

## 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

**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

## Entrées

**Prussian Peasant Pork & Noodles**  
*pork & caraway meat balls in brown sauce  
with wide egg noodles & sautéed cabbage* 11.95

**Washington House Wienerschnitzel**  
*lightly breaded & sautéed veal cutlet,  
with sautéed mushrooms & imported Swiss, lemon butter sauce* 12.95

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

**Braised Duck Leg**  
*with blueberry port wine reduction served with warm white beans,  
Brussels sprouts & shitaki mushrooms* 14.95

**Roasted European Chicken Breast**  
*infused with lemon sage butter, served with fancy rice,  
dried cranberry & pumpkin seed saute, sweet potato crisps* 12.95

**House Chicken Salad with Walnuts over Mixed Greens**  
*fresh roasted chicken breast with orange tarragon mayonnaise* 9.95

**Arugula Salad**  
*figs, shaved fennel, saga blue cheese & pumpkin seeds  
with apple cider, fresh thyme vinaigrette* 8.95  
*with grilled chicken* 11.95

**Roasted Acorn Squash** *vegetarian*  
*stuffed with creamy ricotta cheese & leeks, served with saute dumplings* 11.95

**Pecan Crusted Idaho Natural Trout**  
*with lemon brown butter & garlic mashed potatoes* 12.95

**Glazed Scottish Salmon Over Edamame Fried Rice**  
*glazed with oyster sauce served with a shrimp wonton* 13.95

**Jumbo Lump Crab & Shrimp Cake**  
*plenty of shrimp & crab sautéed with citrus aioli* 13.95

# 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<br>Rich cherry, dark berry & cassis flavors, vanilla & toffee notes.            | 49. Barbera d'Asti, Coppo <i>Italy 04</i> 50<br>Bitter cherry, licorice & earth flavors. Dry, with a long finish.                            |
| 28. Cabernet Sauvignon, Louis Martini <i>Sonoma, Ca 08</i> 28<br>Complex & elegant plum & black cherry fruit.                     | 50. Barolo, Rivetto Serralunga <i>Italy 07</i> 72<br>Macerated black cherry & plum, both sweet & intense.                                    |
| 29. Cabernet Sauvignon, Ferrari Carano <i>Ca 08</i> 55<br>Flavors of red berry pie, caramel & fresh boysenberry.                  | 51. Rioja, Viña Salceda <i>Spain 04</i> 40<br>Toasty & smoky notes frame black cherry & meaty flavors.                                       |
| 30. Cab. Sauvignon, Paul Hobbs 'Crossbarn' <i>Napa, Ca 05</i> 70<br>Bouquet of blackberry & tobacco, generous fruit flavors.      | 54. Merlot, MontGras <i>Chile 07</i> 28<br>Vanilla & coffee notes, plum & cherry fruit.  |
| 31. Cabernet Sauvignon, Montes Alpha <i>Chile 07</i> 45<br>Juicy, solid core of black fruit, toast. Fresh & ripe.                 | 55. Merlot, Chateau St. Jean <i>Ca 07</i> 40<br>Soft; with black cherry, spice & toasty coconut notes.                                       |
| 32. Cabernet Sauvignon, Jordan <i>Alexander Valley 05</i> 90<br>Bordeaux style cabernet with merlot & petite verdot.              | 58. Moulin-a-Vent, Henry Fessy <i>France 07</i> 32<br>Abundance of strawberries, zingy acidity, firm structure.                              |
| 33. Malbec, Pascual Toso Reserve <i>Argentina 08</i> 45<br>Exuberant fruit & spice. Cherry & toasty, smokey oak aromas.           | 59. Cotes Du Rhone, Chapoutier <i>France 09</i> 36<br>Aromas of red fruits & spices.   |
| 34. Shiraz, Torres Santa Digna Reserve <i>Chile 07</i> 35<br>Soft. Vanilla, cherry & grape flavors forward. Round finish.         | 60. Beaune Boucherottes, Jadot <i>Burgundy; France 06</i> 55<br>Fine tannins. Cherry, spice, earth & iron notes.                             |
| 35. Shiraz, West Cape Howe <i>W. Australia 06</i> 45<br>Intense berry, smoke & pepper. Fine tannins, long finish.                 | 61. St. Emilion Grand Cru, Chateau Tour Renaissance <i>Bordeaux, France 09</i> 65<br>Intense red fruit with a woody mark.                    |
| 36. Shiraz, Two Hands <i>McLaren Vale, Australia 07</i> 58<br>Velvet black cherry coats the palate with fine combed tannins.      | 62. Double T (Meritage) Trefethen <i>Napa, Ca 06</i> 45<br>Backbone of Cabernet Sauvignon, enhanced by Cabernet Franc, Malbec & Petit Verdot |
| 37. Syrah, Truchard <i>Napa, California 08</i> 40<br>Layered flavors of cassis & cherry, then mineral & pepper.                   |  |
| 38. Petite Syrah, Earthquake <i>Lodi, California 08</i> 45<br>Full bodied. With blackberry, blueberry & mocha flavors.            |  |
| 39. Zinfandel, Terra d'Oro <i>Amador, Ca 07</i> 35<br>Ripe & zesty, black cherry & loamy licorice flavors.                        |  |
| 40. Zinfandel, Kenwood 'Yalupa' <i>Sonoma 09</i> 45<br>Dark fruit & spice. Earthy & woody.  |  |
| 41. Zinfandel, Neyers <i>Contra Costa, Ca 08</i> 60<br>Lively & juicy red fruit with anise & vanilla notes.                       |  |
| 42. Pinot Noir, Carmel Road <i>California 09</i> 40<br>Lively plum, black cherry & berry. Delicate, yet flavorful.                |  |
| 43. Pinot Noir, B&G Bistro <i>France 08</i> 28<br>Soft & round. Ripe, wild berry flavors & aromas.                                |  |
| 44. Pinot Noir, Morgon 12 Clones <i>St. Lucia Highlands, Ca 07</i> 56<br>Light mouth feel, full flavors of smoke, herbs & cherry. |  |
| 45. Pinot Noir, Beringer Stanley Ranch <i>California 05</i> 65<br>Rich, red fruit foundation; subtle leather & spice.             |  |
| 48. Chianti Classico, Castello di Querceto <i>Italy 07</i> 34<br>Fresh & silky. Shows aromas of blackberries & flowers.           |  |

## Blush Wines

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| 24. White Zinfandel, Sutter Home <i>Ca 08</i> 20<br>Lively strawberry & watermelon fruit. Creamy, then crisp.                    |
| 25. Rosé, Sables d'Azur <i>Provence, France 09</i> 40<br>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<br>Light & soft baked apple & vanilla flavors. Velvety.           |
| 66. Piper-Heidsieck, Champagne Brut <i>France NV</i> 70<br>Range of citrus, honey, pastry & ginger flavors. Smooth. |
| 67. Chandon, Blanc de Noir <i>California NV</i> 40<br>Delicate. Wild cherry, currants & strawberries.               |
| 68. Paul Zinck, Cremant d'Alsace <i>Alsace NV</i> 50<br>Nice cremant with fine bubbles zingy acidity.               |
| 69. Moet et Chandon, Dom Perignon <i>France 2002</i> 170<br>Lively & generous, elegant, with bright fruitiness.     |