

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.



TASTY MARGARITA

Dobel Lychee Margarita

Dobel Diamante Cristalino tequila, Ramazzotti aperitivo, homemade sour and a dash of Scrapy's firewater habanero bitters, with fresh limes and lychee fruit 13⁹⁰



NOSH BITE & APPETEASER

GF Prawny Deviled Egg

Cage free local egg with a lightly spiced and seasoned Wild Mexican Prawn, topped with fresh chive oil 6⁹⁰

"The Duke" Dungeness Crab & Jumbo Prawn Cocktail

Fresh Dungeness Crab and chilled jumbo Wild Mexican Prawns, Duke's Bloody Bloody Mary cocktail sauce, rosemary crostini with Boursin herb cream cheese 29⁹⁰



EAT YOUR GREENS

GF Tropical Wild Mexican Prawn Cobb Salad

Salt and pepper grilled Wild Mexican Prawns with fresh pineapple, heirloom tomato, nitrite free bacon, fresh avocado, Rogue creamery blue cheese crumbles, and toasted macadamia nuts with organic field greens and crisp romaine with a champagne-mango vinaigrette 26⁹⁰

100% SUSTAINABLE SEAFOOD

GF Sriracha Glazed Alaska Blue North Cod

Grilled Blue North Cod with a Sriracha lime glaze and pickled sweet pepper, napa cabbage, fresh julienne vegetables with lemon scented jasmine rice blend and wonton chips 28⁹⁰

GF Pistachio Encrusted Alaska Halibut

Fresh Kodiak Island Halibut encrusted with pistachios and served with a citrus-pink guava beurre blanc, lemon scented jasmine rice blend and fresh seasonal vegetable 42⁹⁰

GRASS FED FILET MIGNON

GF "The Royal" Ranch Filet Mignon

6oz center cut Filet Mignon from local Royal Ranch Farms, broiled and topped with rogue creamery smoked bleu cheese, bourbon braised caramelized local onions, nitrite-free bacon, Cabernet Demi sauce, organic roasted potatoes and seasonal fresh vegetables 42⁹⁰ **Add 2 Jumbo Stuffed Prawns 12.90**



BOOKWALTER WINERY FEATURE

Bookwalter Readers Sauvignon Blanc *Horse Heaven Hills*

Flavors of passion fruit, citrus fruit and honeydew melon with zippy acidity and a mouth-watering finish 12⁹⁰ | 16⁹⁰ | 48

Great pairing with all things seafood!

Bookwalter Readers Cabernet Sauvignon *Columbia Valley*

Juicy and full up front with full of ripe fruit and well-structured tannins result in a wonderfully balanced wine 13⁹⁰ | 17⁹⁰ | 54

Great pairing with Wild Salmon, Burgers and Filet Mignon

Bookwalter "Conflict" Red Blend *Columbia Valley*

Full-bodied, lively and expressive blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot and sourced from Dionysus and Connor-Lee Vineyards Btl - 64

94 pts - Wine Spectator

