



| STARTERS |

Crispy Oysters ~ 9

charred lemon and citrus remoulade

Cold Smoked Wild Salmon ~ 12

bagel chips, wasabi cream cheese, crispy capers

Duck & Ginger Potsticker ~ 12

soy glaze, chile sauce

Salt and Pepper Calamari ~ 9

wakame, lemon, sweet chile dipping sauce

Grilled Quail ~ 13

harissa, honey, polenta fries

Dungeness Crab Cakes ~ 15

creole remoulade

Mushroom Ravioli ~ 12

brown butter, sage, balsamic, zucchini

House Pulled Mozzarella ~ 12

*olive oil poached tomato, grilled flat bread,
balsamic, basil*

Barbequed Shrimp ~ 15

avocado, corn, piquillo peppers, cilantro

| SOUP & SALADS |

“BLT”and Bleu ~ 9

*butter lettuce, roma tomato, bacon,
crispy shallots, creamy bleu cheese*

Classic Caesar ~ 9

Organic Mixed Greens ~ 8

*grape tomato, vegetable crisps,
sherry vinaigrette*

Arugula ~ 10

prosciutto, orange, filberts, grilled asparagus

Hot and Sour Soup ~ 9

crab, shrimp, hijiki, shiitake, scallion

Soup of the Day ~

| SIDES |

~ 8 ~

Baked Potato

Macaroni & Cheese

Gnocchi

Risotto

Asparagus

Wilted Greens

Roasted Fingerling Potatoes

| ENTREES |

Braised Short Ribs ~ 27

pancetta carrot risotto, brussels sprouts

Alaskan Halibut ~ 34

rock shrimp hash, fennel, apple, broccolini, ver jus

Roasted ½ Chicken ~ 24

macaroni and cheese, chard, natural jus

Pork Tenderloin ~ 26

yam, green beans, bacon, bing cherry- star anise jus

Wild Chinook Salmon ~ 34

*dungeness crab, cous cous, arugula,
miso sweet pepper butter*

Northwest Lamb ~ 39

gnocchi, roasted tomato, peas

Beef Hanger Steak and Shrimp ~ 29

fingerling potato, wilted greens, mustard sauce

Ribeye Steak ~ 38

mashed potato, mushroom ragout, asparagus

Seafood Spaghetti ~ 26

saffron, garlic, basil, tomato, olive oil