

Appetizers & Salads

Jumbo Lump Crab & Corn Chowder 6.95
a hearty winter soup with plenty of crab

Chilean Empanadas
filled with beef, olives, & raisins, with salsa & cilantro sour cream 9.95

Thick Sliced House Cured Bacon
(Try it, you'll love it!)
braised in apple cider, served with parsnip puree \$7.95

Jumbo Lump Crab & Chips
hand fried potato chips with refried beans, guacamole, tomatoes, pepperjack & roasted jalapeño aioli 12.95

Victory Hop Devil Cheese Dip *vegetarian*
with soft pretzel slices & pickled vegetables 7.95

Alpine Spaetzle with Bavarian Blue Cheese
sautéed dumplings, tomatoes, figs, Westphalian ham & Bavarian blue cheese 8.95

Reuben Eggrolls
corned beef with sauerkraut, Swiss, sweet & sour pickle dip 9.95

Herb Fried Calamari
with Calamata olives, feta & marinara sauce 8.95

Scallops Wrapped in Bacon
with horseradish cream sauce 11.95

Petite Filet of Beef (4oz) with Parmesan Basil Fries
with tarragon aioli & balsamic reduction 16.95

Arugula Salad
figs, shaved fennel, saga blue cheese & pumpkin seeds with apple cider, fresh thyme vinaigrette 8.95

Caesar Salad
with herbed croutons & parmesan dressing 5.95

Crunchy Wedge of Iceberg Lettuce
with tomatoes, red onion, bacon & blue cheese dressing 5.95

Mixed Green Salad
tossed to order 4.95
Honey Mustard Buttermilk Ranch
Roasted Garlic Vinaigrette Raspberry Balsamic Vinaigrette

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO; PLEASE ALERT YOUR SERVER TO ANY SERIOUS ALLERGIES.

Entrées

Prussian Peasant Pork & Noodles
pork & caraway meat balls in brown sauce with wide egg noodles & sautéed cabbage 17.95

Flat Iron Steak & Barbecue Shrimp
4oz steak & three jumbo shrimp served with polenta pancake 22.95

Washington House Wienerschnitzel
lightly breaded & sautéed veal cutlet, with sautéed mushrooms & imported Swiss, lemon butter sauce 21.95

Braised Pork Shanks
with apple cider sauce, kaese spaetzle & Brussels sprouts 22.95

Grilled Strip Steak
with roasted winter vegetables, grilled tomato & fresh rosemary demiglaze 25.95

Twin Filet Mignons (two 4oz)
wrapped together in applewood smoked bacon with fresh herb butter & garlic mashed potatoes 27.95

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Duck Two Ways
braised duck leg & duck liver pate on crostini served with warm white beans, Brussels sprouts, shitaki mushrooms & blueberry port wine reduction 21.95

Roasted European Chicken Breast
infused with lemon sage butter, served with fancy rice, dried cranberry & pumpkin seed saute, sweet potato crisps 18.95

Roasted Acorn Squash *vegetarian*
stuffed with creamy ricotta cheese & leeks, served with sauteed dumplings, tomatoes & figs 17.95

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Pecan Crusted Idaho Natural Trout
with lemon brown butter & garlic mashed potatoes 21.95

Shrimp and Bay Scallop Risotto
creamy arborio rice with asparagus, mushrooms, grape tomatoes & parmesan crisp 19.95

Glazed Scottish Salmon Over Edamame Fried Rice
glazed with oyster sauce & served with a shrimp wonton 19.95

Jumbo Lump Crab & Shrimp Cakes
plenty of shrimp & crab sautéed with citrus aioli 23.95

Sandwiches

German Sausage Sandwich
with sauerkraut, Swiss cheese & whole grain mustard on a pretzel roll 8.95

Grilled Chicken Breast
with Westphalian ham, Bavarian blue cheese & lemon thyme aioli on kaiser 9.95

Vegetarian Pita Pizza
open faced pita with boursin, tomato, artichoke, portobella mushroom, basil & brie 9.95

Applewood Smoked Bacon BLT
with cucumber & basil aioli on hearty grain bread 8.95

Kobe Burger
pampered beef with brie, tomato & watercress 12.95

Cheddar Burger
8 oz, with lettuce, tomato & red onion 8.95

Chicken Salad Sliders
housemade, with lettuce & tomato 7.95

Blackened Salmon Po'Boy
with lettuce, tomato & remoulade sauce on baguette 9.95

Reuben Panini
corned beef, swiss, sauerkraut & Russian dressing on marble rye 8.95

Roast Turkey Sandwich
with gruyere, shaved fennel, baby arugula, tomato, sundried tomato basil mayonaise on hearty grain bread 8.95

SANDWICHES SERVED WITH POTATO CHIPS & DILL PICKLE

Caesar Salad
with herbed croutons & parmesan dressing 5.95

Spanish Fries
with onions, hot peppers & spices & blue cheese dressing 4.95

French Fries
with curry mayonnaise 1.95

Sweet Potato Fries
with housemade ranch dressing 4.95

Fried Dill Pickles
with lemon tarragon aioli 4.95

More Wines by the Bottle

Red Wines

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| 27. Cabernet Sauvignon, C&B <i>Napa, Ca 07</i> | 38 | 49. Barbera d'Asti, Coppo <i>Italy 04</i> | 50 |
| Rich cherry, dark berry & cassis flavors, vanilla & toffee notes. | | Bitter cherry, licorice & earth flavors. Dry, with a long finish. | |
| 28. Cabernet Sauvignon, Louis Martini <i>Sonoma, Ca 08</i> | 28 | 50. Barolo, Rivetto Serralunga <i>Italy 07</i> | 72 |
| Complex & elegant plum & black cherry fruit. | | Macerated black cherry & plum, both sweet & intense. | |
| 29. Cabernet Sauvignon, Ferrari Carano <i>Ca 08</i> | 55 | 51. Rioja, Viña Salceda <i>Spain 04</i> | 40 |
| Flavors of red berry pie, caramel & fresh boysenberry. | | Toasty & smokey notes frame black cherry & meaty flavors. | |
| 30. Cab. Sauvignon, Paul Hobbs 'Crossbarn' <i>Napa, Ca 05</i> | 70 | 54. Merlot, MontGras <i>Chile 07</i> | 28 |
| Bouquet of blackberry & tobacco, generous fruit flavors. | | Vanilla & coffee notes, plum & cherry fruit. | |
| 31. Cabernet Sauvignon, Montes Alpha <i>Chile 07</i> | 45 | 55. Merlot, Chateau St. Jean <i>Ca 07</i> | 40 |
| Juicy, solid core of black fruit, toast. Fresh & ripe. | | Soft; with black cherry, spice & toasty coconut notes. | |
| 32. Cabernet Sauvignon, Jordan <i>Alexander Valley 05</i> | 90 | 58. Moulin-a-Vent (Cru Beaujolais), Henry Fessy <i>France 07</i> | 32 |
| Bordeaux style cabernet with merlot & petite verdot. | | Abundance of strawberries, zingy acidity, firm structure. | |
| 33. Malbec, Pascual Toso Reserve <i>Argentina 08</i> | 45 | 59. Cotes Du Rhone, Chapoutier <i>France 09</i> | 36 |
| Exuberant fruit & spice. Cherry & toasty, smokey oak aromas. | | Aromas of red fruits & spices. | |
| 34. Syrah, Torres Santa Digna Reserve <i>Chile 08</i> | 35 | 60. Beaune Boucherottes, Jadot <i>Burgundy; France 06</i> | 55 |
| Soft. Vanilla, cherry & grape flavors forward. Round finish. | | Fine tannins. Cherry, spice, earth & iron notes. | |
| 35. Shiraz, West Cape Howe <i>W. Australia 06</i> | 45 | 61. St. Emilion Grand Cru, Chateau Tour Renaissance | 65 |
| Intense berry, smoke & pepper. Fine tannins, long finish. | | <i>Bordeaux, France 09</i> Intense red fruit with a woody mark. | |
| 36. Shiraz, Two Hands <i>McLaren Vale, Australia 07</i> | 58 | 62. Double T (Meritage) Trefethen <i>Napa, Ca 06</i> | 45 |
| Velvet black cherry coats the palate with fine combed tannins. | | Backbone of Cabernet Sauvignon, enhanced by Cabernet Franc, Malbec & Petit Verdot | |
| 37. Syrah, Truchard <i>Napa, California 08</i> | 40 | | |
| Layered flavors of cassis & cherry, then mineral & pepper. | | | |
| 38. Petite Syrah, Earthquake <i>Lodi, California 08</i> | 45 | | |
| Full bodied. With blackberry, blueberry & mocha flavors. | | | |
| 39. Zinfandel, Terra d'Oro <i>Amador, Ca 07</i> | 35 | | |
| Ripe & zesty, black cherry & loamy licorice flavors. | | | |
| 40. Zinfandel, Kenwood 'Yalupa' <i>Sonoma 09</i> | 45 | | |
| Dark fruit & spice. Earthy & woody. | | | |
| 41. Zinfandel, Neyers <i>Contra Costa, Ca 08</i> | 60 | | |
| Lively & juicy red fruit with anise & vanilla notes. | | | |
| 42. Pinot Noir, Carmel Road <i>California 09</i> | 40 | | |
| Lively plum, black cherry & berry. Delicate, yet flavorful. | | | |
| 43. Pinot Noir, B&G Bistro <i>France 08</i> | 28 | | |
| Soft & round. Ripe, wild berry flavors & aromas. | | | |
| 44. Pinot Noir, Ponzi <i>Willamette Valley; OR 09</i> | 55 | | |
| Light mouth feel, full flavors of smoke, herbs & cherry. | | | |
| 45. Pinot Noir, Beringer Stanley Ranch <i>California 05</i> | 65 | | |
| Rich, red fruit foundation; subtle leather & spice. | | | |
| 48. Chianti Rufina, Fattoria Di Basciano <i>Italy 09</i> | 35 | | |
| Smoky & intensely fruity; full bodied & silky. | | | |

Blush Wines

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| 24. White Zinfandel, Sutter Home <i>Ca 08</i> | 20 |
| Lively strawberry & watermelon fruit. Creamy, then crisp. | |
| 25. Rosé, Sables d'Azur <i>Provence, France 09</i> | 40 |
| Hints of white flowers, clean & fresh, full of fragrance & fresh fruit. | |

Champagne & Sparkling Wines

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| 65. Freixenet, Blanc de Blancs <i>Spain NV</i> | 25 |
| Light & soft baked apple & vanilla flavors. Velvety. | |
| 66. Piper-Heidsieck, Champagne Brut <i>France NV</i> | 70 |
| Range of citrus, honey, pastry & ginger flavors. Smooth. | |
| 67. Chandon, Blanc de Noir <i>California NV</i> | 40 |
| Delicate. Wild cherry, currants & strawberries. | |
| 68. Paul Zinck, Cremant d'Alsace <i>Alsace NV</i> | 50 |
| Nice cremant with fine bubbles zingy acidity. | |
| 69. Moet et Chandon, Dom Perignon <i>France 2002</i> | 170 |
| Lively & generous, elegant, with bright fruitiness. | |