

# 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 Maestro Lychee Margarita

Dobel Diamante Cristalino tequila, Ramazzotti aperitivo, homemade sour and a dash of Scrappy's firewater habanero bitters, with fresh limes and lychee fruit 14<sup>90</sup>



## APPETEASER

### Wild Prawn Street Corn Dip

Wild Mexican Prawns with white cheddar and cotija cheeses, roasted poblano pepper, jalapeno, onions, organic corn, and spices, served with fresh non-GMO corn tortilla chips 17<sup>90</sup>



## CHAMPION CHOWDER

### Creole Chicken Chowder

Lightly blackened organic chicken and creole seasoning with sweet organic corn, topped with crispy non-GMO tortilla strips, sour cream and green onion 15<sup>90</sup> | 19<sup>90</sup> (small bowl | large bowl)

## 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 34<sup>90</sup>

## WILD PRAWN SANDWICH

### Wild Mexican Prawn Banh Mi Sandwich

Tamari sesame glazed Wild Mexican Prawns on Grand Central Bakery French bread, pickled assorted vegetables, daikon sprouts, cilantro, fresh mint, Napa cabbage, romaine and Sriracha mayo, served with miso sesame noodle salad 28<sup>90</sup>

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### 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 36<sup>90</sup>

### Kodiak Island Halibut Macadamia

Macadamia encrusted fresh Alaska Halibut with a citrus guava sauce, dark rum pineapple relish, jasmine rice and fresh seasonal vegetable 45<sup>90</sup>

## GRASS FED FILET MIGNON

### GF "The Royal" Ranch Filet Mignon

6oz center cut Filet Mignon from local Royal Ranch Farms, broiled and served with seasonal wild mushrooms in a marsala wine demi glace, roasted organic potatoes and fresh seasonal vegetable 44<sup>90</sup>

## SWEET TREAT

### Strawberry White Chocolate Shortcake

Butter lemon pound cake layered with white chocolate cream cheese mousse, sliced fresh strawberries, strawberry puree, whipped cream and white chocolate sauce 12<sup>90</sup>



## DRINK WINE...SAVE SALMON!

### Duke's 'Up River White'®

#### Sauvignon Blanc *Horse Heaven Hills*

Sourced from the McNary Vineyard, with crisp and vibrant flavors 13<sup>90</sup> | 17<sup>90</sup> | 48

*Great pairing with all things seafood!*

### Duke's 'Up River Red'®

#### Cabernet Sauvignon *Candy Mountain*

Sourced from the famed Candy Mountain, this well-balanced Cabernet boasts intense dark fruit creating a dynamic wine with a medium-full body and a long finish 14<sup>40</sup> | 18<sup>40</sup> | 52

*Incredible pairing with Grass-fed burgers, Filet Mignon and Wild Salmon*

Friends connect through food, wine and music. A collaborative wine project with Duke's, Damsel Cellars and Pat Monahan of the band, Train, with \$1 per glass of each wine sold donated to organizations committed to restoration and recovery of PNW salmon populations.

