

APPETIZERS

DUNGENESS CRAB & BAY SHRIMP CAKES

Arugula salad and smoked piquillo pepper aioli **13**

MANILLA CLAMS ^{GF}

Served in a lemon butter and white wine sauce **13**

FRIED CALAMARI

Served with chili aioli **10**

ROASTED RED PEPPER HUMMUS ^{GF}

Warm pita, cucumbers and olives **8**

GRILLED CIABATTA

Roasted garlic butter and parmesan cheese **4**

SPINACH ARTICHOKE DIP

With tortilla chips **8**

SATAY CHICKEN SKEWER

With Asian slaw and a peanut dipping sauce **9**

CLASSIC SHRIMP COCKTAIL **12**

SHORT RIB SLIDERS

Served with caramelized onions and bleu cheese on brioche buns **10**

CHICKEN FLAUTAS

Served with guacamole, salsa and sour cream **10**

SOUP AND SALADS

FRESH SOUP OF THE DAY

Cup . . . **3** Bowl . . . **5**

STEAK SALAD* ^{GF}

Flat iron steak, arugula, spinach, kale, artichokes, feta and basil vinaigrette **15**

ROASTED BEET SALAD

Israeli Cous Cous, roasted beets, chevre, arugula and a lemon basil vinaigrette **12**

HEIRLOOM TOMATO SALAD ^{GF}

Spinach, orange-thyme vinaigrette, Peruvian sweet peppers, sunflower kernels and fennel pollen
Full 10 Side 5

ROMAINE SALAD ^{GF}

Cucumber remoulade dressing, shaved parmesan and croutons
Full 8 Side 4

ADD TO ANY SALAD

Grilled Chicken **4** Blackened Chicken **5**

Flat Iron Steak **6** Salmon **8**

Grilled Portobello **4**

ENTREES

10oz NY STRIP STEAK* ^{GF}

With a chimichurri sauce served with lyonnais yukon gold potatoes and grilled vegetables **32**

CARLTON FARMS THICK CUT PORK CHOP ^{GF}

With madeira and green peppercorn demi served with braised red cabbage and roasted fingerling potatoes **22**

LEMON TARRAGON CHICKEN* ^{GF}

Airline breast with a lemon-tarragon veloute served with herb roasted heirloom tomato and roasted shallot orzo **20**

BONELESS BRAISED SHORTRIBS ^{GF}

Grilled squash with roasted fingerling potatoes and portobello and shitake duxelle **20**

PORTUGUESE SEAFOOD STEW ^{GF}

Linguica sausage, mussels, cod, potatoes and shrimp served with grilled bread **18**

SEARED SALMON* ^{GF}

Served with ancho chili glaze, toasted cumin, corn relish and cilantro lime rice **26**

AMERICAN KOBE BURGER* ^{GF}

Half pound Wagyu beef, aged Tillamook cheddar, black truffle aioli and caramelized onions with fries **17**

BEER BATTERED COD FISH & CHIPS

Northwest cod with house made tartar **16**

FRESH FISH OF THE DAY

Ask your server

PASTA

SERVED WITH GRILLED BREAD

SUNDRIED TOMATO AND PORTOBELLO PASTA

Served with farfalle pasta, pesto and grilled vegetables **16**

BLACKENED SHRIMP ALFREDO

Served with penne pasta, asparagus, and shrimp tossed in cream sauce **18**

BAKED RAVIOLI

Stuffed with cheese and peppers topped with pancetta ragu and smoked mozzarella **18**

DESSERT

FLOURLESS CHOCOLATE TORTE **8**

with raspberry coulis

APPLE COBBLER **7**

A la mode **1**

SALTED CARAMEL CRÈME BRULEE **8**

DAILY CHEESECAKE **7**

TILLAMOOK ICE CREAM **5**

2 Scoops of chocolate, vanilla or seasonal flavor

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness; especially if you have certain medical conditions.

GF—GLUTEN FREE ITEMS OR CAN BE MADE GLUTEN FREE