

BOARDS*

Charcuterie	27
Assortment of artisan cheeses, meats, pickled veggies, jam, mixed nuts and roasted baguette†	
Artisan Cheeses	20
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Salmon Cakes	18
Hand-crafted sockeye salmon cakes, served on a bed of organic greens and lemon dill sauce	
Blue Mussels and Clams	22
Mussels and clams sautéed in a buttery garlic sauce, served with grilled garlic bread	
Truffle Cheese Fondue Dip	15
In house truffle cheese sauce, served with toasted crostini and diced green apple	

Bruschetta	15
Traditional bruschetta topping made fresh in-house on seasoned baguette	
Beet Hummus Bruschetta	15
Bruschetta topping made in-house with diced beets, hummus and goat cheese on seasoned 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	

† Substitute gluten-free crackers.....2

SALAD MEDLEYS*

Beet Salad	16
Roasted red beets, organic mixed greens, parmesan, and sunflower seeds with a balsamic vinaigrette	
Add chicken.....	7
Apple Walnut Salad	18
Fresh spring mix tossed with green apples, walnuts, raisins, and micro greens sprinkled with goat cheese with a balsamic vinaigrette	
Add chicken.....	7

Sirloin Steak Salad	32
8oz grass-fed sirloin on a bed of organic mixed greens, fresh roasted veggies, tomato, and avocado. Criss-crossed with blue cheese and balsamic reduction.	
<i>Substitute chicken on request</i>	

Salmon Chowder	9 / 12
Ask your server about special seasonal soups	

Dressing choices: balsamic vinaigrette, bleu cheese

STEAKS*

Served with garlic mashed potatoes and seasonal veggies

Blackened Ribeye (10 oz)	45
Seared and well-seasoned 10 oz. ribeye	
Prime Rib (12 oz or 16 oz)	40/47
Seasoned prime rib served with housemade au jus	
Add boat of seared scallops.....	18
Add boat of shrimp scampi.....	12

BURGERS AND SANDWICHES*

Served with loaded baked potato

White Cheddar Wagyu Burger	20
8 oz. grass-fed Wagyu with white cheddar, garlic aioli, red onion, spring mix and tomato	
Shrimp Po' Boy	18
Blackened grilled shrimp with Cajun aioli, spring mix and tomato, served on a sourdough baguette	
Prime Rib Dip	20
Slow roasted prime rib, white cheddar, grilled onions	
<i>Gluten-free bun</i>	3

SEAFOOD*

Seafood Pot	42
A delicious concoction of sea scallops, shrimp, clams and mussels in a pinot gris garlic butter sauce	
Seared Scallops	45
Seared sea scallops with wild boar lardons in a lemon caper butter, over risotto with seasonal veggies	
Shrimp and Scallop Vera Cruz	40
Seared shrimp and scallops on a bed of Cajun-seasoned risotto with sautéed seasonal veggies	
Add salad to any seafood dish.....	4

PASTA*

Creamy Garlic Parmesan Chicken	30
Seasoned, seared chicken breast in a cream, lemon parmesan sauce served over penne pasta	
Prawn Penne	35
Prawns sauteed in a basil pesto sauce and served over penne pasta	
Lobster Mac & Cheese	35
Penne pasta smothered in a creamy cheddar cheese sauce infused with white truffle oil and hearty chunks of lobster	
Add salad to any pasta dish.....	4
<i>Gluten-free pasta available on request</i>	

BEVERAGES

Bundaberg Ginger Beer	7	Coffee / Hot Tea	3
Coke, Diet Coke, Sprite	3	Latte	5
San Pellegrino Sparkling Water	4	Additional flavors (Caramel, Vanilla)..... 1	

A 25% gratuity will be added to all parties of 6 or more. Separate checks not available for parties of 8 or more. A \$4.00 charge will be added to split plates. A \$1.50 service fee will be added to all orders.

**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.*