

TAKE OUT & DINE IN  
5:00 PM – 10:00 PM  
CALL (541)347-4380  
EXT. 5212

DINNER  
ROOM SERVICE  
UNAVAILABLE



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## STARTERS

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- \*Grilled Quail** cornmeal fritter, pickled rind, treviso, watermelon barbeque **15**
- Hummus Plate** pita, whipped feta, baba ganoush, cauliflower, carrot, cashew **12**
- Dungeness Crab** cucumber, avocado, lemon, tarragon, radish, bole-gappa **16**
- Grilled Octopus** chorizo, carrot, corn, peppers, cilantro, pepita, guajillo romesco **15**
- \*Soft Shell Crab** avocado, mango, cabbage, jalapeno, chile oil, lime **14**
- Salumi Plate** cured meats, cheese, house made pickle, grilled bread **13**

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## SOUPS & SALADS

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- Soup of the Day** **5**
- Seafood Chowder** **8**
- Romaine** crouton, parmesan reggiano **9**
- Mesclun Greens** hazelnut, carrot, radish, cucumber, tomato **8**
- Heirloom Tomato** summer melon, peach, arugula, cucumber, humboldt fog, pink peppercorn vinaigrette **12**

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## ENTRÉES

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- \*White Shrimp Cacio e Pepe** **34**  
bucatini, reggiano, guanciale, sun burst tomato, arugula
- \*Steelhead** **32**  
arborio, asparagus, broccolini, sweetie drop, frisee, peach
- \*Coulotte Steak** **34**  
fingerling potato, sweet onion, asparagus, mustard, cherry tomato, chervil butter
- Pacific Shellfish Bake** **38**  
clams, mussels, king crab, linguica, corn, potato, salsa verde, beer broth, paprika oil
- "Tandoori" Chicken** **25**  
couscous, chickpea, saffron, braised onion, apricot, smoked almond
- Pork Osso Buco** **30**  
polenta, pork belly, spinach, leek, cherry pepper gremolata

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.**

A 21% service fee will be added to parties of 8 or more.

