

Michael Alberini's Restaurant & Wine Shop

Traditional Wings \$10

6 traditional bone-in wings, your choice of sauce: hot garlic, buttery ranch, pony express, BBQ, fire bleu, and garlic parmesan

Chicken Pad Thai \$18

Sautéed chicken breast red onion, julienne carrots, scallions, green onion, and peanuts in Pad Thai peanut sauce and rice noodles. (suggested wine paring: Snoqualmie Riesling)

Pan-Seared Scallops \$35

Jumbo sea scallops, pan- seared, finished in roasted red pepper butter cream served with saffron risotto (Suggested Wine Pairing: Strapelli Pecorino)

Pan Seared Mutton Snapper \$26

Fresh mutton snapper, seasoned and pan-roasted, complimented with rum glaze, pineapple coconut salsa, and sticky rice (Suggested Wine Pairing: Benziger Sauvignon Blanc)

Prime Pork Chop \$25

12oz prime pork chop, seasoned and char-grilled, draped with a pinot noir blackberry reduction, over wild rice.(suggested wine pairing: Cycles Gladiator Pinot Noir)

Wagyu Ribeye Steak and Crab \$62

14oz boneless American Ribeye Steak, seasoned and char-grilled, topped with jumbo lump crab sauteed in brown butter and lemon, served over whipped yukon (Suggested Wine Pairing: Ronc Soreli Schioppettino).

Poached Lobster Fettuccini \$22

Bronze die fettuccini tossed in a lemon shallot cream, topped with poached Maine lobster. (Suggested Wine Pairing: Le Rime Pinot Grigio)