



APPETIZERS

CRISPY CALAMARI 8

Fried Calamari with Sweet Chili Sauce & Garlic Lemon Aioli

CRAB CAKE BITES 7

Mini Crab Cake Bites with Basil Dressing

FRIED OYSTERS 8

Washington Oysters, Remoulade Sauce & Mixed Greens

BLACK MUSSELS 8

Local Black Mussels, Spanish Chorizo, Tomato, Smoked Paprika & Grilled Bread

THAI SHRIMP WRAP 9

Grilled White Shrimp, Garlic, Lemongrass, Chili, Lime & Mango in a Lettuce Wrap

SEAFOOD STACK 9

Dungeness Crab, Avocado, Ahi & House Made Asian Dressing

GRILLED ASPARAGUS 8

Grilled Asparagus Spears, Mustard Hazelnut Vinaigrette & Mozzarella Cheese

BRUSCHETTA 7

Heirloom Tomato, Garlic, Olive Oil, Basil & Feta Cheese on Grilled Bread

THAI CURRY CHICKEN 7

House Made Chicken Sate & Cucumber Salad

SOUPS

MUSHROOM SOUP 7

Puree of Mushrooms, Herbs & Garlic

FRENCH ONION SOUP 8

Traditional French Onion with Baked Gruyere, Swiss & Parmesan Cheeses

SOUP DE JOUR 7

Chef's Daily Selection

SALADS

COBB SALAD 12

Grilled Chicken, Arugula, Romaine, Blue Cheese, Avocado, Hard Boiled Eggs & Bacon

SOUFFLE DUO 13

Goat Cheese & Bacon Cheddar Soufflés, Mixed Greens, Seasonal Jam & Candied Nuts

AHI CRUNCHY SALAD 14

Seared Ahi, Mixed Greens, Asian Slaw & Crispy Wontons Tossed in a Soy Vinaigrette

MEDITERRANEAN GRILLED CHICKEN SALAD 13

Grilled Chicken Breast, Romaine, Tomato, Cucumber, Red Onion, Mint, Pita Chips & Pomegranate Vinaigrette

STEAK SALAD 15

Herb Marinated Grilled Sirloin, Romaine, Tomato, Grilled Red Onion, Red Bell Pepper, Sliced Potato, Maytag Blue Cheese & Mustard Vinaigrette

CAESAR SALAD 8

*Chopped Romaine Hearts, Parmesan Cheese, Anchovies, Croutons & Traditional Dressing
Add Grilled Chicken 4
Add Shrimp & Avocado 6*

DUCK CONFIT SALAD 12

Duck, Seasonal Jam, Toasted Nuts, Baby Arugula, Goat Cheese & Banyuls Vinaigrette

CAPRESE SALAD 9

Heirloom Tomato, Mozzarella Cheese, Arugula, Basil, Balsamic & Garlic Oil

SEAFOOD SALAD 16

Crab, Shrimp, Sea Bass, Thousand Island Dressing, Mixed Greens & Avocado

SANDWICHES

(Served with Fries)

AHI SANDWICH 12

Ahi Seared Rare, Asian Slaw & Wasabi Aioli on a Sweet Onion Roll

TURKEY PANINI 11

Sliced Turkey, Swiss Cheese, Caramelized Onion & Honey Mustard on Grilled Ciabatta

REUBEN SANDWICH 10

Sliced Corned Beef, Swiss Cheese, Sauerkraut & Thousand Island Dressing Served On Rye Bread

BAY SHRIMP SANDWICH 12

Bay Shrimp, Lettuce, Tomato, Avocado & Tarragon Aioli on Sourdough Bread

SHORT RIB PANINI 11

Braised Short Rib, Grilled Onions & Horseradish Cream on Grilled Ciabatta

BACON CHEESEBURGER 10

Certified Angus Beef, Mayo, Lettuce, Cheddar Cheese & Applewood Bacon

SWORDFISH SANDWICH 13

Grilled Pacific Swordfish, Cilantro Salsa, Lettuce, Tomato & Avocado on a Sweet Onion Roll

CUBAN PANINI 11

Roast Pork, Ham, Swiss Cheese, Sweet Pickle & Honey Mustard on Grilled Ciabatta

CLUB SANDWICH 12

Turkey, Bacon, Ham, Lettuce, Tomato, Avocado & Lemon Garlic Aioli on Toasted Sourdough

GRILLED CHICKEN BREAST 11

Herb Marinated Grilled Chicken Breast, Smoked Gouda, Cranberry Relish & Lettuce on a Baguette

GRILLED SALMON PANINI 11

Grilled Salmon, Brie Cheese, Red Onion & Caper Remoulade on Grilled Ciabatta

GRILLED HAM & CHEESE 10

Ham, Swiss Cheese, Mustard & Sweet Pickle on Sourdough Bread

ENTREES

CHILEAN SEABASS 16

Miso Cured Chilean Sea Bass, Bok Choy, Mushrooms & Soy Mirin Glaze

PENNE PASTA 12

Penne Pasta, Fresh Mozzarella Cheese & Roasted Cherry Tomato Basil Sauce

BEEF STROGANOFF 14

Sautéed Beef Strips, Mushrooms & Garlic in a Sour Cream Sauce served over Linguine Pasta

GRILLED SALMON 16

Grilled Salmon, Heirloom Tomato Vinaigrette, Roasted Fingerling Potatoes & Seasonal Vegetables

LAMB RACK 19

Roasted Rack of Lamb, Seasonal Vegetables & Black Olive Jus

GRILLED FILET MEDALLIONS 18

Certified Angus Beef Medallions & Red Wine Sauce with Arugula Salad & Maytag Blue Cheese

*Ask Your Server About Gluten Free, Vegan & Vegetarian Options As Well As Today's Specials
An 18% Gratuity Will Be Added To All Parties of Six Or More Guests*