

DINNER MENU

SERVED FROM 5PM-9PM

Small Plates

Caesar Salad* house caesar dressing, parmesan crisp 9

Beet Salad roasted beets, baby greens, gorgonzola, maple cured walnuts, balsamic dressing 13

Arugula and Poached Pear Salad arugula, orange, toasted pumpkin seeds, red wine poached pears 12

Creamed Parsnip Soup black truffle, chives, and pumpkin seeds 9

French Onion Soup aged swiss, parmesan cheese 8

Ahi Crudo* pickled jalapeno, nitsume, scallion, sesame oil, avocado, orange pickled ginger vinaigrette 12

Clams* harissa chili paste, white wine, garlic, grilled baguette 16

Thai Papaya Salad* shrimp, peanuts, papaya, lime, chilies, fish sauce dressing 16

Classic Dungeness Crab and Artichoke Dip* toasted baguette, smoked paprika 14

Crab Cake* roasted corn, bell pepper arugula salad, chipotle aioli 16

Korean Braised Short Rib beef short rib, spicy kimchi 16

Oysters* champagne mignonette, cocktail sauce, horseradish 3 each / 27 dozen

Peel & Eat Shrimp* 1/4 Pound 10 1/2 Pound 17

Antipasti Platter chef's selection of cured meats, imported and domestic cheeses, marinated olives, apricot jam, house pickled vegetables, crostini
Half 13 Full 24

Entrée

Grilled Filet* mascarpone mashed potatoes, whole roasted garlic head, chimichurri, snap peas 37

Osso Bucco braised beef shank, sweet potato mash, black garlic braise, spicy fried onions 38

Roasted Chicken* roasted garlic cream, roasted sunchoke, broccolini 26

Pan Seared Salmon* broccolini, roasted fennel, arugula, green olive herb relish 32

Grilled Ribeye* roasted cauliflower gratin, confit king oyster mushroom, caramelized onion and madeira jus 38

Shrimp and Serrano Fettucine* serrano chili, fried rosemary, butter, white wine and breadcrumbs 18

T-Bone for Two* 24 oz t-bone, 30 year balsamic vinegar, roasted cipollini, roasted fingerlings, grilled asparagus 70

Seared Scallops* sweet corn puree, arbol chili oil, acorn squash, onion and radicchio 33

Duo of Ahi and Pork Belly* charred rare ahi, braised pork belly, braised beluga lentils, grapefruit and herb salad 32

Burger* chipotle yogurt, frisée, bacon jam, pickles, tomato, white cheddar 17

Curried Spaghetti Squash Fry Bread middle eastern yogurt, tomato chutney, pickled cucumber, grilled asparagus 18

Sides

Mascarpone Mashed Potato 5 Braised Beluga Lentils 6

Curry Spaghetti Squash 5

Grilled Asparagus with Lemon Zest 6 Roasted Corn, Wilted Radicchio and Chili Oil 6

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. 20% gratuity will be added to parties of 8 or more. we are happy to accommodate any allergies or dietary restrictions. Please let your server know how we can help you.

COCKTAIL LOUNGE MENU

SERVED FROM 3PM-9PM

PLATES

Classic Dungeness Crab and Artichoke Dip

toasted baguette, smoked paprika 14

Buffalo Wings

medium or hot, celery, bleu cheese 9

Caesar Salad*

house caesar dressing, parmesan crisp 9

Crispy Calamari*

spicy marinara, caramelized lemons
and peppers, aioli 13

Crab Cake*

roasted corn, bell pepper, arugula salad,
chipotle aioli 16

Antipasti Platter

chef's selection of cured meats, cheeses, crostini
13 half 24 full

Capicola Caprese Hero

fresh mozzarella, basil, pickled vegetables,
tomato, and mayonnaise on a baguette 15

Steak Salad*

grilled flank steak, mixed greens, gorgonzola,
balsamic vinaigrette, grilled onion,
port balsamic glaze 16

Angus Beef Burger*

chipotle yogurt, frisée, bacon jam, pickles,
tomato, white cheddar 17

PIZZA

Prosciutto and Hazelnut

fresh mozzarella, prosciutto, caramelized honey,
hazelnuts, fresh mint 16

Wild Mushroom

sautéed mushrooms, truffle oil, garlic,
fresh mozzarella 14

Classic Pepperoni

pepperoni, mozzarella, marinara 14

Supreme

spicy sausage, pepperoni, green peppers, onion,
mushrooms, black olives, marinara 15

Caramelized Onion and Goat Cheese

mozzarella, goat cheese, caramelized onion,
arugula, port balsamic drizzle, orange zest 15

Sausage*

two sunny side up eggs, sausage,
shredded mozzarella, marinara, shaved parmesan,
red onion, chili flakes 15

Margherita

fresh mozzarella, tomato, basil, olive oil 14

Chorizo

chorizo, jalapeno, cilantro, ancho powder,
marinara, mozzarella, lime zest 15

OYSTER AND ANTIPASTI BAR

Oysters*

champagne mignonette,
cocktail sauce, horseradish
3 each / 27 dozen

Ahi Crudo *

pickled jalapeno, pickled ginger
vinaigrette, nitsume, scallion, sesame oil,
avocado and orange 12

Peel & Eat Shrimp*

1/4 Pound 10
1/2 Pound 17

Choose Your Own Antipasti

Pick any individual, or 3 for \$12

\$4 Each

Salted Spanish Peanuts with Fried Rosemary
Tomato Chutney
Pickled Gardiniera Vegetables
Mixed Marinated Olives

\$5 Each

Marinated White Anchovies
Marinated Pomodoraccio Tomatoes
Drunken Goat
Robiola
Oregon Blue
Prosciutto
Capicola
Artisan Salami
Bresola
30 year La Vecchia Balsamic Vinegar with Spanish
Olive Oil and Baguette

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