



“Lobster Mania” Festival

Appetizer

Sweet And Spicy Crayfish

Chipotle Honey Dressing, Fried Garlic, Aromatics \$15

❖ *Wine Pairing*—Riesling

Alki Beach Dinner

Entrees

Grilled 14oz Maine Lobster Tail

Salty’s Butter Basted, Salt Dusted Baby Yukon Potatoes, Asparagus With Bearnaise \$65

❖ *Wine Pairing*—Chardonnay

Wood Oven Baked Lobster Raviolo

Goat Cheese and Piquillo Pepper, Lemon Cream, Parmesan Breadcrumbs \$29

❖ *Wine Pairing*—Sauvignon Blanc

Lobster with Angel Hair Pasta

Madeira, Roasted Shallot, Preserved Lemon, Parmesan \$28

❖ *Wine Pairing*—Pinot Grigio

Pinot Noir Sampler

Oregon & California

Two 3oz glasses \$11

Garnet, Monterey Ca 2009

Atticus, Willamette Valley Or 2008

White Wine by the Glass/Bottle

Chardonnay, Edna Valley, Paragon San Luis Obispo 2009 CA \$9/30

Chardonnay, Hogue, Columbia Valley 2009 WA \$7/24

Chardonnay, Arrowood, Sonoma County 2009 CA \$12/38

Riesling, Gamache, Columbia Valley 2009 WA \$8/26

Sparkling, Domaine Ste Michelle Blanc De Blanc Columbia Valley WA \$8/28

Sauvignon Blanc, Starborough, Marlborough New Zealand 2011 \$9/29

Pinot Grigio, Maso Canali Trentino Italy 2010 \$9/29

White Zinfandel, Coastal Vines, 2009 Ca. \$5/20

Red Wine by the Glass/Bottle

Gamache, Boulder Red, Columbia Valley 2009 WA \$10/32

Cabernet Sauvignon, Hogue, Columbia Valley 2008 WA \$7/24

Cabernet Sauvignon, Sharecropper, Columbia Valley 2010 WA \$11/35

Merlot, Barnard Griffin, Lot 411 2008 WA \$8/27

Malbec, Alamos, Mendoza 2010 Argentina \$9/28

Pinot Noir, Garnet, Monterey CA 2009 \$9/29

Pinot Noir, Atticus, Willamette Valley 2008 Or \$13/39

Syrah Seia, Horse Heaven Hills Alder Creek Vineyard 2007 \$8/27

Draft Beer

Ninkasi IPA

Bud Light

Widmer Hefeweizen

Elysian Dragonstooth Stout

Mac & Jack African Amber

Alaskan Amber Ale

Manny's Pale Ale

Stella Artois

Salty's Salmon Amber

Guinness Stout

Trumer Pils

HUB IPA