

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.



MARTINI

Seattle's Best Espresso Martini

Grey Goose vodka, extra shaken with fresh cold brew, Mr. Black coffee liqueur, and Frangelico 13⁹⁰



APPETEAZER

Wild Alaska Salmon Bites

Bite sized and flash fried with Duke's Ready Anytime Seasoning, wasabi aioli and chipotle aioli for dipping 16⁹⁰



100% SUSTAINABLE SEAFOOD

Scrumptious & Sustainable Shrimp Tacos

Argentinian Red Shrimp with sauteed peppers and onions, cucumber pico de gallo, diced mango, wasabi and tequila lime aiolis and cilantro with Parmesan & Asiago cheeses on hand stretched corn/flour blend tortillas 24⁹⁰

Weathervane Scallop Picatta Pasta

Wild Alaska Weathervane Scallops on a bed of linguini pasta with a lemon-caper-white wine-butter sauce with fresh sauteed shiitake mushrooms, snap peas and teardrop tomatoes 29⁹⁰

LOCAL GRASS FED FILET MIGNON

GF Shiitake Mushroom Filet Mignon

6oz center cut Filet Mignon from Royal Ranch Farms, broiled and served with a shiitake mushroom and green peppercorn demi sauce with organic baby red potatoes and fresh sautéed vegetable 46⁹⁰



BOUTIQUE WINES FROM WA TO SAVE SALMON!

Damsel Cellars *Woodinville, WA*

Winemaker and owner, Mari Womack began her love affair with wine while working in Seattle restaurants. She caught the wine bug early when food and wine pairings captured her heart and her imagination. Now, she's making incredible wines focused on sustainability with incredible value.



Damsel Cellars Sauvignon Blanc *Horse Heaven Hills*

Classic Sauvignon Blanc aromas with bright acidity and a killer pairing with all things seafood. Certified Sustainable WA Wine from the McNary Vineyard in the famed Horse Heaven Hills AVA 11⁹⁰ | 15⁹⁰ | 47

'Up River Red' Cabernet Sauvignon *Candy Mountain*

From the famed and highly sought after Candy Mountain AVA, this tasty and well balanced Cabernet is a collaborative wine project started by Duke & John Moscrip, along with Pat Monahan from the band Train and the Damsel Cellars team, with proceeds going toward saving PNW salmon and restoration 13⁹⁰ | 17⁹⁰ | 54

\$1 of every glass sold will be donated to Wild Salmon recovery in the PNW