

SALADS & STARTERS

Soup

Cup 4. Bowl 6.

Baby Iceberg, Creamy Bleu Cheese

8.

Hearts of Romaine, Asiago Cheese, Caesar Dressing

8.

Butter Lettuce, Maytag Bleu, White Balsamic Vinaigrette

8.

Fresh Mozzarella, Oregon Bay Shrimp, Cherry Tomato Basil Vinaigrette

12.

Mache, Comice Pear, Gorgonzola, Grain Mustard Vinaigrette

10.

Warm Hazelnut Crusted Goat Cheese, Baby Arugula, Golden Beets

10.

Watermelon, Avocado, Deviled Dungeness Crab Salad

14.

Spicy Tuna Tartare, Pickled Cucumber, Wasabi Cream

14.

SANDWICHES

Grilled Angus Hamburger or Cheeseburger, Fries

10. /12.

Dungeness Crab Cake, Lettuce, Tomato, Fries

14.

ENTREES

Butternut Squash Gnocchi, Brown Butter, Sage, Tomato, Balsamic Reduction, Asiago Cheese

18.

Broiled "Loch Duart" Salmon, Sautéed Spinach, Tomato, Basil & Beet Essences

24.

Pan Seared Local Sole, Vegetable Melange, Lemon Caper Beurre Blanc

22.

Grilled Hanger Steak, Roast Garlic Mash Potato, Red Onion Marmalade

24.

Crispy Sweetbreads, Smoked Bacon, Mashed Yukon Gold Potato, Grain Mustard Sauce

24.

Peppercorn Crusted Ahi, Pickled Ginger Soba Noodles, Goma Wakame

26.

Pork Cutlet, Panko Crusted, Potato, Beet & Pickled Cucumber Salads

18.

Grilled Breast of Duck, Purple Peruvian Mash, Hericot Vert, Citrus Gastrique

22.

Chinese Chicken Salad, Soy Ginger Vinaigrette

14.

**We use sustainably farmed produce, meats and environmentally sound seafood whenever possible*

20% gratuity added for parties of 6 or more

\$1.00 Charge for Split Starter / \$3.00 Charge for Split Entree