

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.
Fresh Mozzarella, Oregon Bay Shrimp, Cherry Tomato Basil Vinaigrette
16.
Smoked Salmon, Baby Kale, Grapefruit, Fuyu Persimmon, Avocado 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, Kalamatas, Edamame, Pecorino Romano
24.
Broiled Shetland Island Salmon, Sautéed Spinach, Tomato, Basil and Beet Essences
34.
Pan Seared Local Sole, Vegetable Melange, 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