

FIRST TASTES

- GF** Roasted Pumpkin Soup / 14
maple yogurt, washington apple, roasted walnut
- GF** Chicory Salad / 14
roasted beets, citrus, hazelnut, goat cheese, citrus vinaigrette
- GF** Arugula & Endive Salad / 14
washington pear, medjool dates, candied pecans,
rogue smoked blue cheese, white balsamic vinaigrette
- GF** BLT Salad / 15
candied bacon, green chile ranch, vine-ripened tomato,
chilled iceberg, sherry & bacon vinaigrette
- Kale & Romaine Caesar Salad / 14*
herbed croutons, parmesan, lemon, classic dressing

- Burrata / 16
apple-pear chutney, walnut relish, baby kale,
griddled rosemary bread, virgin olive oil
- GF** Dungeness Crab & Shrimp Cake / 19
crab & lemongrass reduction, tomato jams
- GF** Butternut Squash & Mushroom Risotto / 16*
locally foraged & cultivated mushrooms, soft egg, basil,
brown butter, ricotta
- Pan-Roasted Mussels / 16
spanish chorizo, toasted garlic, tomatillo & green chile broth,
citrus butter, grilled bread
- Artisan Breads / 4
sea salted butter

SIMPLY PUT

roasted tomato, chimichurri

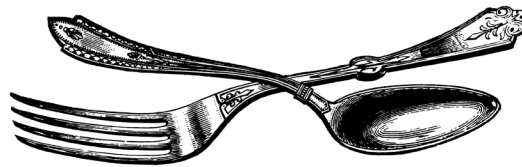
Sautéed King Salmon / 36*

Seared Pacific Cod / 34

Sautéed Diver Scallops / 36*

8 oz. Filet Mignon / 42*

18 oz. Ribeye / 52*



ADD TO ANY PLATE

- GF** Prawns / 12 | Scallops / 14 | Dungeness Crab / 14 | King Crab / 20
sautéed with citrus herb butter

GF Gluten Free

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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BY LAND

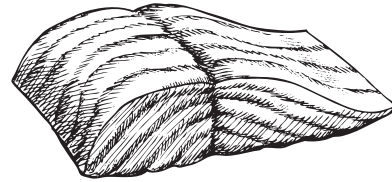
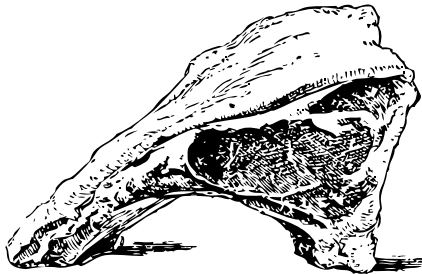
GF Roasted Skagit Valley Half Chicken / 32
sautéed vegetables, thyme jus, grilled lemon

GF Berkshire Pork Pot Roast / 38
sweet potato-fennel-bacon hash, beet mostarda,
washington apple & cabbage slaw, rich pan jus

Lamb Bolognese / 36
pappardelle, castelvetrano olive, mint, orange, whipped ricotta

GF Roquefort-Crusted Filet Mignon / 48*
mushroom ragout, silky potato purée, roasted tomato,
asparagus, cabernet demi glace

GF Slow-Roasted Beef Short Rib / 39
creamy ricotta polenta, roasted winter vegetables,
ancho chile-orange braisage, sultana relish



BY SEA

GF Cedar Plank King Salmon / 42*
rainbow potatoes, mushroom ragout, smoked bacon,
asparagus, tomato, truffle cream, west seattle honey

Bouillabaisse / 44
mussel, prawn, scallop, king crab, cod,
saffron-seafood broth, grilled bread, aioli

Miso-Glazed Cod / 39
charred broccolini, maitake mushroom, melted taro,
shaved vegetable & herb salad, soy butter

GF Seared Diver Scallops / 42*
parsnip purée, crispy house-made pancetta, wilted escarole,
roasted cauliflower, lemon-brown butter vinaigrette

GF Alaskan King Crab Legs / 65
sautéed vegetables, thyme beurre blanc,
garlic-roasted spinach, grilled lemon

SHAREABLES

GF Silky Potato Purée / 9

GF Roasted Spinach / 9
garlic, lemon

Maine Lobster Mac & Cheese / 22

GF Foraged & Cultivated Mushroom Ragout / 12

GF Roasted Asparagus / 11
olive oil, sea salt

GF Classic Baked Potato / 10
bacon, cheddar, sour cream

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