### Dinner Menu

#### Starters

- **Today's Soup**
  - chef inspired 12

- **Fresh Pacific Oysters (6)**
  - golden balsamic-shallot mignonette & cocktail sauce 21

- **Garlic Crusted Calamari**
  - tartar & cocktail sauces 18

- **Dungeness Crab Cakes**
  - remoulade & cabbage slaw 20

- **Clams & Mussels**
  - steamed in Wheat Ale with tomato, chorizo & grilled ciabatta bread 22

- **Best Wings - spicy**
  - gorgonzola blue cheese dressing 17

- **Steak Tartare**
  - minced rib eye, capers, cornichons, Dijon mustard, egg yolk, frisée & arugula salad - with baguette toast 19

- **Cheese & Charcuterie Board**
  - assorted cheeses, salametto picante, prosciutto di Parma, duck liver mousse, roasted nuts & ciabatta bread toasts 24

#### Salads

- **Classic Wedge Salad**
  - iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 17

- **Winter Mixed Greens**
  - mixed greens, endive, fresh pear, candied walnuts, gorgonzola & pear vinaigrette 17

- **Beet Salad**
  - pickled beets, orange, arugula, frisée, pickled onion, spicy pecans & goat cheese 17

- **Whole Leaf Caesar Salad**
  - romaine with classic dressing, croutons & Parmesan 15
  - add: Skuna Bay salmon 16
  - add: grilled chicken breast 10

- **Steaks - wood fire grilled**
  - Served with grilled broccoli & scalloped potato bake, buttermilk mashed potatoes or garlic-cheese fries.

  - **Prime Rib Eye (14 oz)** 46
  - **Skirt Steak (10 oz)** 38

  - **Choice of sauce** - Cabernet sauce, béarnaise butter or chimichurri

- **Mains**

  - **Painted Hills Beef Short Ribs**
    - oven braised - with cabernet pan sauce, buttermilk mashed Yukon Gold potatoes, Swiss chard & crispy onions - 35

  - **Niman Ranch Pork Chop**
    - wood grilled - roasted fingerling potatoes, pearl onions, grilled broccoli & apricot compote - *mustard sauce* 30

  - **Lamb Shank**
    - oven braised - preserved lemon-olive gremolata, creamy polenta, root vegetables & Marsala sauce 36

  - **Chicken Abruzzi**
    - sautéed Mary’s organic boneless half-chicken with rosemary, oven dried tomatoes, olives, pan sauce & creamy polenta 29

  - **Grilled Pacific Swordfish**
    - cioppino broth, clams, mussels, shrimp, fennel, heirloom potatoes & rouille 35

  - **Skuna Bay Salmon**
    - served over winter risotto with wild mushrooms & butternut squash - crispy matchstick potato garnish 35

  - **Country Paella**
    - saffron-seasoned bomba rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 35

  - **Tillamook Cheeseburger**
    - wood fire grilled - Tillamook cheddar, red onions, lettuce & tomato - *garlic-cheese fries* 19
  
    - add bacon, avocado, fried egg $2 ea.

#### Pasta

- **Sausage Rigatoni**
  - lamb sausage, Rancho Gordo bean ragout, arugula, oven-dried tomatoes, chili flakes, local olive oil & preserved lemon 27

- **Seafood Fettuccine**
  - sautéed prawns, fish, clams & mussels with mushrooms, spinach, scallions & garden herbs - *Parmesan-cream sauce* 29

- **Gnocchi - Ricotta-Potato**
  - sweet potato, Yam, spinach, wild mushrooms & truffled parsnip puree 26

- **Butternut Squash Cannelloni**
  - dry sherry cream sauce, roasted butternut squash, crispy sage & shaved manchego cheese 22

#### Pizzas

- **Autumn Pear**
  - D’anjou pear, walnuts, gorgonzola, caramelized balsamic onions 19

- **Fungi**
  - mixed mushrooms, fontina, roasted garlic, truffle oil & shaved Parmesan 19

- **Carne**
  - Spanish chorizo, spicy fennel sausage, caramelized onion, tomato sauce, mozzarella 19

- **Prosciutto**
  - roasted figs, mascarpone, mozzarella, roasted garlic & arugula 19

  *Gluten Free options available

#### Sides

- **Grilled Broccoli** - lemon oil, chili flakes, toasted almonds 9

- **Roasted Trio of Mushrooms**
  - fresh herbs, garlic-butter sauce 9

- **Buttermilk Mashed Potatoes** 8

- **Scalloped Potato Bake - Gruyère, cheddar & cream** 9

- **Brussels Sprouts**
  - bacon, figs & honey-mustard vinaigrette 9

- **Winter Risotto** - winter risotto with wild mushrooms & butternut squash - crispy matchstick potato garnish 13

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18% gratuity added to parties of 6 or more

$20 corkage per 750 ml bottle

**Executive Chef - Santiago Garcia**