

— O W Y H E E —
TAVERN
— STEAK & SEA —
EST•2016

THREE COURSE MENU

FIRST COURSE

CHOOSE ONE

CUP OF SOUP
CAESAR SALAD
HOUSE DINNER SALAD

SECOND COURSE

CHOOSE ONE

\$35 SELECTION

CRAB STUFFED SALMON

Grilled salmon stuffed with baked blue crab topped with a lemon beurre blanc and served with sautéed vegetables and choice of side

MUSHROOM PEPPERSTEAK

American Wagyu Top Sirloin (8 oz.) topped with peppercorns and button mushrooms sautéed in sherry and garlic butter, served with sautéed vegetables and choice of side

HOT HONEY AIRLINE CHICKEN

Roasted airline chicken, marinated in garlic and lime, drizzled with hot honey and served with yam purée and sweet apple almond brussel sprouts

\$50 SELECTION

AMERICAN WAGYU SHORT RIBS

Snake River Farms American Wagyu burgundy braised short ribs topped with demi-glace and served on crispy russet potato rosti with sautéed vegetables

SURF-N-TURF

Imperial Northwest Filet Mignon (8 oz.) topped with two jumbo shrimp and a chipotle garlic butter, served with sautéed vegetables and choice of side

\$65 SELECTION

SILVER LABEL RIBEYE

American Wagyu Ribeye (16 oz.) broiled and topped with a demi compound butter, served with sautéed vegetables and choice of side

THIRD COURSE

CHOOSE ONE

CARAMEL BUTTER CAKE

Warm butter cake topped with pumpkin spiced caramel, whipped topping and cinnamon

PEACH COBBLER

Fresh baked peaches topped with a German streusel topping and vanilla ice cream