

WINES BY THE GLASS

WHITES

CHARDONNAY, STONECAP, Columbia Valley, 2007	9.
CHARDONNAY, SONOMA-CUTRER, RUSSIAN RIVER RANCHES, Sonoma Coast, 2007	16.
CHARDONNAY, KENDALL-JACKSON California, 2007	11.
WHITE ZINFANDEL, BERINGER, California, 2008	7.
JOHANNISBERG RIESLING, CHATEAU STE. MICHELLE, Washington State, 2007	9.
PINOT GRIGIO, HOGUE, Columbia Valley, 2008	9.
SAUVIGNON BLANC, SIMI, Sonoma County, 2008	9.

REDS

CABERNET SAUVIGNON, HOUSE SELECTION	9.
CABERNET-MERLOT-SYRAH, HEDGES, Columbia Valley, 2007	10.
CABERNET SAUVIGNON, LOUIS MARTINI, Napa Valley, 2004	13.
CABERNET SAUVIGNON, COLUMBIA CREST GRAND ESTATES, Columbia Valley, 2005	9.
MERLOT, HOUSE SELECTION	9.
MERLOT, 14 HANDS, Columbia Valley, 2005	10.
MALBEC, GOUGENHEIM, Mendoza, Argentina, 2007	9.
PINOT NOIR, LA CREMA, Sonoma Coast, 2007	14.
ZINFANDEL, RAVENSWOOD VINTNERS BLEND, California, 2006	9.
SHIRAZ/CABERNET SAUVIGNON, PENFOLDS RAWSON'S, Australia, 2008	9.
CHIANTI, MONTELLORI, Tuscany, Italy, 2006	9.

CHAMPAGNES & SPARKLING WINES

HOUSE SPARKLING, CODORNÍU, Spain	187ml	9.
BRUT, ZARDETTO PROSECCO SPUMANTE, Italy	187ml	10.
EXTRA DRY, MOËT ET CHANDON WHITE STAR, France	187ml	20.

GREAT REDS BY THE GLASS

D2 RED BLEND, DELILLE CELLARS, Columbia Valley, 2006	6 oz.	22.
	9 oz.	30.
SAGGI RED BLEND, LONG SHADOWS, Columbia Valley, 2006	6 oz.	23.
	9 oz.	31.
PETITE SYRAH, STAGS'S LEAP WINERY, Napa Valley, 2005	6 oz.	22.
	9 oz.	30.

FEATURED WINES



JANUIK ELERDING VINEYARD CHARDONNAY

2007 COLUMBIA VALLEY 56. GLASS, 14.
Spice-scented pear complements melon, tropical fruit and a hint of grapefruit in this rich, generous wine most notable for its length and wonderful viscosity on the mid and back palate.

JANUIK RED WINE

2006 COLUMBIA VALLEY 48. GLASS, 13.
This Merlot based blend is made from some of the best vineyards in the Columbia Valley. This wine is well structured showing layers of black fruit and subtle tannins.

JANUIK CABERNET SAUVIGNON

2006 COLUMBIA VALLEY 70. GLASS, 16.
This complex Cabernet is overflowing with ripe currant, blackberry, chocolate and warm vanilla notes in the nose. On the palate, the wine lingers with a long, supple finish.

FEATURED COCKTAILS

POULSBO MARTINI 13.

Level vodka and English cucumber slices muddled with a splash of fresh lemon grass infused simple syrup. Shaken and served up with a slice of cucumber and twist of lemon in a martini glass.

SEATTLE OLD FASHIONED 10.

Maker's Mark Kentucky bourbon, muddled oranges, maraschino cherry, a splash of simple syrup and a splash of bitters. Shaken and served on the rocks.

GIN & GINGER SIDECAR 10.

Plymouth gin, triple sec, sweet & sour and a splash of fresh ginger-infused simple syrup. Shaken and served up in a half sugar-rimmed martini glass. Garnished with a lime wheel.

BLUEBERRY MOJITO 10.

Barcardi Light rum, fresh limes, mint leaves and a splash of blueberry juice and simple syrup. Shaken and served on the rocks with a splash of soda.

VANILLA BASIL LEMON DROP 11.

Grey Goose La Vanille vodka, triple sec, fresh made sweet & sour, fresh basil leaves and lemons. Muddled and served up with a sugar rim.

BOTTLED WATERS

ACQUA PANNA SPRING WATER One Liter. 7.

FIJI WATER One Liter. 7.

SAN PELLEGRINO SPARKLING NATURAL MINERAL WATER One Liter. 7.

PERRIER SPARKLING WATER 25 ounces. 7.

BLACKBOARD SPECIALS

COPPER RIVER SALMON*

This world famous salmon, known for its unmistakable rich and full flavor is simply basted with lemon, vermouth and garlic then grilled over mesquite. Served with scalloped potatoes and grilled local asparagus spears.

9 oz Copper River King Salmon : Market Price
7 oz Copper River Sockeye Salmon: Market Price

PHILLY CHEESE STEAK SANDWICH*

Moist and tender prime filet mignon, flash seared with red and green peppers, red onions and button mushrooms. Served on a fresh baguette with melted Swiss cheese and crispy fries. 13.

PRIME CHOPHOUSE BURGER DIP

Prime filet mignon and New York strip ground fresh and grilled over mesquite. Topped with Swiss and cheddar cheeses on a toasted baguette. Served with au jus. 16.

NEW BEDFORD SEA SCALLOPS WITH BRODETTO SAUCE*

Flash seared golden and served with a Yukon gold potato cake and lemon-basil spring greens. Finished with brodetto sauce and saffron aioli. 17.

SOUTHWESTERN SKIRT STEAK*

Marinated with lime, brown sugar, oregano, cayenne pepper and BBQ spices, grilled over mesquite and served with roasted corn mashed potatoes, avocado-tomatillo salsa and lime sour cream. 15.

ALASKAN HALIBUT CHEEKS*

Fresh Alaskan halibut cheeks crusted with Parmesan and Romano cheeses. Pan seared golden and served with creamy Yukon Gold mashed potatoes and fresh local asparagus. Finished with lemon-caper butter sauce. 16.

FRESH FISH TACOS*

A selection of our daily fresh fish seasoned with blackening spices and grilled over mesquite. Served with warm flour tortillas, cheddar cheese, lettuce, tomato, salsa, sour cream and guacamole. 14.

FOR THOSE GUESTS WHO ARE
WATCHING THEIR CARBOHYDRATE INTAKE
WE WILL HAPPILY SUBSTITUTE FRESH
VEGETABLES UPON REQUEST.

BLACKBOARD SPECIALS

BRAISED "LONG BONE" BEEF SHORT RIB

Barbecue spice crusted and slow roasted tender, finished over mesquite and served with creamy polenta, roasted corn and poblano relish, crispy frizzled onions and Makers Mark mango barbecue sauce. 16.

DUNGENESS CRAB STUFFED DOVER SOLE

Fresh Dover sole stuffed with Dungeness crab, fresh vegetables and Parmesan cheese. Oven roasted and served over fresh corn succotash and finished with lemon butter sauce. 16.

CRISPY BUFFALO CHICKEN SANDWICH

Fresh boneless chicken breast breaded and fried golden. Tossed in house made buffalo sauce and topped with blue cheese crumbles. Served with lettuce and tomato on a kaiser roll with crispy fries and blue cheese dressing for dipping. 12.

BRONZED YELLOW FIN AHI TUNA*

Sashimi grade ahi dusted with Cajun spices and bronzed rare. Sliced and served over sushi style rice with pickled English cucumber, avocado and daikon radish-carrot salad. Finished with Japanese barbecue sauce and wasabi cream. 19.

ALASKAN KING CRAB OPEN FACED SANDWICH

Alaskan king crab mixed with caramelized onion, artichoke hearts, spinach and Parmesan cheese. Baked on herbed focaccia with sliced beef steak tomatoes and cheddar cheese. Served with crispy fries. 13.

ALASKAN HALIBUT WITH THAI SWEET CHILI SAUCE*

Alaskan halibut marinated in lemon grass, garlic, yellow curry powder and paste, sugar and olive oil, pan seared and served with jasmine rice, snow peas, radish sprouts, butter sauce, Thai sweet chili sauce, black sesame seeds and pickled English cucumber. 18.

FISH & CHIPS

Alaskan true cod dipped in Stella Artois beer batter and crusted with corn flour and Japanese bread crumbs. Served with coleslaw and house made tartar sauce. 14.

MESQUITE GRILLED SEAFOOD SALAD*

Mesquite grilled king salmon, black tiger prawns and fresh Dungeness crab salad served over organic field greens, avocado, hard-boiled egg and house made Louie style dressing. 19.

*OUR STEAKS, BURGERS AND SEAFOOD ARE
COOKED TO ORDER. CONSUMING RAW OR
UNDER COOKED MEATS AND SEAFOOD MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.