



SALADS & STARTERS

Soup

Cup 4. Bowl 6.

Baby Iceberg, Creamy Bleu Cheese

9.

Hearts of Romaine, Asiago Cheese, Caesar Dressing

9.

Butter Lettuce, Maytag Bleu, White Balsamic Vinaigrette

9.

Grilled Watermelon, Dungeness Crab, Avocado Napoleon, Jicama

14.

Molasses Lacquered Pork Belly, Napa Cabbage Slaw, Pickled Ginger Vinaigrette

12.

Fresh Mozzarella, Oregon Bay Shrimp, Cherry Tomato, Basil Vinaigrette

12.

Pickled Golden Beets, Wild Mushrooms, Crispy Goat Cheese, Corn Bell Pepper Coulis

10.

Grilled Marinated Quail, Baby Arugula, Pancetta Vinaigrette

12.

"Pressed Duck", Napa Cabbage Salad, Mango Salsa

14.

Spicy Fried Calamari Salad, Mango, Cucumber, Pineapple, Spicy Rice Wine Mint Vinaigrette

14.

Spicy Tuna Tartare, Pickled Cucumber, Wasabi Cream

14.

Pan Seared Foie Gras, Sweet & Sour Cherries, Candied Apricots

18.

ENTREES

Seared Day Boat Scallops, Parsnip Puree, Fuji Apple, Bacon, Fennel, Apple Brown Butter

28.

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

27.

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

26.

Peppercorn Crusted Ahi, Pickled Ginger Soba Noodles, Goma Wakame

28.

Double-Cut Pork Chop, Yukon Gold Mash, Haricot Verts, Apricot Cherry Chutney

28.

Grilled Marinated Rib-Eye, Roasted Garlic Mash, Broccoli, Gorgonzola Cabernet Demi-Glace

36.

Grilled Hanger Steak, Scalloped Potatoes, Sautéed Spinach, Red Onion Marmalade

28.

Pan Seared Range Fed Veal Medallions, Roasted Garlic Mash, Haricot Verts, Brie, Lingonberries

28.

Crispy Sweetbreads, Smoked Bacon Yukon Golds, Grain Mustard Sauce

26.

Butternut Squash Gnocchi, Toasted Hazelnut Sage Brown Butter Cream, Asiago Cheese

20.

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

***Caesar dressing may contain raw or undercooked egg*

20% gratuity added for parties of 6 or more

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