

## BOARDS\*

<b>Charcuterie</b> .....	27
Assortment of artisan cheeses, meats, pickled veggies, jam, mixed nuts and roasted baguette†	
<b>Artisan Cheeses</b> .....	20
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<b>Salmon Cakes</b> .....	18
Hand-crafted sockeye salmon cakes, served on a bed of organic greens and lemon dill sauce	
<b>Blue Mussels and Clams</b> .....	22
Mussels and clams sautéed in a buttery garlic sauce, served with grilled garlic bread	
<b>Truffle Cheese Fondue Dip</b> .....	16
In house truffle cheese sauce, served with toasted crostini and diced green apple	

<b>Bruschetta</b> .....	15
Traditional bruschetta topping made fresh in-house on seasoned baguette	
<b>Beet Hummus Bruschetta</b> .....	16
Bruschetta topping made in-house with diced beets, hummus and goat cheese on seasoned baguette	

## FRESHLY MADE FLATBREADS

<b>Caprese</b> .....	15
Garlic, olive oil, mozzarella, tomatoes and basil with a balsamic glaze	
<b>Smoked Salmon Pesto</b> .....	18
Smoked salmon with basil pesto sauce and mozzarella	

† Substitute gluten-free crackers.....2

## SALAD MEDLEYS\*

<b>Beet Salad</b> .....	16
Roasted red beets, organic mixed greens, parmesan, and sunflower seeds with a balsamic vinaigrette	
Add chicken.....	7
<b>Apple Walnut Salad</b> .....	18
Fresh spring mix tossed with green apples, walnuts, raisins, and micro greens sprinkled with goat cheese with a balsamic vinaigrette	
Add chicken.....	7

<b>Steak Salad</b> .....	32
5 oz Ribeye on a wedge salad with boar lardons, diced tomato, blue cheese crumbles topped by blue cheese dressing and a balsamic reduction.	

*Substitute chicken on request*

<b>Salmon Chowder</b> .....	9 / 15
Ask your server about special seasonal soups	

*Dressing choices: balsamic vinaigrette, bleu cheese*

## STEAKS\*

*Served with garlic mashed potatoes and seasonal veggies*

<b>Blackened Ribeye (10 oz)</b> .....	45
Seared and well-seasoned 10 oz. ribeye	
<b>Prime Rib (12 oz or 16 oz)</b> .....	40/47
Seasoned prime rib served with housemade au jus	
Add boat of seared scallops.....	18
Add boat of shrimp scampi.....	12

## BURGERS AND SANDWICHES\*

*Served with loaded baked potato*

<b>White Cheddar Wagyu Burger</b> .....	22
8 oz. grass-fed Wagyu with white cheddar, garlic aioli, red onion, spring mix and tomato	
<b>Shrimp Po' Boy</b> .....	18
Blackened grilled shrimp with Cajun aioli, spring mix and tomato, served on a sourdough baguette	
<b>Prime Rib Dip</b> .....	20
Slow roasted prime rib, white cheddar, grilled onions	
<i>Gluten-free bun</i> .....	3

## SEAFOOD\*

<b>Seafood Pot</b> .....	42
A delicious concoction of sea scallops, shrimp, clams and mussels in a pinot gris garlic butter sauce	
<b>Seared Scallops</b> .....	42
Seared sea scallops with wild boar lardons in a lemon caper butter, over risotto with seasonal veggies	
<b>Shrimp and Scallop Vera Cruz</b> .....	38
Seared shrimp and scallops on a bed of Cajun-seasoned risotto with sautéed seasonal veggies	
<b>Cajun-Seared Atlantic Salmon</b> .....	35
Served over risotto, red onion rings, and seasonal veggies	
Add salad to any seafood dish.....	4

## PASTA\*

<b>Creamy Garlic Parmesan Chicken</b> .....	30
Seasoned, seared chicken breast in a cream, lemon parmesan sauce served over penne pasta	
<b>Prawn Penne</b> .....	35
Prawns sautéed in a basil pesto sauce and served over penne pasta	
<b>Lobster Mac &amp; Cheese</b> .....	35
Penne pasta smothered in a creamy cheddar cheese sauce infused with white truffle oil and hearty chunks of lobster	
Add salad to any pasta dish.....	4
<i>Gluten-free pasta available on request</i>	

## BEVERAGES

<b>Bundaberg Ginger Beer</b> .....	7	<b>Coffee / Hot Tea</b> .....	3
<b>Coke, Diet Coke, Sprite</b> .....	3	<b>Latte</b> .....	5
<b>San Pellegrino Sparkling Water</b> .....	4	Additional flavors (Caramel, Vanilla)..... 1	

A 25% gratuity will be added to all parties of 6 or more. Separate checks not available for parties of 8 or more. A \$4.00 charge will be added to split plates. A \$1.50 service fee will be added to all orders.

*\*The State of Washington wants you to know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.*