

# SEASONAL CHEF SPECIALS



## 100% SUSTAINABLE SEAFOOD

We wholeheartedly support strong & healthy wild fish and shellfish populations by only serving 100% sustainable seafood. If we can't source a fish, clam, bivalve, or crustacean sustainably, we won't serve it.

## MUST HAVE MULE

### Sunny Slope Nectarine Mule

44° North Sunnyslope Nectarine vodka with the original Cock 'n Bull ginger beer, fresh limes and hint of basil 12<sup>90</sup>



## SEAFOOD STARTERS

### GF Dungeness Crabby Bisque

Creamy style with Dungeness crab, Tillamook Extra Sharp cheddar cheese, sherry, shallots and spices  
Small bowl 13<sup>90</sup> | Large bowl 18<sup>90</sup>

### GF Wild Salmon Bibb Lettuce Cups

Lightly blackened Wild Alaska Salmon on organic bibb lettuce cups with homemade Caesar dressing, shaved Parmesan cheese and diced tomatoes 16<sup>90</sup>

## SEAFOOD MAIN COURSE

### Sustainable Shrimp Tacos

Argentinian Red Shrimp with sauteed peppers and onions, diced mango, queso fresco, cucumber pico de gallo, tequila lime aioli and cilantro on hand stretched corn/flour blend tortillas 24<sup>90</sup>

### GF Silky Pan Seared Salmon

Ginger and basil encrusted Wild Alaska Salmon with organic fresh herbs and Grand Marnier, served with local Burr Mosby Farms organic zucchini, organic roasted baby red potatoes and a balsamic infused beurre blanc 39<sup>90</sup>



## LOCAL WASHINGTON WINES

### 6oz/9oz/Btl

### Revelation Rosé by Goose Ridge *Columbia Valley*

Blush pink hue with a floral bouquet with bursting notes of strawberry and watermelon 11<sup>90</sup> | 14<sup>90</sup> | 47

90 pts - Wine Spectator

### Passing The Time Chardonnay *Columbia Valley*

A collaboration between former UW and NFL QB, Damon Huard, and Hall of Fame QB Dan Marino

Outstanding value with bright and beautiful texture on the palate, with a strong and elegant finish 12<sup>90</sup> | 16<sup>90</sup> | 51

92 pts - Owen Bargreen

