

STARTERS

BAKED BRIE

Candied Walnut-Stuffed Brie Wrapped in Puff Pastry and Topped with Cherry Compote and Pinot Reduction
13

PEAR AND GOAT CHEESE BEGGAR'S PURSE

Beggar's Purse Filled with Pear and Goat Cheese, Finished with a Pear Relish
13

PRAWN COCKTAIL

Four U-12 Prawns Served with Tony's Cocktail Sauce and Fresh Crab Meat
13

KOREAN BEEF KABOBS

Hibachi-Style Beef Tenderloin Kabobs on Basmati Rice with Sweet Chili and Peanut Sauce
12

YAKIMA'S FAVORITE CALAMARI

Old World Sicilian-Style Calamari Flash-Fried to a Perfect Golden Brown and Sautéed with Sweet Garlic, Pepperoncini, Kalamata Olives, Capers, and Crushed Red Pepper
13

APPLE WOOD SMOKED CHICKEN

Tony's Special Recipe, Served with Cabbage Slaw
12

AMERICAN KOBE BEEF CARPACCIO

Thinly Sliced Wagyu Rib-Eye with Champagne Greens, Truffle Oil, Fontina Cheese, Horseradish Aioli, Balsamic Glaze, Chives, and Garlic Toast
16

SOUPS

FRENCH ONION SOUP

With Focaccia Crouton and Glazed Gruyère
6

DUNGENESS CRAB BISQUE

With Pepper Jack Cheese, White Truffle, and Chive
8

SEASONAL SOUP

Made with Fresh Local Ingredients
6

SALADS

GRILLED CAESAR SALAD

Grilled Romaine Heart with House-Made Focaccia Crouton, Sweet Garlic Caesar Dressing, and Asiago Cheese
8

MIXED GREENS

Baby Greens with Toasted Hazelnuts, Bleu Cheese, and Cherry Tomatoes in a Roasted Shallot Balsamic Vinaigrette
6

WEDGE SALAD

Hydroponic Butter Lettuce with Apple-Smoked Bacon Lardons, Scallions, Oregonzola Cheese, Cherry Tomatoes, and Gorgonzola Dressing
8

NORTHWEST SIGNATURE PRIME RIB SALAD

Slow-Roasted Prime Rib, Bleu Cheese Dressing and Crumbles, Cherry Tomatoes, Balsamic Syrup, Roasted Hazelnuts, and Shoestring Fried Sweet Onions on Baby Greens
18

SOUTHEAST ASIAN CHICKEN SALAD

Roasted Chicken, Snow Peas, Napa Cabbage, Romaine, Scallions, Cilantro, Almonds, Orange Segments, and Crispy Wontons with Sesame Soy Vinaigrette
15

SEASONAL FRUIT AND SPINACH SALAD

Spinach and Seasonal Fruit with Raisin Red Wine Vinaigrette, Candied Nuts, Asiago Cheese, and Berry Crème Fraiche
6

TO ANY SALAD: ADD 3 PRAWNS OR CHICKEN FOR \$6

ALL STEAKS ARE AGED TO PERFECTION AND COOKED TO MEDIUM RARE UNLESS OTHERWISE SPECIFIED. PLEASE CHOOSE YOUR SIDE, VEGETABLE, AND SAUCE TO ACCOMPANY YOUR STEAK.



STEAKS

FILET MIGNON

6 oz 34
8 oz 38

SIGNATURE NEW YORK

10 oz 32

NORTHWEST SIGNATURE

RIB EYE

12 oz 36
16 oz 46

LIGHTLY SMOKED SLOW-ROASTED AND HOUSE-RUBBED NORTHWEST SIGNATURE PRIME RIB

8 oz 28 10 oz 33 12 oz 38 16 oz 46

SIGNATURE COWBOY CUT

54

8 OZ SIRLOIN

24

SIDES

Baked Potato
Garlic Mashed Potatoes
Creamed Spinach

VEGETABLES

Seasonal Vegetable
Sautéed Green Beans
Smoked Corn Succotash

SAUCES

T's Steak Sauce
Balsamic Demi
Gorgonzola Cream
Fortified Veal Jus
Diane Sauce

EXTRAS

Prawns (3) 6
Blue Cheese 3
Onions & Mushrooms 3
Blackened 3
Oscar Style 6

WHAT TEMPERATURE ARE YOU ASKING FOR IN A STEAK?

BLUE RARE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
70°	80°	120°	135°	150°	165°
COLD RED	COOL RED	WARM RED	WARM PINK	LITTLE PINK	COOKED THROUGH

PLEASE ASK YOUR SERVER FOR OUR VEGETARIAN AND GLUTEN-FREE ENTRÉE OPTIONS.

ENTREES

TONY'S SIGNATURE APPLE WOOD-WRAPPED SALMON

King Salmon Fillet Wrapped in Yakima Valley Apple Wood, Pan-Roasted and Served on Sweet Potato Hash with Fresh Seasonal Vegetables, Yakima Valley Tart Cherry Compote, and Pinot Noir Pan Sauce Reduction

32

STEAK DIANE

Pink Peppercorn-Crusted Tender Beef Medallions on Roasted Garlic Mashed Potatoes, Served with a Balsamic-Marinated Grilled Portobello with a Cognac Mustard Demi-Glace, Garnished with Sweet Shoestring Onions

28

BAY LAUREL KUROBUTA PORK CHOPS

24-Hour Bay Laurel-Brined Kurobuta Double-Cut Pork Chops on Sweet Potato Hash with Fresh Seasonal Vegetables, Apple Cider Reduction, and Yakima Valley Tart Cherry Compote

38

RACK OF LAMB WITH CILANTRO PESTO

Rack of Lamb Rubbed with a Cilantro Walnut Pesto, Served with Roasted Garlic Mashed Potatoes with Truffle Oil, Fresh Seasonal Vegetables, and a Balsamic Demi-Glace

37

CHICKEN PARMESAN

Lightly Breaded Jidori Chicken Breast Stuffed with Romano Cheese, Baked in Tomato Basil Sauce, Topped with Mozzarella, and Served on Pesto Linguini

32

PRAWN SCAMPI

U-12 Prawns Poached in a Light Scampi Sauce and Served with Pasta and Fresh Seasonal Vegetables

28

CHEF'S SPECIAL

Please Ask Your Server
MP

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THANK YOU FOR SHARING YOUR EVENING WITH US. CHEF ELI GIL AND SOUS CHEF JOSE MILANES