

Chef's Call

Starters

ROASTED BEET SALAD

red and gold beets, walnuts, feta cheese, red wine vinaigrette, mixed greens | 11

LOBSTER QUESADILLA

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

LOBSTER RANGOON

sweet maine lobster meat, cream cheese, green onions, wonton wrap, mick's pepper jelly | 18

Entrées

CIOPPINO

crab legs, clams, prawns, fin fish, cioppino broth, crouton | 32

CRAB STUFFED ALASKAN HALIBUT

breaded alaskan halibut, stuffed with dungeness crab, cream cheese, parmesan cheese, asparagus, pecan wild rice, mango beurre blanc | 38

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; Barrel Press, WA | 8

CHARDONNAY; J. Bookwalter, WA | 9

CHARDONNAY; La Crema, CA | 13

RIESLING; Chateau Ste. Michelle, WA | 9

MOSCATO; Sarocco, IT | 10

PINOT GRIGIO; Vino, WA | 9

SAUVIGNON BLANC; Arona, NZ | 8

WHITE PINOT NOIR; Left Coast, OR | 13

Rosé Milbrandt, WA | 9

Brut Rosé Gratien & Meyer, FR | 9

Red

CABERNET; Jones of Washington, WA | 11

CABERNET; La Playa, CH | 8

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

* All seafood and beef is cooked to order. Consuming raw, undercooked, or unpasteurized food may increase your risk of food borne illness, particularly if you have certain medical conditions.

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House Specialty Cocktails

LAVENDER LEMONDROP

heritage vodka, housemade lavender syrup,
fresh lemon | 12

MARIONBERRY MOJITO

wild roots craft marionberry vodka, fresh mint & lime | 12

GEORGIA PEACH MULE

mccormick blended whiskey, fresh peach puree,
peach schnapps, cock & bull ginger beer | 10

SPARKLING PEAR

absolut pear vodka, pear nectar, st. germain,
champagne | 12

LEMON MERINGUE PIE

pinnacle whipped cream vodka,
fresh lemonade, cream | 10

CUCUMBER MARTINI

canton ginger liqueur, kru 82 cucumber vodka,
cucumber, fresh lime | 12

LOBSTER CLAW

malibu rum, myers dark rum, pineapple
juice, grenadine | 10

FRENCH 75

bombay sapphire gin, fresh lemon juice, champagne | 11

WOODINVILLE OLD FASHIONED

woodinville bourbon, scrappy's orange bitters,
muddled orange and cherry | 14

STRAWBERRY SMASH

hendricks gin, st. germain, strawberries,
champagne | 12

WASHINGTON APPLE PIE

heritage distillery brown sugar bourbon,
sour apple schnapps, cranberry juice | 12

Mocktails

PEAR BASIL FIZZ

fresh basil, pear nectar, ginger ale | 6

POMEGRANATE MOJITO

pomegranate juice, fresh mint, lime juice,
lemon juice, soda | 6

MOCKING MULE

cock & bull ginger beer, lime, fresh mint | 5

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