

Chef's Call

Starters

HEIRLOOM TOMATO CAPRESE SALAD

local harvest heirloom tomatoes, fresh mozzarella, balsamic glaze, virgin olive oil, pistachio pesto, basil chiffonade | 12

LOBSTER QUESADILLA

sweet maine lobster meat, tomato relish, parmesan cheese, cilantro aioli | 15

Entrées

ALASKAN HALIBUT

pan seared alaskan halibut, chevre potato cake, roasted corn vinaigrette, asparagus spears, microgreen-frisee salad | 36

BLACKENED SALMON TACOS*

blackened salmon, cilantro-lime cole slaw, jalapeno crema, mango salsa, mixed greens, onion, grape tomatoes, avocado, corn tortilla strips, citrus vinaigrette | 19

DAY BOAT SCALLOPS

alaskan day boat scallops, bacon marmalade, braised swiss chard, jalapeno polenta, frisee salad, bacon vinaigrette | 34

SMOKED SALMON FETTUCCINE

cold smoked salmon, asparagus spears, grape tomatoes, pistachio pesto cream, parmesan cheese | 23

Wines by the Glass

White

CHARDONNAY; Ryan Patrick, WA | 8

CHARDONNAY; J. Bookwalter, WA | 9

CHARDONNAY; La Crema, CA | 13

RIESLING; Chateau Ste. Michelle, WA | 9

PINOT GRIGIO; Vino, WA | 9

SAUVIGNON BLANC; Arona, NZ | 8

WHITE PINOT NOIR; Left Coast, OR | 13

Rosé Milbrandt, WA | 9

Brut Rosé Gratién & Meyer, FR | 9

Red

CABERNET; Jones of Washington, WA | 11

CABERNET; Lu & Oly, WA | 13

CABERNET; J. Bookwalter "Readers", WA | 14

PINOT NOIR; Julia James, CA | 10

MERLOT; Desert Wind, WA | 10

MALBEC; Powers Vineyards, WA | 9

RED BLEND; Barrel Press, WA | 9