

FIRST PLATES

mushroom fritto

buttermilk fried mushrooms & vegetables, sage aioli - 12

green toast

grilled country bread, edamame hummus, goat cheese
marinated spring mushrooms, lemon salt, truffle oil - 11

grilled shrimp

lime ginger marinade, asian slaw,
kimchi aioli, corn chip - 10

cheese & charcuterie board

chef selection of craft & local cheeses and meats,
mustard, crostini, pickled vegetable, compote - 19

king crab cakes

king crab, jumbo lump crab,
sage remoulade, apple napa slaw - 19

steak tartare†

garlic dijon foam, egg yolk
fried pickled shallot, crostini - 15

whipped goat cheese

goat cheese, honey, prosciutto, grilled bread - 12

SOUP & SALAD

sweet carrot soup

gremolata - cup 6 / bowl 9

chef's soup special

cup 6 / bowl 9

beet & goat cheese

grilled yellow beets, pickled red beets,
whipped goat cheese, orange vinaigrette,
pistachios, fennel, sunflower micros - 9

masago caesar†

romaine blend, masago, lomah tellagio,
soft poached 413 farms egg, lardon - 10

farmer's market garden salad

with fresh ingredients found at our local farmer's market
*changes daily due to product availability - 10

seared ahi tuna salad†

peppercorn crusted ahi, arugula, fried wontons,
deviled egg purée, miso vinaigrette - 16

WEEKLY CHEF'S SPECIALS

Experience a new Chef's Specials menu each week. Our Chefs love playing with food, and each week offer a different themed menu.

ENTREES

spring risotto

seasonal vegetables, goat cheese, onion ash - 19

grilled portobello vegan risotto

edamame tofu hummus, farro, seasonal vegetables - 19

fried chicken curry

red sweet potato curry, coconut milk,
sambal aioli, basmati rice - 24

**vegan option available by request - 19*

413 pork loin†

grilled pork loin, braised pork belly, pork demi,
candied pecan crackling, asparagus, potato,
oyster mushroom hash - 34

king salmon†

farmed king salmon, cauliflower puree, mirepoix,
asparagus, edamame, chardonnay creamed honey - 32

brown butter trout

french onion schmear, farro, grilled broccolini - 29

seared duck breast†

hickory cold smoke, cherry port reduction,
butternut squash purée, fried brussels sprouts - 33

stroganoff

ribeye, pappardelle pasta,
local mushroom, white wine, herbs - 25

seared scallops†

wild rice, blood orange supreme, lardon,
mesclun mix, shaved fennel, beurre blanc - 37

grilled beef tenderloin†

10 oz. filet, chimichurri butter, sautéed haricot verts,
lardon, cumin purple potato mash - 41

**add foie gras truffle butter - 5*

**add king crab cake - 10*

SIDES

fried brussels sprouts - 7

haricot verts - 6

charred broccolini - 6

seasonal vegetables - 6

cumin purple mashed potatoes - 6

seasonal spring risotto - 6

Chef de Cuisine – **Neil Trumpy**

Sous Chef – **Russell Pearce**

GM – **Derek Hillman**

† **consumer advisory:** consumption of undercooked meat, poultry or fish may increase the risk of food borne illness