



STARTERS

Crispy Oysters ~ 9

Chipotle Remoulade and Cilantro Pesto

Duck & Ginger Potsticker ~ 10

Soy Glaze, Chile Sauce

Dungeness Crab Cakes ~ 15

Lemon Caper Sauce

Panko Crusted Mozzarella ~ 7

Sundried Tomato, Arugula, Dijon Cream

Chicken “Firecracker” Spring Rolls ~ 8

Spicy Hoisin dipping Sauce

Creole Shrimp ~ 10

Rosemary Biscuit, Spicy Cumin Cream

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

Baby Spinach ~ 10

Prosciutto, Hazelnuts, Crispy Egg, Orange-Hazelnut Vinaigrette

Dungeness Crab and Roasted Corn Chowder ~ 10

STEAKS & CHOPS

12oz New York Steak ~ 44

8oz Beef Tenderloin ~ 46

Double Cut Pork Chop ~ 28

14oz Ribeye Steak ~ 38

22oz T- Bone Steak ~ 50

Double Cut Lamb Chops ~ 48

Steak & Chop selections are paired with your choice of two of the following:

Mashed Potato

Potato Croquette

Baked Potato

Roasted Fingerling Potato

Steak Fries

Asparagus

Roasted Mushrooms

Green Beans

Spinach and Bacon

Roasted Baby Carrots

FEATURED SEASONAL SPECIALTIES

Pan Seared Alaskan Halibut ~ 29

Acini de Pepe Pasta, Olive Oil Poached Tomatoes, Olives, Sweet Basil

Bucatini Pasta “Oscar” ~ 22

Dungeness Crab Stuffed Veal Meatballs, Pancetta, Asparagus, Parmesan Reggiano

Pan Seared Sea Scallops ~ 32

Fennel Risotto, Baby Carrots, Citrus Butter

Roasted ½ Chicken ~ 20

Fingerling Potato Salad, Roasted Corn, Leeks, Arugula

Pan Seared Pacific Northwest Steelhead ~ 24

Horseradish Mashed Potato, Green Beans, Forest Mushrooms