

SALADS & STARTERS

Soup

Cup 7. Bowl 9.

Baby Iceberg, Creamy Bleu Cheese

14.

Hearts of Romaine, Asiago Cheese, Caesar Dressing

13.

Butter Lettuce, Point Reyes Bleu, White Balsamic Vinaigrette

13.

Smoked Salmon, Baby Kale, Mandarins, Fuyu Persimmon, Pomegranate Seeds, Avocado Vinaigrette

16.

Fresh Mozzarella, Oregon Bay Shrimp, Cherry Tomato Basil Vinaigrette

16.

Warm Hazelnut Crusted Goat Cheese, Baby Arugula, Golden Beets

16.

Spicy Tuna Tartare, Pickled Cucumber, Wasabi Cream

18.

Grilled Watermelon, Dungeness Crab, Avocado Napoleon, Deviled Jicama

18.

SANDWICHES

Grilled Angus Hamburger or Cheeseburger, Fries

15./16.

Dungeness Crab Cake, Lettuce, Tomato, Fries

20.

ENTREES

Veal Cannelloni, Oven Roasted Tomato Sauce, Asiago Cheese

20.

Chinese Chicken Salad, Soy Ginger Vinaigrette

18.

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

34.

Trumpet Mushroom "Pappardelle", Tomato, Garlic, Basil, Kalamata's, Edamame, Pecorino Romano

24.

Broiled Shetland Island Salmon, Sautéed Spinach, Tomato, Basil and Beet Essences

34.

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

34.

Crispy Sweetbreads, Smoked Bacon Yukon Golds, Grain Mustard Sauce

34.

Peppercorn Crusted Ahi, Pickled Ginger Soba Noodles, Goma Wakame

34.

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

34.

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

***Caesar dressing and Soy Ginger Vinaigrette may contain raw or undercooked egg*

20% gratuity added for parties of 6 or more

\$2.00 Charge for split Starter/\$4.00 Charge for split Entree