

## DINNER

# TODAY'S CATCH



## APPETIZERS

### Surfer's Surf Clam Strips

Martha's Vineyard harvested, lightly breaded and seasoned, served with homemade tartar sauce and wasabi aioli 12<sup>90</sup>

### Dangerously Killer Prawns

Wild Mexican Pacific Prawns sautéed with fresh garlic and organic herbs in a slightly spicy sauce served with local Essential Baking Co. rosemary garlic bread 13<sup>90</sup>

## SUMPTUOUS SALAD

### GF Duke's Wedge Salad with Fresh Raspberries

Locally grown, organic and hydroponic Bibb lettuce with fresh raspberries, nitrite-free bacon, bleu cheese crumbles, chopped tomato and toasted almonds with unreal made-at-Duke's bleu cheese dressing 12<sup>90</sup>

## VEGAN COMBO

### Vegan Veggie Sandwich & Salad

Impossible burger on olive oil grilled rosemary bread, avocado, veganise, organic bibb lettuce, fresh tomato, organic mixed greens salad, tarragon vinaigrette 18<sup>90</sup>

## 100% SUSTAINABLE FISH

### GF Kentucky Bourbon Glazed Wild Salmon

Old Forester Kentucky bourbon glazed Wild Alaska Copper River Salmon with organic herbs, brown sugar and honey, organic baby red potatoes and fresh seasonal vegetable 36<sup>90</sup>

### GF Wild Alaska Salmon with Fresh Raspberries

Broiled and served with fresh raspberries in a Grand Marnier butter sauce, served with organic baby red potatoes and fresh vegetable 36<sup>90</sup>

### GF It's So Dreamy Parmesan Blue North Cod

Parmesan/Asiago encrusted Blue North Cod from Alaska with a lemon caper beurre blanc, organic baby red potatoes and fresh seasonal vegetable 26<sup>90</sup>

### GF Fisherman's Favorite

Wild Alaska Salmon, Wild Alaska Cod and Wild Mexican Pacific Prawns in a homemade shellfish stock with organic herbs, organic baby red potatoes and fresh seasonal vegetable 24<sup>90</sup>

## GRASS FED FILET MIGNON

### Grass Fed "Big Boy" Filet with Wild Bill's Peppercorn Sauce

Caffe Ladro coffee rubbed Grass Fed Filet Mignon with Chef "Wild" Bill's BBQ Maître d'Hôtel butter topped with flash fried Walla Walla sweet onion straws, organic baby red potatoes and fresh seasonal vegetable 39<sup>90</sup>

## OREGON WINE MONTH 6oz/9oz/btl

### Dry Rose, King Estate Winery, Willamette Valley

Sourced from some of the finest sustainably farmed vineyards in Willamette Valley with enjoyable fruit flavors and racy acidity and minerality 9<sup>90</sup> | 13<sup>40</sup> | 39

### Viognier, Dobbles Family Estate, Rogue Valley, OR

This single vineyard medium to full bodied Viognier is filled with aromas of peach and apricot followed by a juicy mouthfeel 9<sup>90</sup> | 13<sup>40</sup> | 39

### Chardonnay, King Estate Winery, Willamette Valley

Produced in limited quantities this clean and enjoyable 100% Chardonnay is bright, balanced and expressive and demonstrates the beauty of Willamette Valley 10<sup>90</sup> | 14<sup>40</sup> | 43

### Pinot Noir, Mark Ryan Winery "Megan Anne", Willamette Valley

Aromas of fruit and cherry, this delicate and lively wine is seamless on the palate with a rich, round mouthfeel and persistent finish 11<sup>90</sup> | 15<sup>40</sup> | 47