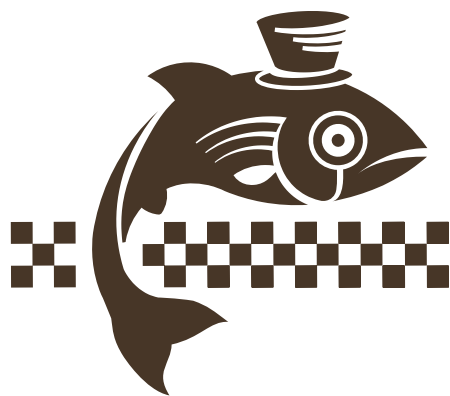


# LUNCH TODAY'S CATCH



## 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\* 13<sup>90</sup>

### Knockout Kale Dip

Organic kale, mornay sauce, artichoke hearts, Beecher's Flagship cheese with grilled Essential Baking Co rosemary bread crostini 10<sup>90</sup>

## 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 12<sup>90</sup>

## 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 18<sup>90</sup>

## 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\* 29<sup>90</sup>

### 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 19<sup>90</sup>

### 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\* 34<sup>90</sup>

## 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\* 36<sup>90</sup>

## 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 10<sup>90</sup> | 14<sup>40</sup> | 38

### Pinot Gris, Ross Andrew *Columbia Gorge*

From the meticulously managed Celilo Vineyard, vibrant and crisp with a touch of mineral 10<sup>90</sup> | 14<sup>40</sup> | 36

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

This lovely Chardonnay is smooth, refreshing and well structured and a great pairing with seafood! 11<sup>90</sup> | 15<sup>40</sup> | 44

### Grenache, Sparkman Cellars "Wonderland" *Columbia Valley*

The Pinot Noir of WA State! A thoroughly captivating wine, with a lovely sense of freshness 11<sup>90</sup> | 15<sup>40</sup> | 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 11<sup>90</sup> | 15<sup>40</sup> | 48

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

Beautifully rich and concentrated from the highly sought after Red Mountain AVA 12<sup>90</sup> | 16<sup>40</sup> | 52

