

BOARDS*

Charcuterie	27
Assortment of artisan cheeses, meats, pickled veggies, jam, mixed nuts and crackers†	
Salmon Cakes	18
Hand-crafted sockeye salmon cakes, served on bed of greens with lemon dill aioli	
Blue Mussels and Clams	20
Mussels and clams sautéed in a buttery garlic sauce and shallot sauce, served with grilled garlic bread	
Bruschetta	15
Traditional bruschetta topping made fresh in-house on seasoned sourdough baguette	

FRESHLY MADE FLATBREADS

Caprese	15
Garlic, olive oil, mozzarella, tomatoes and basil with a balsamic glaze	
Smoked Salmon Pesto	18
Smoked salmon with basil pesto sauce and mozzarella	
Artisan Cheese	12
A fresh blend of our artisan cheeses with a marinara sauce	

† *Gluten-free crackers available on request*

SALAD MEDLEYS*

Beet Salad	16
Roasted red beets, arugula and mixed greens, parmesan and sunflower seeds with a balsamic vinaigrette	
Apple Walnut Salad	16
Fresh spring mix tossed with green apples, walnuts, raisins, and micro greens sprinkled with goat cheese with a balsamic vinaigrette	
Wedge Salad	18
Iceberg lettuce with tri-colored cherry tomatoes, house smoked bacon, Oregon blue cheese crumbles, blue cheese dressing and a balsamic drizzle	
Add chicken to any salad	5

House Salad	7
Fresh spring mix, shredded mozzarella, cucumber, carrots and red onion	
Add chicken.....	5
Add salmon.....	7
Add sirloin.....	9

Salmon Chowder	6 / 12
Ask your server about special seasonal soups	

Dressing choices: ranch, balsamic vinaigrette, bleu cheese

STEAKS*

Served with garlic mashed potatoes and seasonal veggies

Seasoned Sirloin (8 oz)	35
Seared 8 oz, sirloin topped with bleu cheese butter	
Blackened Ribeye (10 oz)	45
Seared and well-seasoned 10 oz. ribeye	
Prime Rib (12 oz or 16 oz)	40/47
Friday/Saturday only seasoned prime rib served with housemade au jus	

BURGERS AND SANDWICHES*

Served with loaded baked potato

White Cheddar Burger	18
8 oz. grass-fed hamburger with Beecher's white cheddar, garlic aioli, red onion, romaine and tomato	
Shrimp Po' Boy	18
Blackened grilled shrimp with Cajun aioli, lettuce and tomato, served on a sourdough baguette	
Prime Rib Dip	18
Slow roasted Painted Hills prime rib, Beecher's white cheddar and grilled onion	
<i>Gluten-free bun available on request</i>	

SEAFOOD*

Pesto Basted Salmon	35
Local sockeye salmon basted with a basil pesto herb butter, served with garlic mashed potatoes and seasonal veggies	
Seafood Pot	40
A delicious concoction of sea scallops, shrimp, clams and mussels in a pinot gris garlic butter sauce	
Seared Scallops	37
Seared sea scallops with wild boar lardons in a lemon caper butter, over risotto with seasonal veggies	
Shrimp and Scallop Vera Cruz	32
Seared shrimp and scallops on a bed of Spanish risotto with sautéed cherry tomatoes and asparagus	
Add soup or salad to any seafood dish	4

PASTA*

Creamy Garlic Parmesan Chicken	28
Seasoned, seared chicken breast in a cream, lemon parmesan sauce served over penne pasta	
Lobster Mac & Cheese	32
Penne pasta smothered in a creamy Beecher's cheddar cheese sauce infused with white truffle oil and hearty chunks of lobster	
Truffle Mac & Cheese	24
Penne pasta in a creamy Beecher's cheddar cheese sauce infused with white truffle oil	
Add soup or salad to any pasta dish.....	4
<i>Gluten-free pasta available on request</i>	

BEVERAGES

Bundaberg Ginger Beer	6.5	San Pellegrino Sparkling Water	3.5
Coke, Diet Coke, Sprite	3	Coffee / Hot Tea	3

A 20% gratuity will be added to all parties of 6 or more. Separate checks not available for parties of 8 or more. A \$1.50 charge will be added to split plates.

*The State of Washington wants you to know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.