



Pacific Grill

Starters

Buttermilk Fried Oysters lime-cilantro aioli	\$ 9
Steamed Manila Clams white wine, garlic, grilled sourdough	\$ 13
Edalyn's Wings Sweet and spicy Vietnamese Style	\$11
Lamb Carnitas Tacos queso cotija, pico de gallo, cilantro	\$ 9

Soup and Salads

Soup of the Day	\$ 5
Seafood Chowder	\$ 7
Hearts of Romaine creamy caesar dressing, parmesan, herbed crouton	\$ 9
Organic Greens cranberry, hazelnut, rogue bleu roasted shallot, carrot	\$ 8

Featured Entrees

Northwest Salmon

Potato-Fennel Roesti, Grilled Aparagus, Tomato Jam, Basil Oil
\$ 34

Chicken Breast

Stir Fried Vegetables, Jasmine Rice, Toasted Peanuts, Hoisin BBQ Sauce
\$ 24

Double Cut Pork Chop

Smoked Onion-Honey Glaze, "Pork and Beans", Slaw
\$ 28

New York Strip

Roasted New Potatoes, Carrots, Salsa Verde
\$ 38

Seafood Stew

Fresh Fish and Shell Fish in a Spicy Tomato Broth
With Grilled Sour Dough Bread
\$ 28

Alaskan Halibut

Clams, Spanish Chorizo, Sweet Peas, Red Potato, Piquillo Pepper
\$35