

Summer Dinner Menu

PROUDLY PRESENTED BY EXECUTIVE CHEF ELI COBB

- STARTERS -

Parmesan Truffle Fries (6F) \$8

white truffle oil, parmesan, herbs

Brussels (6F) \$10

whole grain mustard, bacon, parmesan, almonds

Calamari \$16

crispy calamari, lemon aioli

Crab Cakes \$20

pan seared, lemon aioli, spicy crema

Tuna Tartare \$14

yellowfin, avocado, ginger, sweet chili, wonton

Shrimp Skewers (GF) \$16

lime garlic butter, cherry tomato

- SOUP / SALAD -

Soup Of The Day \$10 / \$14

ask your server for today's fresh selection

Lentil Salad (6F) \$13 / \$18

red frisee, treviso, red onion, beluga lentils, fuji apple, shallots, dill, creme fraiche dressing

Caesar Salad \$8 / \$13

romaine, caesar dressing, fresh parmesan, croutons

Skagit Salad (GF) \$9 / \$14

spring mix, local berries, candied walnuts, red onion, lemon-honey vinaigrette

+ add grilled chicken (\$8) 4 jumbo prawns (\$12) or 6 oz. petite filet* (\$20) to any salad

- ENTREES -

Scallop Risotto (GF) \$39

wild mushroom risotto, jumbo scallops, carrots, almonds, lemon caper beurre blanc

PNW Sockeye (6F) \$32

mashed potatoes, lemon thyme beurre blanc, seasonal vegetable

Majestic Burger* \$22

avocado, tomato, gem lettuce, tillamook sharp cheddar, whole grain mustard, brioche, fries

Alaskan Halibut (GF) \$40

succulent halibut, seasonal vegetables, mashed potatoes, tomato beurre blanc

The Pork Chop \$35

herb crusted bone-in chop, marsala and sherry glaze, garlic mashed potatoes, seasonal vegetable

Fish & Chips \$22

panko crusted pacific cod, crispy fries, southern slaw, tartar

Steak Frites* (GF) \$32

60z. petite filet, parmesan truffle fries, mushroom demi glace, bleu cheese

Ribeye Steak* (6F) \$45

tender ribeye, mashed potatoes, seasonal vegetables, compound butter

Gnocchi Primavera \$24

tender house made potato gnocchi, basil pesto, seasonal vegetables

