

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.

Artichoke Heart Salad, Kalamata Olive, Tomato, Garlic, Grilled Zucchini, Chervil Oil

10.

Fresh Mozzarella, Oregon Bay Shrimp, Cherry Tomato Basil Vinaigrette

12.

Warm Hazelnut Crusted Goat Cheese, Baby Arugula, Golden Beets

10.

Spicy Tuna Tartare, Pickled Cucumber, Wasabi Cream

14.

Grilled Watermelon, Dungeness Crab, Avocado Napoleon, Jicama

14.

SANDWICHES

Grilled Angus Hamburger or Cheeseburger, Fries

12. /14.

Dungeness Crab Cake, Lettuce, Tomato, Fries

15.

ENTREES

Veal Cannelloni, Oven Roasted Tomato Sauce, Asiago Cheese

16.

Chinese Chicken Salad, Soy Ginger Vinaigrette

14.

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

26.

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

16.

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

26.

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

26.

Crispy Sweetbreads, Smoked Bacon Yukon Golds, Grain Mustard Sauce

24.

Peppercorn Crusted Ahi, Pickled Ginger Soba Noodles, Goma Wakame

26.

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

28.

**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