MAY CHEAP EATS
EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE
EXCLUDING HOLIDAYS
NO ALTERATIONS OR SUBSTITUTIONS
MINIMUM ONE BEVERAGE PER PERSON IN HOUSE
ADD ONE DOLLAR PER ITEM FOR TAKEOUT

8.95
BBQ PULLED PORK FLAUTAS
SLOW BRAISED PORK SHOULDER, BACON BBQ
SAUCE & JACK CHEESE WRAPPED IN FLOUR
TORTILLAS & FRIED CRISPY. SERVED W/
CHIPOTLE DIPPING SAUCE
TERIYAKI CHICKEN & VEGETABLE YAKISOBA
MARINATED CHICKEN STIR-FRIED W/ ASIAN
VEGETABLES, YAKISOBA NOODLES, ALMONDS &
TERIYAKI GLAZE. TOPPED W/ SESAME SEEDS &
GREEN ONION
FRIED CHICKEN BOWL
SOUTHERN FRIED CHICKEN BITES OVER MASHED
POTATOES & SAUTÉED VEGETABLES. TOPPED W/
MARSALA DEMI-GLAZE & JACK CHEESE
OLD FASHIONED MEATLOAF
HOUSE MADE BEEF MEATLOAF TOPPED W/
BRANDY MUSHROOM SAUCE & CARAMELIZED
ONIONS. SERVED W/ MASHED POTATOES

9.95
ROASTED GARLIC & BAKED BRIE
ROASTED GARLIC, ROASTED RED PEPPERS, BASIL
PESTO, KALAMATA OLIVES, MEDITERRANEAN
FRIED PITA BREAD
CARNITAS TINGA BURRITO
SW BRAISED PORK, ONION, JACK CHEESE
CHIPOTLE BLACK BEANS & RED RICE IN A FLOUR
TORTILLA. TOPPED W/ TINGA TOMATO SALSA,
JACK CHEESE & GREEN ONION, PICKLED
JALAPEÑOS & PICKLED ONION
PASTA PRIMAVERA
SPRING VEGETABLES SAUTÉED W/ WHITE WINE
BUTTER SAUCE, FRESH BASIL, CAVATAPPI PASTA,
PARMESAN
ITALIAN CHOP SALAD
WINE CURED SALAMI, GORGONZOLA, OLIVES,
RED ONION, TOMATO, CUCUMBER, CROUTONS,
ROMAINE, FRESH HERB VINAIGRETTE

SIGNATURE DISHES  11.95

AHITUNA & ASPARAGUS SALAD
AHITUNA SALAD MIXED W/ MAYO, RED ONION,
PICKLE, CABBAGE & CAPERS ON MIXED GREENS,
W/ ASPARAGUS, CUCUMBER, RED ONION,
TOMATO, SPICED BEETS, GARLIC CROUTONS &
DILL DRESSING
SMOKED SALMON SALAD MELT
HOUSE SMOKED SALMON W/ CAPERS, RED
ONION, CABBAGE, PICKLES, DIJON MAYO &
SWISS GRILLED ON MARBLE RYE. SERVED W/
POTATO CHIPS
OREGON DOVER SOLE PARMESAN
WILD & FRESH OREGON DOVER SOLE,
PARMESAN PANKO BREADED & GRILLED
GOLDEN. SERVED W/ BEURRE BLANC SAUCE,
CRISPY CAPERS, GARLIC MASHED POTATOES &
SAUTÉED GARDEN VEGETABLES
NORTHWEST SALMON CAKES
FRESH SALMON SEASONED W/ FRESH DILL,
DIJON & CHIVES. SERVED W/ SEASONAL
VEGETABLES, GARLIC MASHED POTATOES &
REMOULADE SAUCE

$6 DESSERT
CHOCOLATE BROWNIE BREAD PUDDING
HEARTH BREAD AND CHOCOLATE CHIP BROWNIE
BAKED IN VANILLA CINNAMON CUSTARD.
SERVED W/ CRÈME ANGLAISE & WHIPPED CREAM
COCONUT CREAM PIE
CREAMY COCONUT AND WHITE CHOCOLATE
FILLING IN A GRAHAM-CRACKER CRUST TOPPED
W/ TOASTED COCONUT SHAVINGS & WHITE
CHOCOLATE CRISP PEARLS & WHIPPED CREAM