



## STARTERS

### **Crispy Calamari** 10

flash fried, pickled pepper piperade, lemon aioli

### **Rutabaga Latke** 9

american caviar, crème fraiche, chilled buffalo grass vodka

### **Crab Stuffed Mushrooms** 13

jumbo lump dungeness crab with hints of sherry and sage, finished with lemon buerre blanc

### **Moules Frites** 10

penn cove mussels, thyme, garlic and white wine broth, shoestring potatoes, lemon aioli

### **Steelhead Trout** 8

house smoked, crème fraiche, pickled onion, capers

### **Oysters** 11

fresh, on the half shell, classic mignonette

### **Caesar or Green Salad** 8

### **Spinach Salad** 9

pink lady apples, sugared black walnuts, oregon bleu vein, smoked apple vinaigrette

### **Puget Sound Clam Chowder**

Cup 6 • Bowl 8

our classic recipe, rich and creamy with loads of puget sound clams

## SIGNATURE DISHES

### **Ahi Tuna Burger** 13

brioche, arugula, chermoula aioli, tempura vegetables

### **Bone In Rib Eye** 28

22oz certified angus, chimichurri smashed potatoes

### **Chicken** 17

french cut, gremoulada, potato gnocchi, rogue creamery oregonzola

### **Seafood Fettucine** 20

hand made fettucine, seared day boat scallops, prawns, penn cove mussels, clams, parsley, butter, white wine

### **Crab Cakes** 24

jumbo lump oregon dungeness crab, arugula, kumquat and pomegranate relish, wheat berry pilaf

### **Gratin** 16

black trumpet mushrooms, sweet potatoes, kale, almond cream, parmesan reggiano

### **Northwest Cioppino** 19

tomato and saffron broth, hearty vegetables, clams, halibut, salmon, dungeness crab, calamari

### **Sturgeon** 20

american caviar; rutabaga latke, cipollini onion nage, crème fraiche

### **Salmon Three Ways** 20

with farm fresh vegetables

*Choice of:*

#### **Cedar Planked**

smoked lemon sea salt, parmesan smashed potatoes

#### **Marionberry**

marionberry pinot noir sauce, wheat berry pilaf

#### **Salad**

micro greens, kumquat, pomegranate, pink lady apples, lemon vinaigrette

### **Halibut Three Ways** 24

with farm fresh vegetables

*Choice of:*

#### **En Papillote**

mirepoix, fennel, grand marnier; oregon white truffle pasta

#### **Hazelnut Crusted**

frangelico buerre blanc, garlic smashed potatoes

#### **Ale Battered**

seasoned fries and dilled tartar sauce  
2 pieces 16 • 3 pieces 20 • 4 pieces 24