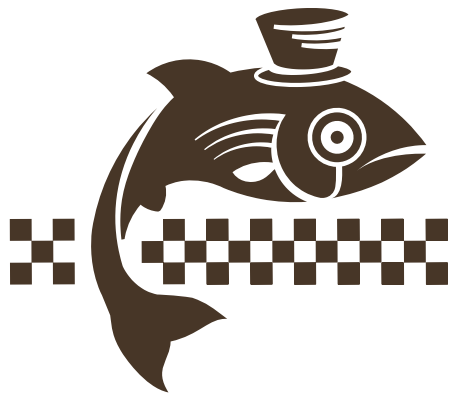


DINNER

TODAY'S CATCH



APPETEASERS

Scrumptious Coconut & Lemongrass Mussels

Fresh, local Penn Cove mussels steamed in a ginger-coconut milk and lemongrass broth, served with grilled rosemary bread crostini* 14⁹⁰

Knockout Kale Dip

Organic kale, mornay sauce, artichoke hearts, Beecher's Flagship cheese with grilled Essential Baking Co rosemary bread crostini 11⁹⁰

SUMPTUOUS SALAD

Yummy Kale Salad

Organic kale with a Beecher's Flagship cheddar cheese, apple cider and honey vinaigrette, sliced organic local honey crisp apples, roasted pumpkin seeds 13⁹⁰

GRASS FED BURGER

Exquisite Beecher's Burger

Caffe Ladro coffee rubbed grass fed sirloin with Beecher's Flagship cheddar cheese, Walla Walla sweet onion straws, local Bibb lettuce, smoked pepper relish, teardrop tomato concassé on Essential Baking Co. bun 19⁹⁰

SUSTAINABLE SEAFOOD ENTREES

Never Drab Dungeness Crab & Prawn Gnocchi

Fresh Dungeness Crab & Wild Mexican Pacific Prawns on gnocchi pasta with organic fresh herbs and a roasted tomato garlic cream sauce* 32⁹⁰

Simply Succulent Stuffed Pollock

Lightly blackened Wild Alaska Pollock, stuffed with Dungeness Crab, Wild Mexican Pacific Prawns & imported cheeses, organic baby red potatoes, fresh vegetable, Sriracha infused beurre blanc 22⁹⁰

Colonel Mustard Wild Salmon & Mussels

Alaska Copper River Salmon and local Penn Cove Mussels in a French Dijon cream sauce with organic baby red potatoes and fresh vegetable* 38⁹⁰

GRASS FED FILET MIGNON

Flamboyant 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* 39⁹⁰

LOCAL CRAFT BEER

Reuben's Brews Pilsner *Ballard, WA*

A clean, crisp, and bright lager made by the most awarded brewery in WA state!

CELEBRATE WASHINGTON WINE MONTH! 6oz/9oz/btl

Dry Rosé, Browne Family *Columbia Valley*

Small production, using only estate fruit with bright acidity, and a clean finish 10⁹⁰ | 14⁴⁰ | 38

Pinot Gris, Ross Andrew *Columbia Gorge*

From the meticulously managed Celilo Vineyard, vibrant and crisp with a touch of mineral 10⁹⁰ | 14⁴⁰ | 36

Chardonnay, Dunham Cellars "Shirley Mays" *Columbia Valley*

This lovely Chardonnay is smooth, refreshing and well structured and a great pairing with seafood! 11⁹⁰ | 15⁴⁰ | 44

Grenache, Sparkman Cellars "Wonderland" *Columbia Valley*

The Pinot Noir of WA State! A thoroughly captivating wine, with a lovely sense of freshness 11⁹⁰ | 15⁴⁰ | 48

Red Blend, JM Cellars "Bramble Bump" *Columbia Valley*

Cabernet Sauvignon, Merlot and Petit Verdot all blended together to make one heck of a red. A labor of love from a Woodinville neighbor 11⁹⁰ | 15⁴⁰ | 48

Cabernet Sauvignon, Gorman Winery "Old Scratch" *Red Mountain*

Beautifully rich and concentrated from the highly sought after Red Mountain AVA 12⁹⁰ | 16⁴⁰ | 52

