

BOARDS*

Tower

Combination of salmon cakes, bruschetta, beet bruschetta, and mussels and clams 32

Charcuterie

Assortment of artisan cheeses, meats, pickled veggies, jam, mixed nuts and roasted baguette† 27

Artisan Cheeses

Assortment of artisan cheeses, pickled veggies, jam, mixed nuts and roasted baguette† 20

Prime Rib Sliders

Fresh shaved prime rib with fried onions, house-made garlic horseradish aioli on a toasted brioche slider bun - 3 sliders per order 18

Salmon Cakes

Hand-crafted sockeye salmon cakes, served on a bed of organic greens and lemon dill sauce 18

Blue Mussels and Clams

Mussels and clams sautéed in a buttery garlic sauce, served with grilled garlic bread 22

Truffle Cheese Fondue Dip

In house truffle cheese sauce, served with toasted crostini and diced green apple 18

Bruschetta

Traditional bruschetta topping made fresh in-house on seasoned baguette 16

Beet Hummus Bruschetta

Bruschetta topping made in-house with diced beets, hummus and goat cheese on seasoned baguette 16

FRESHLY MADE FLATBREADS

Caprese

Garlic, olive oil, mozzarella, tomatoes and basil with a balsamic glaze 16

Smoked Salmon Pesto

Smoked salmon with basil pesto and mozzarella 18

† Substitute gluten-free crackers 2

SALAD MEDLEYS*

Beet Salad

Roasted red beets, organic mixed greens, parmesan, and sunflower seeds with a balsamic vinaigrette 17

Add chicken 7

Apple Walnut Salad

Fresh spring mix tossed with green apples, walnuts, raisins, and micro greens sprinkled with goat cheese with a balsamic vinaigrette 18

Add chicken 7

Steak Salad

5 oz Ribeye steak on a bed of spring mix, seared mixed veggies, blue cheese crumbles and tomato slices and blue cheese dressing and a balsamic reduction 32

Substitute chicken on request

Salmon Chowder 9 / 15

Ask your server about special seasonal soups

Dressing choices: balsamic vinaigrette, bleu cheese

STEAKS*

Served with seasonal veggies and choice of garlic mashed potatoes or mushroom risotto

Blackened Ribeye (10 oz)

Seared and well-seasoned 10 oz. ribeye 45

Prime Rib (12 oz or 16 oz)

Seasoned prime rib served with housemade au jus 40/47

Add boat of seared scallops 18

Add boat of shrimp scampi 12

BURGERS AND SANDWICHES*

Served with loaded baked potato

White Cheddar Wagyu Burger

8 oz. grass-fed Wagyu with white cheddar, garlic aioli, red onion, spring mix and tomato 22

Shrimp Po' Boy

Blackened grilled shrimp with Cajun aioli, spring mix and tomato, served on a sourdough baguette 20

Prime Rib Dip

Slow roasted prime rib, white cheddar, grilled onions 20

Gluten-free bun 3

SEAFOOD*

Seafood Pot

A delicious concoction of sea scallops, shrimp, clams and mussels in a pinot gris garlic butter sauce 42

Seared Scallops

Seared sea scallops with wild boar lardons in a lemon caper butter, over risotto with seasonal veggies 42

Shrimp and Scallop Vera Cruz

Seared shrimp and scallops on a bed of Cajun-seasoned risotto with sautéed seasonal veggies 38

Cajun-Seared Atlantic Salmon

Served over risotto, red onion rings, and seasonal veggies 35

Add salad to any seafood dish 4

PASTA*

Creamy Garlic Parmesan Chicken

Seasoned, seared chicken breast in a cream, lemon parmesan sauce served over penne pasta 30

Seafood Pasta

Clams, mussels, and shrimp in a creamy white wine sauce 32

Prawn Penne

Prawns sautéed in a basil pesto sauce and served over penne pasta 35

Lobster Mac & Cheese

Penne pasta smothered in a creamy cheddar cheese sauce infused with white truffle oil and hearty chunks of lobster 35

Add salad to any pasta dish 4

Gluten-free pasta available on request

BEVERAGES

Bundaberg Ginger Beer 7

Coke, Diet Coke, Sprite 3

San Pellegrino Sparkling Water 4

Coffee / Hot Tea 3

Latte 5

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.