

Menu items are subject to change without notice.

CHEF'S ENTRÉE CREATIONS

FEATURED

FLAME GRILLED PACIFIC HALIBUT

Fresh Halibut with a Sundried Tomato-Pesto. Served with a sweet pea purée, gourmet rice “Purse” and confit of sweet baby tomatoes.

SEARED SCALLOPS

Jumbo Scallops lightly dusted in a Porcini mushroom powder, seared and served over a cauliflower puree. Accompanied with a roasted red pepper, corn & grilled asparagus succotash..

MAKER'S MARK BRISKET

Served with a white bean & bacon puree, baby carrots, Swiss chard and drizzled with a Sherry demi topped with mushroom relish..

SEAFOOD ETOUFFEE

Rich, savory sauce over Halibut, Dungeness Crabmeat, Mussels and Andouille sausage accompanied with gourmet rice blend, baby carrots, turnips and Cipollini onion..

HERITAGE SALMON

Alaskan Sockeye traditionally prepared, seasoned and roasted over Alderwood coals on ironwood sticks. Served with grilled asparagus spears and corn fritter cakes.

DUNGENESS CRAB MAC & CHEESE

Dungeness crab fancy leg and body meat, cavatappi pasta, blend of smoked cheddar, gouda and parmesan. Served with roasted vegetables.

FILET MIGNON

An 8oz Filet, served with roasted fingerling potatoes dusted with lavender & fresh thyme and wild boar bacon wrapped asparagus. Finished with Kona coffee demi and drizzled of Kona coffee-honey beurre blanc and spiced hazelnuts.

NEW YORK STEAK

Washington Double R Ranch 14oz. center cut strip loin, cracked black pepper, wild mushroom-Jack Daniel's demi-glace, grilled asparagus and a tillamook cheddar potato pie.

HUCKLEBERRY-ORANGE CHICKEN

Roasted Jidori Chicken with a mild honey-spiced rub, topped with a fresh huckleberry-orange salsa, then drizzled with a blood orange glaze. Served with Andouille sausage blueberry corn muffins, broccolini and carrots.

HEALTHY OCEANS - ROCKFISH

Pan-seared fresh Rockfish with duo of pestos and a lemon beurre blanc, served over Havarti polenta and Romanesco.

PACIFIC NW BOUNTY BOWL

Dungeness and alaskan king crab legs, prawns, mussels, clams, wild salmon, lobster saffron bisque, grilled fingerlings and asparagus.

ADD TO ANY ENTRÉE

Coldwater Maine Lobster Tail | Prawns
½ lb. Alaskan King Crab | Scallops

Items below are based on availability.

DAILY SEAFOOD BOARD

Choose your desired fish or shellfish and your favorite cooking method.
Then, add a sauce and choice of two side dishes.

HALIBUT

Alaska

SOCKEYE

Alaska

KING

Alaska

ALASKAN KING CRAB

COLD WATER MAINE LOBSTER TAIL

JUMBO PRAWNS

DUNGENESS CRAB LEGS

SCALLOPS

Alaska

Method:

Alderwood Grilled
Sautéed
Ale Battered
Slow Roasted
Poached
Steamed

Sauce:

Lemon Beurre Blanc
Roasted Garlic Butter
Wild Mushroom Relish
Huckleberry Salsa
House Louis Tartar
Tropical Fruit Relish
Blackberry-Jalapeno Jelly
Pinenut Pesto

2 Sides:

Broccolini
Red and Gold Beets
Green Beans
Spaghetti Squash w/Local Honey
Garlic Roasted Red Potatoes
Tillamook Cheddar Potato Hash
Cheddar & Havarti Mash Potatoes
Gourmet Rice Blend
Delicata Squash
Asparagus
Brussel Sprouts w/ Bacon
Mushroom Risotto
Romanesco