

# STARTERS

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## House Bread Service

Fresh Baked Bread Served with Roasted Garlic

2

## Pizza Margherita

Mozzarella, Parmesan, Fresh Basil &  
Pizza Tomato

13

## Pizza Bianco

Brushed with Bruschetta Oil Topped  
with Fresh Basil & Parmesan

11

## Wild Mushrooms

Local Assorted Mushrooms Sautéed  
with Fresh Herbs in a Red Wine Sauce

11

## Dungeness Crab Cakes

Two Golden Brown Cakes with  
Remoulade Sauce & House Salad

17

## Pacific Steamer

Local Clams in a Buttery Garlic Broth  
Served with Rustic Toast

14

## Calamari

Crispy Rings & Tentacles Served with  
Caper Cocktail & Remoulade Sauce

12

## Pancetta Wrapped Prawns

Served with Roasted Red Bell Pepper Aioli

14

# SOUP & SALADS

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## House-Made Soup

Chef's Choice Made Daily

6 Cup & 8 Bowl

## Clam Chowder

Clams, Potatoes, Herbs & Cream

7 Cup & 9 Bowl

## House Salad

Organic Field Greens tossed with House  
Balsamic Vinaigrette, Pine Nuts, Roasted  
Garlic Cloves, Fresh Basil & Gorgonzola

8 Small & 12 Large

## Caesar Salad

House-Made Classic Caesar Dressing  
tossed with Romaine Lettuce,  
Parmesan & Croutons

7 Small & 11 Large

# ENTRÉES

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## **5th Street Seafood Meleé**

Prawns, Scallops, Clams & Fin Fish

Served with Local Fingerling Potatoes in a Roasted Fennel & Tomato Broth

24

## **Sockeye Salmon Carciofi**

Pan Sautéed with Artichoke Hearts, Garlic & Lemon Beurre Blanc

26

## **Seared Sea Scallops**

Fresh Sea Scallops Served with a Tarragon Infused White Wine Shallot Crème

29

## **Pork Chop Ripieni**

Center Cut Stuffed with Gorgonzola, Fire Roasted Tomatoes, Pine Nuts & Fresh Organic Basil

23 / 32

## **Rib-Eye**

Hand-Cut 12 oz WA Certified Angus Rib-Eye with a Gorgonzola Crème & Balsamic Glaze

29

## **Roasted Herb Chicken Picatta**

Half Chicken Marinated with Lemon, Olive Oil, Capers & Fresh Herbs

23

*+ Additional Preparation Time Required +*

## **Dungeness Crab Ravioli**

Fresh made Ravioli with Pomodoro Sauce

27

## **Penne con Vodka & Grilled Chicken**

House Infused Chili Vodka Rosé Sauce, Proscuitto & Fresh Basil

23

## **Chicken Fettuccine alla Crema**

House-Made Fettuccine with Sautéed Chicken, Roasted Tomatoes, Fresh Basil & Garlic Crème

21

## **Vegetarian Lasagna**

House-Made Pasta, Spinach, Eggplant, Wild Mushrooms, Ricotta, Parmesan & Mozzarella

19

## **Fettuccine di Verdure**

House-Made Fettuccine & Sautéed Vegetable Medley with Garlic, Fresh Basil, White Wine & Marinara

18

## DESSERTS

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### Chocolate Bombe

Butter Pound Cake & Chocolate  
Mousse Glazed with Ganache

9

### Crème Brulee

Chef's Variation on Traditional Crème  
Brulee

8

### Lemon Tart

House-Made Tart Filled with Fresh  
Lemon Custard

8

### Seasonal Pie

Locally Crafted Artisan Pie from  
Knock Out Bakery

9

### Dessert Wine

Ask a Server for Details

## WINE BY THE GLASS

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Barnard Griffin Pinot Noir, OR 9 / 31

Boomtown Merlot, WA 8 / 28

Independent Cabernet Sauvignon, WA 8 / 28

Joel Gott Cabernet Sauvignon, CA 12 / 42

Chateau Ste. Michelle Syrah, WA 8 / 28

Ravenswood Zinfandel, CA 8 / 28

Montes Malbec, Chile 8 / 28

Kennedy Shah La Vie En Rouge Red Blend, WA 11 / 38

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Rive Del Chiesa Prosecco, Italy 8 / 28

Kung Fu Girl Riesling, WA 8 / 28

Nine Hats Pinot Gris, WA 8 / 28

For A Song Chardonnay, WA 8 / 28

Charles Krug Carneros Chardonnay, CA 12 / 42

Infamous Goose Sauvignon Blanc, New Zealand 8 / 28

Chateau Ste. Michelle Austral White Blend, WA 9 / 32

## BOTTLED BEER

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Ninkasi Helles Belles Lager, Pike Pale Ale,

No-Li Wrecking Ball Imperial Stout,

Coors Light, Budweiser, Bud Light,

Elemental Semi-Dry Cider

4.5

Ayinger Brauweisse 6

Ghostfish Double IPA 22oz GF 18

Draft Beer 5.5

+ Please Ask Server for Details +