

Fresh Shucked Cold Water Oysters cocktail sauce, champagne mignonette

Quilcene Bay, WA 3.00 each | *Blue Point, CT* 3.00 each

Portobello Mushroom Soup tarragon crème fraîche 4.25 | 7.50

Warm Shrimp-Artichoke & Red Pepper Dip toasted pumpernickel and brioche 13.25

Pan Roasted Crab Cake shaved vegetable slaw, crumbled bacon, mustard apricot aioli 8.25 | 14.75

Coriander Crusted Rare Ahi Tuna jicama, lime-cilantro vinaigrette, spicy mango-pineapple chutney 14.25

BBQ Pork Slider split top roll with dijon slaw 3.00 each

Grilled Peel & Eat Artichoke lemon remoulade 7.25

Prince Edward Island Mussels fennel, caramelized garlic, basil-tomato broth 11.75

Crisp Cornmeal Crusted Calamari shrimp. Artichokes, red peppers, fresh lemon, basil aioli 12.75

Sweet Roasted Garlic saga blue cheese, tomato chutney, parmesan crisps 10.75

Harvest Platter smoked salmon | prosciutto | herbed salami | crab-pinenut mushrooms 11.75 | 20.75

ARTISAN CHEESES

“Purple Haze” goat | “Gorgonzola” cow | “Manchego” sheep

“Ash Pyramid” goat | “Maple Smoked Cheddar” cow

roasted nuts | port-wine drunken fruits | green apple chutney

select three cheeses 14.25 | four 17.00 | five 19.75

Fresh Mozzarella & Warm Roasted Peppers over baby arugula, balsamic vinaigrette 12.75

Butterhead & Red Leaf Lettuce apples, walnuts, cranberries, blue cheese, champagne vinaigrette 6.75 | 11.50

Baby Farm Lettuces red wine vinaigrette 4.25 | 7.75

Baby Arugula and Radicchio Salad toasted almonds, cucumber, ricotta salata, sherry vinaigrette 10.25

Hearts of Romaine Caesar shaved grana padano cheese 4.25 | 7.75

SIMPLY GRILLED

Angus Burger Half Pound bacon, white cheddar, garlic fries 11.75

Flamed Breast of Chicken cabernet sauce 13.75

Farm Raised Salmon cinnamon-apple cider reduction 18.50

Angus Elite Top Round Steak 7 oz rosemary demi-glace 19.50

Herb Marinated Jumbo Shrimp red wine reduction 22.75

SIDES

Garlic-Scented Spinach 4.00

Brown & Wild Rice toasted almonds 4.00

Mashed Potatoes 3.00 add blue cheese 1.50

Roasted Apples & Pears 3.50

Shiitake Mushroom Risotto 6.50

Grilled Asparagus 4.50

Guinness Braised Boneless Short Ribs bacon cheddar mashed potatoes, roasted shallots, natural jus 28.00

Poached Lobster Pappardelle sundried tomatoes, zucchini, herbs, cognac-tomato cream sauce 25.50

Penne with Grilled Chicken broccoli rabe, sun-dried tomatoes, artichokes, garlic-parmesan cream 9.75 | 18.50

Fresh Rigatoni Pasta Bolognese braised beef tenderloin, pancetta, tomato, pecorino cheese 11.75 | 19.75

Center Cut Filet Mignon 7 oz caramelized onion and gouda potato croquette, cabbage, peppercorn sauce 29.75

Veal & Portobello Mushroom Meatloaf garlic-creamed spinach, matchstick fries, mushroom demi 16.50

Pan Seared Snapper black quinoa, roasted butternut squash, red onion jam, butternut squash coulis 29.75

Grilled Rib Eye 14 oz ginger-sweet potato puree, fine string beans, cabernet sauce 32.50

Pan Seared Long Island Duck Breast blue cheese mashed, spinach, port braised mission figs, au jus 25.75

Braised Veal and Ricotta Cheese Ravioli caramelized shallots, plum tomato sauce 11.50 | 21.25

Port Braised Lamb Shank pappardelle, roasted carrots, white beans, natural jus 28.50

Lemon-Garlic Frenched Chicken Breast shiitake mushroom risotto, fine string beans, shallot-thyme sauce 19.75

Vegetarian Spaghetti fresh mozzarella, white beans, basil puree, plum tomato sauce 7.50 | 13.00

