

Appetizers

Dungeness Crab Cake

Panko-breaded crab cake, snow peas, jalapeño aioli 14

Mushroom Risotto

Locally foraged mushrooms, Parmesan, sweet corn, basil 10

Chili-Glazed Calamari

Sweet and spicy sambal glaze, fried won ton, cabbage slaw, spring onion 10

Mushrooms and Olives

Hummus, Kalamata olive and roasted sweet pepper medley,
toasted pita, extra virgin olive oil 10

***Prawn Bruschetta**

Grilled black tiger prawns, grilled rosemary bread, tomato basil concaseè, lemon garlic aioli 9

***Seared Ahi Tuna**

Napa cabbage slaw, sweet soy, wasabi aioli, pickled cucumber 12

Salads

Margaux

Mixed greens, pear, croustade au chèvre, balsamic vinaigrette, pine nuts 10

Caesar

Garlic croutons, Parmesan tuile 10

Heirloom Tomato Salad

Fresh mozzarella, basil, Kalamata olives, extra virgin olive oil, balsamic reduction 10

Wedge Salad

Iceberg lettuce, crispy pancetta, local chanterelle mushrooms, creamy Roquefort dressing 12

Soups

Pacific Razor Clam Chowder

Brioche crouton
Cup 6 Bowl 8

French Onion

Onion, sherry, crostini, Gruyère
Cup 6 Bowl 8

Soup Du Jour

Chef's daily selection
Cup 6 Bowl 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 4% surcharge will be added to your check. This is not a gratuity and is retained by the house. As always, if you wish to provide a voluntary tip or gratuity for services rendered, any tip or gratuity will be distributed to team members.

Main Course

***Grilled Rib Eye Steak**

Fourteen-ounce rib eye steak, bleu cheese thyme butter, snow peas, ale-battered onion rings 38

***Steak Frites**

Thick eight-ounce Cali cut, vegetables, peppercorn sauce, shoestring potatoes 37

***Maple-Brined Pork Chop**

Chard, twice-baked Yukon potato, pear-thyme coulis 26

***Braised Lamb Shank**

Red wine garlic jus, toasted couscous, grape tomatoes 28

***Herb-Brined Chicken Breast**

Locally foraged mushrooms, tarragon pan jus, fingerling potatoes, green beans 26

***Pork Schnitzel**

Panko-breaded pork cutlet, heirloom tomato basil salad, fresh mozzarella, extra virgin olive oil, balsamic 25

***Northwest Salmon**

Sweet corn polenta, escarole, tomato-thyme confit, crispy parsnips, balsamic 28

Tomato Prawns

Sautéed prawns, grilled zucchini, toasted couscous, tomato sweet pepper sauce, pesto 24

Seared Sea Scallops and Prawns

Risotto, sautéed foraged mushrooms, frisee 34

***Paella**

Prawns, clams, mussels, salmon, chorizo, chicken, saffron rice, snap peas 27

***Linguini Marinière**

Shrimp, clams, mussels, salmon, tomato-basil coulis, Parmesan 25

Portobello Mushroom Gratin

Panko-breaded Portobello cap, mozzarella crust, orzo pasta, marinara, snap peas, basil pesto 19