CHEF BILL'S 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.

BOURBON & BROWN

"Flavors of Fall" Old Fashioned

Redemption Rye Whiskey with an apple infused simple syrup, dash of Angostura bitters and pumpkin spice, served with an oversized ice cube 1390

APPETEASER

"Jump In Your Mouth" Shrimp Bites

Sustainable Argentinean Red Shrimp lightly breaded in Baja flour and topped with Tajin spices with a stone ground mustard aioli and chipotle aioli for dipping 15%

100% SUSTAINABLE SEAFOOD

Local Petrale Sole Picatta

Fresh, local WA coast Petrale Sole, pan seared and served with a lemon caper butter sauce, with shiitake mushrooms, local green beans and WA organic baby red potatoes 29%

Oh So Blueberry & Goat Cheese Salmon

Broiled Wild Alaska Coho Salmon with "Duke variety" blueberries and goat cheese with organic baby red potatoes and local green beans 3890

Fresh Dungeness Crab & Wild Prawn Gnocchi

Fresh, local Dungeness Crab, Wild Mexican Pacific Prawns and Argentinean Red Shrimp on gnocchi pasta with organic fresh herbs and a roasted tomato garlic cream sauce 36⁹⁰

SONOMA WINE FEATURE

The Calling Wines

With a dedication to produce hand crafted wines and a standard of excellence to the world, founders Jim Nantz (Emmy Award winning sports commentator) and wine industry entrepreneur Peter Deutsch, found their calling with these exceptional wines from the Sonoma region.

The Calling "Dutton Ranch" Chardonnay Russian River Valley

Highly sought after fruit, this rich and creamy wine boasts aromas of stone fruit, citrus, melon with bright acidity and a lengthy finish 1390 | 1790 | 54

The Calling "Alexander Valley" Cabernet Sauvignon Alexander Valley Rich, elegant and beautifully structured, this 100% Cabernet is robust, vet soft and silky with a long and rewarding finish 13^{90} | 17^{90} | 54









