

WINDOWS

Small Plates

*Asian Infused Calamari | 11

Golden fried calamari tossed with fresh cilantro, banana peppers, crispy garlic, Serrano peppers, sesame seeds and a garlic chili hoisin sauce

Cilantro Hummus | 8

Grilled flatbread, zucchini, bell peppers, squash and asparagus

*Ahi Poke | 15

Fresh Ahi tuna marinated in a citrus soy sauce on top of a spicy seaweed salad with pickled vegetables and served on coconut curry rice with wasabi yogurt and pickled ginger

Wild Mushroom Risotto | 8

Tender Arborio rice and wild northwest forest mushrooms in a savory vegetable stock with caramelized onions, fresh herbs, garlic, parmesan cheese and cream

*Spicy Northwest Manila Clams | 11

Garlic, ginger, sriracha, sake and cilantro with toast points

*Dungeness Crab Cakes | 11

Served with orange and sweet chili sauces and finished with a basil oil

Greek Chicken Flatbread | 11

Grilled flat bread topped with tender chicken, spinach, feta, banana peppers, red onions with fresh basil and finished with an aged balsamic reduction

Parmesan White Truffle Fries | 9

Crispy garlic, sea salt, coarse pepper, white truffle oil, parmesan cheese and served with a trio of dipping sauces; garlic aioli, smoked tomato jam and three pepper aioli

Large Plates

*Snow Crab Mac & Cheese | 19

Smoked Gouda and Tillamook® sharp white cheddar, fresh Tarragon, caramelized Walla Walla onions, fresh garlic, crispy pancetta and Dungeness crab

Pan Seared King Salmon | 20

Spring onion and citrus marmalade, quinoa salad

*Washington Seafood Cioppino | 23

Manila clams, spot prawns, snow crab claws, Atlantic salmon and smoked scallops simmered in a spicy tomato saffron broth

*Grilled Flat Iron Steak | 27

Washington fingerling potatoes, wild mushroom butter sauce, white truffle infused oil and blackberry port wine reduction

*Seared Duck Breast | 23

Washington potato and brussels sprout hash, St. Germaine butter sauce and topped with crispy Walla Walla onions

Draper Valley Farms Chicken Breast | 18

Roasted with an herb rub, petit crimson lentils and served with braised greens

Papardelle Pomodoro | 15 | + chicken 4

Roma tomato, garlic, onion, fresh herbs, roasted red pepper, white wine butter sauce

Handhelds

Served with your choice of fries or seasonal fruit

Substitute Sweet Potato Hash for \$1 more

Huckleberry BBQ Pork Sliders | 11

18 hour cola braised pork butt, huckleberry BBQ sauce, cilantro lime slaw, garlic pickle chips, served with a sweet potato hash

Turkey Club | 11

Turkey breast, bacon, swiss cheese, avocado, tomato, lettuce and mayonnaise on thick cut sourdough

*American Kobe Burger | 12

1/2 pound, old school sauce, tomato, lettuce, onion, Tillamook® sharp white cheddar on a pub bun

*Montana Bison Burger | 12

1/2 pound patty, pepper mayo, lettuce, caramelized apple, pepper bacon, smoked gouda on a pub bun

Vegetarian Wrap | 10

Grilled portabella, cucumbers, tomatoes, asparagus, cilantro hummus and mixed greens tossed in a light vinaigrette

Chipotle Chicken Sandwich | 10

Grilled chicken, lettuce, tomato, avocado, chipotle aioli on ciabatta

Salads

Caesar | 8 | + chicken 4 | + King Salmon 6

Romaine lettuce, parmesan, croutons and tossed in our house Caesar dressing

Caprese | 11

Roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, sea salt and finished with an aged balsamic reduction

Northwest | 10 | + chicken 4 | + King Salmon 6

Mixed greens, Fuji apple, dried cranberries, candied pecans crumbled gorgonzola and tossed in a blue cheese vinaigrette

*Nicoise | 12

Seared tuna, tomato, hardboiled egg, anchovies, French green beans, Kalamata olives on a bed of mixed greens with a light vinaigrette

Seasonal Kale | 11 | + chicken 4 | + King Salmon 6

Fresh black kale, red onions, roasted red bell peppers, slivered almonds, Kalamata olives, feta, dried apricots and dried cranberries tossed in a roasted garlic yogurt vinaigrette

Mediterranean King Salmon | 14

Fresh king salmon served over a bed of spring greens tossed with pear tomatoes, Kalamata olives, feta, artichoke hearts and a light citrus vinaigrette accompanied with toast points

Pacific Rim Chicken | 13

Grilled chicken breast over Napa cabbage, romaine, carrots, red peppers, almonds and fried rice noodles tossed in a sesame soy dressing