



MSCALL, IDAHO

from the raw bar

Pacific Oysters on the Half Shell 6ea. 12.  
ask your server for tonight's selection

\*Veuve Clicquot Champagne

Alaskan King Crab Legs half pound 29.  
spiced cocktail sauce/herbed butter

\*Ponzi Pinot Grigio

Rock Shrimp Ceviche 13.  
citrus/avocado/scallions/tomato/serrano chilies

\*Dr. Loosen "Dr. L" Riesling

Dungeness Crab Salad 14.  
heirloom tomatoes/avocado/hearts of palm

\*Rombauer Chardonnay

House Cured Salmon Gravlox 11.  
horseradish/hot mustard/crostini  
arugula/truffle vinaigrette

\*Niebaum Coppola, Sofia, Sparkling Wine

Ahi Tuna Poke 13.  
miso vinaigrette/candied macadamia nuts  
pickled cucumber/seaweed salad

\*Cougar Crest Viognier

Peel and Eat Gulf Prawns half pound 15.  
spiced cocktail sauce/salsa verde

\*Sierra Nevada Pale Ale

Raw Bar Sampler 49.  
a selection of all of the above

\*Recommended Beverage Pairings

11/3/11



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