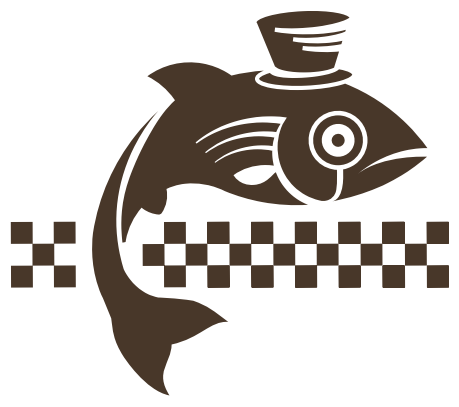


# LUNCH

# TODAY'S

# CATCH

## APPETEASERS



### **Dungeness Crab Dip**

Fresh Dungeness Crab mixed with Havarti, roasted garlic, fresh spinach, Walla Walla sweet onions and organic herbs, sliced rosemary baguette 15<sup>90</sup>

### **Bodacious Brussel Sprouts**

Roasted brussel sprouts with fried shallots and capers, nitrite-free bacon, tarragon vinaigrette with balsamic reduction and shaved Parmesan 11<sup>90</sup>

### **Clammy Whammy Steamer Clams** *"It will take your broth away"*

Locally harvested Manila clams, steamed with organic herbs, local butter, garlic and white wine with grilled rosemary bread\*  
½ lb. 12<sup>90</sup> | 1 lb. 16<sup>90</sup>

## SUMPTUOUS SALAD

### **Bleeding Hearts Pistachio & Beet Salad**

Organic Wild Mixed Greens with local Mosby Farms beets, Laurel Chenel goat cheese and pistachios with a olive oil-honey-raspberry vinaigrette 11<sup>90</sup>

## GRASS FED BURGER

### **Patti LaBelle Burger Melt**

Tillamook Extra sharp white cheddar, nitrite-free bacon, caramelized bell peppers and onions, chipotle aioli on Essential Baking Co. rosemary bread, wedge cut fries\* 18<sup>90</sup>

## SUSTAINABLE SEAFOOD ENTREES

### **"Thrilla in Manila" Clam Linguini**

Locally harvested Manila Clams with with pancetta and leeks in a garlic butter cream sauce with fresh linguini and fresh seasonal vegetable 22<sup>90</sup>

### **Hop Scotch Butterscotch Alaska Salmon**

Broiled Wild Alaska Copper River Salmon with a homemade butterscotch sauce, Duke's anytime seasoning, organic baby red potatoes, fresh seasonal vegetable\* 33<sup>90</sup>

### **Fisherman's Favorite**

Local Manila Clams, Wild Alaska Salmon & Cod and Wild Mexican Pacific Prawns in a homemade shellfish stock with organic herbs, organic baby red potatoes and fresh seasonal vegetable\* 22<sup>90</sup>

### **Slightly Angry Crabby Cajun Alaska Pollock**

Lightly blackened Wild Alaska Pollock, stuffed with Dungeness Crab, Wild Mexican Pacific Prawns & imported cheeses, organic baby red potatoes, fresh vegetable, in a lemon beurre blanc 19<sup>90</sup>

## GRASS FED FILET MIGNON

### **Coffee Rubbed Filet Mignon**

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\* 36<sup>90</sup>

## BUBBLY

### **Cavioccioli 1928 "Love" Prosecco** *Italy*

Sustainably farmed and sourced from the Treviso province; balanced, refreshing and tasty! 9<sup>90</sup> flute 36 bottle

## TASTY WINE FEATURE 6oz/9oz/btl

### **Duckhorn Vineyards Sauvignon Blanc** *Napa Valley*

Rich, elegant and juicy with tremendous depth and complexity, bright and zesty on the finish 10<sup>90</sup> | 14<sup>40</sup> | 43

### **Duckhorn Vineyards Chardonnay** *Napa Valley*

Intense and complex classic Napa Valley Chardonnay using only French oak barrels 12<sup>90</sup> | 16<sup>90</sup> | 49

### **Decoy Red Blend** *Sonoma County*

Rich and concentrated, this full-bodied wine displays ripe and juicy berry flavors with a long, silky finish 11<sup>90</sup> | 15<sup>40</sup> | 47

