

Entrees

- * **Applewood Grilled Wild King Salmon**, *lemon, vermouth, butter, Yukon Gold mashed, roasted Brussels sprouts...28*

- Ⓟ * **Hawaiian Fish with Cucumber Macadamia Nut Relish**, *sticky rice, beurre blanc, Thai sweet chili sauce, cilantro...21*

- * **Seafood Jambalaya**, *Andouille sausage, Tasso ham, scallops, shrimp, chicken, Cajun rice, spicy tomato-onion-bell pepper sauce...23*

- * **Flash-Seared U12 Scallops with Curried Cauliflower Mash**, *braised baby spinach, smoked tomato beurre blanc...26*

- * **Hazelnut Grilled Rainbow Trout**, *four grain pilaf, cracked hazelnuts, brown butter braised asparagus...17.5*

- Ⓟ * **Halibut with Spring Asparagus Provencal**, *shaved garlic, sweet onion, Roma tomato...27*

- * **Fire-Grilled Tuna Sandwich**, *Ahi steak, sweet-spicy soy, sambal-tartar sauce, tomato, nappa slaw, crispy shoestring fries...18*

- * **Crispy Fish & Chips**, *Beardslee Greenleaf IPA battered cod, house made tartar sauce, crispy shoestring fries...one fillet 13 / two fillets 19*

- Zucchini "Linguine"**, *zucchini threads, Roma tomato, artichoke hearts, shaved garlic, calamata olives, fresh sweet basil, toasted pine nuts, first press olive oil...17*

- * **Grilled White Shrimp with Asparagus Risotto**, *sun dried tomato, lemon, Reggiano Parmigiano, thyme...19.5*

- * **American Wagyu Beef Mushroom Burger**, *sautéed Cremini mushrooms, porcini mushroom spread, Fontina cheese, arugula, brioche bun...17.5*

- Ⓟ * **Parmigiano Reggiano Crusted Petrale Sole**, *haricot verts, Yukon Gold mashed potatoes, lemon-chive oil, butter sauce...19.5*

- Ⓟ * **Ancho Chili Smoked Steelhead**, *Chef Howie's Ancho Chili Rub, Southwestern potato cake, sweet chili hollandaise, lime creme...21 with applewood smoked ancho chili shrimp...28*

- * **Seared Pacific Rockfish Tacos**, *white corn tortillas, roasted tomato salsa, grilled vegetable relish, cabbage-kale slaw, avocado, crème fraiche, queso fresco...15.5*

- Roasted Jidori Chicken with Greek Relish**, *lemon-oregano marinade, red rice, tzatziki sauce...18*

- Grilled Crab & Cheddar Sandwich**, *Dungeness crab, artichoke, Parmigiano, onion, tomato, sourdough, crispy shoestring fries...17.5*

Entree Salads

- Crispy Char Siu Chicken**, *nappa cabbage, crispy greens, scallions, water chestnuts, almonds, won tons, red bell pepper, celery, sweet-n-sour vinaigrette...13.5*

- * **Dungeness Crab & Shrimp Cobb Salad**, *organic baby greens, avocado, bacon, Jack cheese, beefsteak tomato, lemon-thyme vinaigrette...25*

- * **USDA Prime Sirloin & Blue Cheese Salad**, *romaine, grilled radicchio and Belgian endive, smoked hazelnuts, Point Reyes blue cheese, sweet tomato...23*