

Chef's Call

Starters

NORTHWEST OYSTERS on the HALF SHELL*

champagne vinaigrette, spicy cocktail sauce
3⁵⁰ each | half dozen 19 | one dozen 33

ROASTED BEET SALAD

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

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 MAHI MAHI

breaded mahi mahi, stuffed with dungeness crab, cream
cheese, parmesan cheese, broccolini, 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

WOODINVILLE OLD FASHIONED

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

LOBSTER CLAW

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

WASHINGTON APPLE PIE

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

MARIONBERRY MOJITO

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

SPARKLING PEAR

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

GEORGIA PEACH MULE

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

LAVENDER LEMONDROP

heritage vodka, housemade lavender syrup,
fresh lemon | 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

FRENCH 75

bombay sapphire gin, fresh lemon juice, champagne | 11

STRAWBERRY SMASH

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

WASHINGTON APPLE PIE

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

HOT BUTTERED RUM

housemade vanilla ice cream batter,
savory spices, sweet cream butter, rum, lemon twist | 9

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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