

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.



WILDWOOD SPIRITS CO



DELIGHTFUL DUKETAIL

Early Spring Gin Splash

Wildwood Spirits Kur Gin with Aperol, Giffard Elderflower liqueur, homemade orange rosemary agave simple syrup and Duke's sour, shaken and served on ice 13⁹⁰



APPETEASER

Dungeness Crab Stuffed Mushrooms

Jumbo wild mushrooms stuffed with fresh Dungeness Crab, spinach, imported and domestic cheeses, served with a lemon beurre blanc 17⁹⁰



Wild, Natural & Sustainable

EAT YOUR GREENS

GF Miso Ginger Wild Salmon & Jumbo Prawn Salad

Grilled Wild Alaska Salmon and jumbo Wild Mexican Prawns, Tamari pineapple glazed, with celery, broccoli, carrot, green onion, candied bell peppers, toasted almonds, sesame seeds, crisp romaine and Napa cabbage with a miso lime ginger vinaigrette 34⁹⁰

NOVA SCOTIA LOBSTER

Lavish Lobster Roll

Nova Scotia Lobster meat tossed with creamy lemon mayo and a hint of old bay seasoning on Grand Central Bakery butter grilled soft brioche roll, with sweet potato fries and zesty lime aioli 36⁹⁰

Fresh Dungeness Crab and Prawn Stuffed Lobster

Nova Scotia cold water Lobster tail stuffed with fresh Dungeness Crab, Wild Mexican Prawns and imported cheeses, roasted organic potatoes and fresh seasonal vegetable 44⁹⁰

100% SUSTAINABLE SEAFOOD PASTA

Wild Seafood & Prawn Ravioli

Wild Alaska Coho Salmon, Blue North Cod & Halibut with Wild Mexican Pacific Prawns simmered in arugula pesto cream sauce with pumpkin mascarpone ravioli, topped with Parmesan/Asiago cheeses 36⁹⁰

LOCAL GRASS-FED BEEF

"The Duke" Western Burger

Local Royal Ranch grass-fed beef on brioche bun with Tillamook smoked cheddar, Duke's smoky sweet coffee infused BBQ sauce, nitrite-free bacon, crispy fried onions, tomato, homemade mayo and arugula 24⁹⁰

GF "The Royal" Ranch Filet Mignon

6oz center cut Filet Mignon from local Royal Ranch Farms, broiled and served with bourbon braised caramelized local onions and a Cabernet demi sauce, roasted organic potatoes and fresh seasonal vegetable 46⁹⁰



DUCKHORN VINEYARDS

Co-founded by Dan and Margaret Duckhorn in 1976, Duckhorn Vineyards has spent 40 years establishing itself as one of North America's premier producers of Napa Valley wines.



Duckhorn Sauvignon Blanc *North Coast*

Lush and silky with great mouth feel and refreshing acidity...and an excellent pairing with all seafood! 13⁹⁰ | 17⁹⁰ | 54

Duckhorn Chardonnay *Napa Valley*

This alluring wine is lively and bright, with a silky entry which lingers throughout with a long, juicy finish, where its balanced complexity shines through 14⁹⁰ | 18⁹⁰ | 58

Duckhorn Merlot *Napa Valley*

Inspired after a visit to Bordeaux, this renowned Merlot highlights Estate vineyards and top diverse Napa Valley sites, with incredible depth and structure 15⁹⁰ | 19⁹⁰ | 62

93 pts - James Suckling

*Consuming raw or undercooked meats, poultry, seafood, raw oysters, shellfish, or eggs cooked to consumer specifications may increase your risk of food-borne illness, especially if you have certain medical conditions