



## Chef's Call

### Starters

#### HEIRLOOM TOMATO CAPRESE SALAD

heirloom tomatoes, fresh mozzarella, pistachio pesto, balsamic glaze, virgin olive oil | 14

#### LOBSTER QUESADILLA

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

### Entrées

#### ALASKAN HALIBUT

Pan seared halibut, beechers cheese potato cake, coriander vinaigrette, asparagus spears, radish-fennel salad | 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

#### CEDAR PLANK SEAFOOD TRIO

5 oz. maine lobster tail, king salmon fillet, jumbo prawns, butter whipped potatoes, grilled asparagus, champagne cream | 55

## 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; Latah Creek, 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; Chemistry, OR | 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

### BRAMBLE COLLINS

bombay bramble berry gin, lime juice, soda | 11

### 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

## Mocktails

### STRAWBERRY LEMONADE

fresh house made lemonade, strawberry puree | 6

### 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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