



## Chef's Call

### Starters

#### FALL CRANBERRY KALE SALAD

dried sweetened cranberries, feta cheese, toasted cinnamon almonds, lacinato kale, apricot vinaigrette | 12

#### LOBSTER QUESADILLA

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

#### FRESH OYSTERS

fresh local oysters, served on the half shell  
each - 3.50 | half dozen - 20 | dozen - 38

### Entrées

#### MISO SAKE BLACK COD

pan seared miso and sake marinated black cod, black and purple rice cake, sugar snap peas, shiitake mushroom broth | 38

#### FILET & LOBSTER DUET\*

8 oz. usda prime beef filet mignon, 6 oz. maine lobster tail, truffle dusted fingerling potatoes, garlic sautéed baby spinach, charred grape tomatoes | 85

#### CEDAR PLANK SEAFOOD TRIO

5 oz. maine lobster tail, king salmon fillet, jumbo prawns, butter whipped potatoes, broccolini, champagne cream | 60

### Wines by the Glass

#### White

CHARDONNAY; Castle Rock, WA | 8

CHARDONNAY; J. Bookwalter, WA | 9

CHARDONNAY; La Crema, CA | 13

RIESLING; Lujon, OR | 9

MOSCATO; Sarocco, IT | 10

PINOT GRIS; Latah Creek, WA | 9

SAUVIGNON BLANC; Arona, NZ | 8

VIOGNIER; Novelty Hill, WA | 12

Rosé Milbrandt, WA | 9

Brut Rosé Gratien & Meyer, FR | 9

#### Red

CABERNET; Jones of Washington, WA | 11

CABERNET; Castle Rock, WA | 8

CABERNET; Board Track Racer, WA | 14

RED BLEND; Syncline, "Subduction", WA | 14

PINOT NOIR; Chemistry, OR | 10

MERLOT; Boomtown, WA | 10

MALBEC; Powers Vineyards, 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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8 oz. usda prime beef filet mignon, 6 oz. maine lobster tail, truffle dusted fingerling potatoes, garlic sautéed baby spinach, charred grape tomatoes | 85

#### CEDAR PLANK SEAFOOD TRIO

5 oz. maine lobster tail, king salmon fillet, jumbo prawns, butter whipped potatoes, broccolini, champagne cream | 60

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## House Specialty Cocktails

### NORTHWEST OLD FASHIONED

local 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

### THE BEE'S KNEES

heritage distillery gin, honey syrup, fresh lemon juice | 10

### SPARKLING PEAR

heritage 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

### CUCUMBER MARTINI

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

### CHOCOLATE & CHERRIES

brovo chocolate liqueur, brovo jammy sweet vermouth,  
peychaud's bitters | 13

### HOT BUTTERED RUM

montego bay rum, house-made vanilla ice cream batter,  
cinnamon, nutmeg | 11

### HOT APPLE PIE CIDER

blackfish apple pie whiskey, hot apple cider,  
cinnamon stick | 10

## 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

### STRAWBERRY LEMONADE

fresh house made lemonade, strawberry puree | 6

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