

DINER

DRINK SELECTION

APPETIZERS

POTATO CROQUETTES *VEG	14
Smoked Gouda / Yukon Gold Potatoes / Paprika Aioli	
CIDER CLAMS *GF UPON REQUEST	16
Manila Clams / Cider / Cream / Tarragon / Grilled Focaccia / Butter	
CAESAR TOSSED BRUSSEL SPROUTS	12
Fried Brussel Sprouts / Caesar Dressing / Shaved Parmesan	
VEGETABLE MEDLEY *GF * VEG	14
Rotational Vegetables / Hummus / Red Pepper Coulis	
TEMPURA CAULIFLOWER *VEG	11
Tempura Cauliflower / Caramelized Onion Soubise / Balsamic Reduction / Fried Sage / Pine Nuts	
SMOKED TROUT CROSTINO	14
House Smoked Trout / White Wine / Butter / Fennel / Capers / Lemon / Parmesan	

SOUP & SALAD

HOUSE GREEN SALAD *GF *VEG	6 / 10
Mixed Greens / Shaved Red Onion / Sunflower Seeds / Finely Grated Parmesan	
Choice of: Balsamic Or Bleu Cheese	
CAESAR SALAD	8 / 12
Chopped Romaine Hearts / Garlic Croutons / Finely Grated Parmesan / Caesar Dressing	
SPINACH WALDORF SALAD *GF VEG	12 / 16
Spinach / Grapes / Celery / Green Goddess / Apple / Goat Cheese / Green Goddess Dressing	
SOUP OF THE DAY	5 / 8
Talk With Your Server About Our Rotating Soup	
HOUSE BAKED GRILL FOCACCIA	8
Fresh Baked Focaccia / House Whipped Butter	

A LA CARTE

GARLIC BROCCOLI FLORETS *GF	11
Sautéed Broccoli Florets / Garlic / House Cured Bacon Lardons	
ADD ON GRILLED CHICKEN (6OZ)	6
ADD ON PAN SEARED HALIBUT (6OZ)	14
ADD ON PETIT FILET (4OZ)	18

ABOUT ORDERING OUR STEAKS

BLUE RARE - we quickly added pretty grill marks to each side
 RARE - red throughout, cool center
 MEDIUM RARE - red center, warm
 MEDIUM - pink center
 MEDIUM WELL - slightly pink center
 WELL DONE - broiled throughout, no pink
 CHARRED BY A DRAGON - cooked way past well done

Our steaks are dry aged for a minimum of 21 days. We take care and pride in to the meat that we prepare for our guests. This also means that during this process the meat loses water which can cause it to appear more done than it really is. We cook our meat to temp, which means that the color might not be quite what you are expecting. We understand that we make mistakes, but please don't assume that your steak is overcooked based off appearance.

GARDEN *CAN BE MADE VEGAN UPON REQUEST

CHICKPEA FRITTER SANDWICH	17
Seared Zucchini & Chickpea Fritter / Shaved Cucumber / Lemon Cotija Crema / Lettuce / Tomato	
Choice Of: Fries or Small House Salad	
QUINOA	18
Zucchini Chickpea Fritter / Quinoa / Fresh Cucumber Salad / Cucumber Cotija Crema	

OCEAN

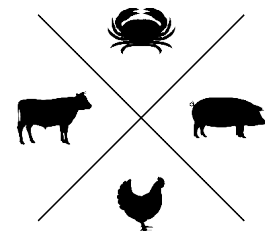
COD & CHIPS	18
Three 2oz Beer Battered Panko Cod Pieces / Fries / Slaw / Tarragon Aioli	
PAN SEARED HALIBUT	30
6oz Local Halibut Filet / Poblano Lemon Polenta Cake / Red Pepper Coulis / Parmesan Pesto Roasted Tomato	

RANCH

BBQ CHICKEN SANDWICH	18
Grilled Chicken Breast / Smoked Gouda / Lettuce / Tomato / Bbq Sauce / House Brioche Bun	
Choice Of: Fries or Small House Salad	
SILVER CREEK BURGER	18
Ground Beef / Cheddar Cheese / House Cured Bacon / Lettuce / Tomato / Chipotle Aioli / House Brioche Bun	
Choice Of: Fries or Small House Salad	
PEPPER BURGER	18
Ground Beef / Roasted Poblano / Mama Lil's Tapenade / Pepper Havarti / Lettuce / Tomato / House Brioche Bun	
Choice Of: Fries or Small House Salad	
BLEU MUSHROOM BURGER	18
Ground Beef / Bleu Cheese / Sautéed Mushrooms / Lettuce / Tomato / Bacon Onion Jam / House Brioche Bun	
Choice Of: Fries or Small House Salad	
STOUT BEEF MAC & CHEESE	18
Western Red Stout Braised Beef / House Mac & Cheese / Broccoli Florets	
ROASTED CHICKEN	20
Lemon Thyme Roasted Chicken / Kalamata Olive Pan Stuffing / Tarragon Beurre Blanc / Seasonal Vegetables	
ROAST BEEF	20
Sliced Angus Beef Roast / Yukon Gold Mashed Potatoes / Seasonal Vegetables / Stout Demi Glace	
BEEF CONFIT	26
Chuck Roast / Root Vegetable Puree / Roasted Potatoes / Seasonal Vegetables / Stout Demi Glace	
PORK OF THE WEEK *GF	MARKET PRICE
Rotating Pork Cut / Spring Succotash / Grilled Zucchini / Tarragon Beurre Blanc	
NY STRIP STEAK *GF	44
14oz Steak / Rosemary Yukon Gold Roasted Potatoes / Arugula Pesto / Compound Herb Butter	
FILET MIGNON *GF	50
8oz Steak / Yukon Gold Mashed Potatoes / Seasonal Vegetables / Peppercorn Demi Glace / Compound Herb Butter	

Orders split in the Kitchen will incur a \$2 charge. Alternatively, we are happy to provide an extra plate at no charge.

Please let your server know of any food allergies. We graciously accommodate dietary restrictions whenever possible. *our friends at the health department would like us to warn you that we are all going to die, and that consuming raw or undercooked foods may increase your risk of foodbourne illness.



D R I N K S

HOUSE COCKTAILS

MAID MARION Wild Roots Marionberry / Wheatly Vodka / Fresh Lemon / Maple Syrup / Sangiovese / Vivacity Treos Brandy	13
ALL STAR Espolon Anejo Tequila / Averna Amaro / All Spice Dram / Aztec Chocolate Bitters	14
BATTLE OF THE CARIBBEAN Los Vecinos Mezcal / Plantation Pineapple Rum / Fresh Lemon / Orgeat / Lemon Bitters / Grapefruit Bitters	12
CRANBERRY SPRITZ Stonebarn Cranberry Liqueur / Treveri Blanc de Blanc Brut / Cranberry / Vanilla Syrup / Soda Water	10
JEEZE LOUISE Averna Amaro / Cynar Artichoke Liqueur / Combiér Orange Liqueur / Fresh Lime	14
BRAZILIAN STORM Cedilla Acai liqueur / Calvados / Fresh Lemon / Apple Juice / Simple Syrup	14
THE NORSEMAN Skadi Aquavit / Cucumber / Mint / Fresh Lemon / Simple Syrup / Celery Bitters	13
EARL GREY GIN SOUR Earl Grey infused Anselmo Gin / Egg Whites / Fresh Lemon / Simple Syrup / Bitters Decor	14
BLACK MANHATTAN Sazerac Rye / Averna Amaro / Carpana Antica Sweet Vermouth / Angostura Bitters	13
SAGE BEE'S KNEES Vivacity Banker's Gin / Fresh Lemon / Honey Syrup / Muddled Sage	12

WINE BY THE GLASS

BUBBLY		ROSÉ	
TREVERI BLANC DE BLANC - WA	9	FERRARI CARANO '17 - CA	9
BODKIN SPARKLING SAUV BLANC - CA	10		
MILLE PROSECCO - ITALY	10		
WHITE		RED	
S.H.C 'EXACTA' WHITE BLEND - WA	8	S.H.C 'BBN BBL' MALBEC - WA	9
MONTINORE PINOT GRIS - OR	10	WALLA WALLA VINTNERS SANGIOVESE - WA	12
MER SOLEIL CHARDONNAY - CA	12	NORTH CABERNET SAUVIGNON - WA	12
NOVELTY HILL VOIGNIER - WA	11	DIORA PINOT NOIR - CA	13
TWOMEY SAUVIGNON BLANC '17 - CA	12	MATTHEWS MERLOT - WA	13
LONG SHADOW RIESLING '14 - OR	11		

BEER BOTTLES & CANS

GEORGETOWN "ROGER'S" PILSNER	5	COOR'S LIGHT	5
MAGNER'S IRISH CIDER	5	BUD LIGHT	5
FIELD 41 PALE ALE	5	FREMONT DARK STAR OATMEAL STOUT	5
VICTORIA MEXICAN CERVESA	5	CLAUSTHALER NON-ALCOHOLIC	5
GHOSTFISH GRAPEFRUIT IPA *GF	5		

WINE BY THE BOTTLE

BUBBLY

TREVERI BLANC DE BLANC BRUT - WA	28
MILLE PROSECCO NV - ITALY	30
BODKIN SPARKLING SAUVIGNON BLANC NV - CA	35
ROEDERER ESTATE BRUT NV - CA	41
MOUTARD BRUT CHAMPAGNE NV - FRANCE	45
ARGYLE BRUT ROSE NV - OR	60
DEUTZ BRUT CLASSIC NV - FRANCE	64
TAITTINGER CHAMPAGNE NV - FRANCE	65

WHITE

ARCH TERRACE SAUVIGNON BLANC - WA	25
S.H.C 'EXACTA' WHITE BLEND - WA	25
SH.C. CHARDONNAY - WA	25
QUADY 'ELECTRA' MOSCATO - OR	25
MONTINORE PINOT GRIS - OR	29
ARCH TERRACE ALBARINO -	35
CALERA 'CENTRAL COAST' CHARDONNAY - CA	35
NOVELTY HILL VOIGNIER - WA	35
RODNEY STRONG SAUVIGNON BLANC '18 - CA	40
POET'S LEAP RIESLING '17 - WA	42
TWOMEY SAUVIGNON BLANC '17 - CA	42
SPARKMAN 'LUMIERE' CHARDONNAY -	45
ARGYLE 'NUTHOUSE' CHARDONNAY '14 - OR	50
BLED SOE 'ELIZABETH' CHARDONNAY '17 - WA	60
ROMBAUER 'CARNEROS' CHARDONNAY '18 - CA	60
DOM. VOCORET CHABLIS GRAND CRU '17 - FRANCE	65

ROSÉ

BODKIN ROSÉ - CA	26
ELOUAN PINOT NOIR ROSÉ '18 - OR	30
FERRARI CARANO ROSÉ OF SANGIOVESE '17 - CA	35

ZERO PROOF

LUXARDO LIME FIZZ Luxardo Cherry Syrup / Fresh Lime / Vanilla Syrup / Soda Water / Lime Wheel / Luxardo Cherry	7
CRISP APPLE Seedlip Spice / Apple Juice / Fresh Lemon / Cinnamon Syrup / Bedford's Ginger Beer	8
THE SECRET GROVE Seedlip Grove / Simple Syrup / Fresh Lemon / Blueberries / Fresh Basil / Soda Water	7
HOUSE LEMONADE & ICED TEA	3
FOUNTAIN SODA Coca-Cola / Diet Coke / Dr. Pepper / Barqs Root Beer / Sprite	3
DRIP COFFEE (REGULAR OR DECAF)	3

RED

FINCA SAN BLAS LOMALTA RED WINE - SPAIN	25
VINADRIAN 'RESERVA' CRIANZA - SPAIN	30
S.H.C 'BBN BBL' MALBEC - WA	30
TENUTA SAN ANTONIO 'NANFRE' VALIPOLICELLA - ITALY	41
WATERBROOK SYRAH - WA	45
BONESHAKER ZINFANDEL - CA	60
NORTH 'BY NW' CABERNET SAUVIGNON - WA	64
DIORA PINOT NOIR - CA	65
TAMARACK MERLOT - WA	37
KATYDID DOM. POILLOIN RED - WA	45
ZENATO RIPASSA - ITALY	25
NORTHSTAR MERLOT - WA	25
ROMBAUER ZINFANDEL - CA	25
CROSSBARN PINOT NOIR - CA	25
STORYBOOK MOUNTAIN ZINFANDEL - CA	29
EMMOLO MERLOT - CA	35
VILLADORIA BARBARESCO - ITALY	35
MULLAN ROAD CELLARS RED - WA	35
MARK RYAN 'DEAD HORSE' CABERNET SAUVIGNON - WA	40
MARK RYAN 'LONG HAUL' MERLOT - WA	42
ABEJA CABERNET SAUVIGNON - WA	42
ARCANUM TOSCANA ROSSO '06 - ITALY	45
ZENATO AMARONE '14 - ITALY	50
OBELISCO 'IL NEFER' CAB SAUV '10 - WA	60
CALERA 'DEVILLIERS' PINOT NOIR '16 - CA	60
LA BERTHAUDE CHATEAUNEUF-DE-PAPE '09	65
DUCKHORN CAB SAUV '15 - CA	65
LYNDENHURST CABERNET SAUVIGNON - CA	65
CALERA 'JENSON VINEYARD' PINOT NOIR - - OR	65
FIGGINS ESTATE RED WINE - WA	26
SASSICAIA '14 - ITALY	30
GAJA DARMAJI LANGHE - ITALY	35