

FALL MENU

PROUDLY PRESENTED BY EXECUTIVE CHEF, ELI COBB

TO START

Garlic Parmesan Truffle Fries \$8⁰⁰
white truffle oil, parmesan, fresh garlic

Roasted Beets & Mascarpone \$12⁰⁰
*herbed mascarpone, roasted beets,
toasted almonds, orange citrus vinaigrette,
micro-greens*

Salmon Crudo* \$15⁰⁰
*cured king salmon, citrus oil,
capers, red onion*

Totten Mussels* \$16⁰⁰
chorizo broth, crostini

Fondue \$18⁰⁰
*gruyere, sourdough, seasonal vegetables,
fresh fruit*

Prawns & Polenta \$20⁰⁰
*jumbo prawns, polenta cake, corn,
crispy prosciutto, mushroom-citrus sauce*

Dungeness Crab Cakes \$20⁰⁰
pan seared, tarragon aioli

SALAD/SOUP

Caesar Salad (+) \$10⁰⁰
*romaine, caesar dressing, fresh parmesan,
croutons*

House Salad (+) \$10⁰⁰
*mixed greens, blue cheese, cherry tomato,
red onion, candied walnuts, balsamic*

Wedge Salad (+) \$12⁰⁰
*iceberg wedge, cherry tomato, red onion,
house ranch, blue cheese crumbles,
cured pork belly*

(+) add grilled chicken (\$8) 4 jumbo prawns (\$12)
6 oz. tender flat-iron* (\$20) to any salad

Salmon Chowder \$12⁰⁰
house-made / + \$5 sourdough bread bowl

ENTREES

Spaghetti al Pomodoro \$24⁰⁰
*spaghetti, traditional house pomodoro sauce,
fresh basil, parmesan, garlic bread*

Alaskan Halibut* \$40⁰⁰
*pesto risotto, tomato beurre blanc,
grilled asparagus*

PNW Sockeye* \$32⁰⁰
*orzo, lemon thyme beurre blanc,
grilled asparagus*

Steak Frites* \$32⁰⁰
*6oz tender flat-iron, parmesan truffle fries,
mushroom demi glace, blue cheese*

The Pork Chop \$35⁰⁰
*herb-cruste bone-in pork chop,
marsala sherry glace, garlic mashed potatoes,
garlic-butter mushrooms*

Scallop Risotto \$39⁰⁰
*wild mushroom risotto, jumbo scallops, carrots,
almonds, lemon caper beurre blanc*

Filet Oscar* \$58⁰⁰
*6oz filet mignon, dungeness crab, bearnaise,
grilled asparagus, mashed potatoes*

Bone-in Ribeye* \$62⁰⁰
*18oz bone-in ribeye steak, russet wedges,
roasted carrot, chimichurri*

DESSERT

Carrot Cake

Creme Brulee

Dutch Apple Pie

New York Cheesecake

Chocolate Mousse Parfait