**Starters**

- **Today's Soup**
  chef inspired 13
- **Fresh Pacific Oysters (6)**
  golden balsamic-shallot mignonette & cocktail sauce 21
- **Garlic Crusted Calamari**
  tartar & cocktail sauces 18
- **Salmon Cakes**
  caper Meyer lemon remoulade & cabbage slaw 22
- **Clams & Mussels**
  steamed in Wheat Ale with tomato, chorizo & grilled ciabatta bread 22
- **Best Wings - spicy**
  gorgonzola blue cheese dressing 18
- **Steak Tartare**
  minced rib eye, capers, cornichons, Dijon mustard, egg yolk, frisée & arugula salad - with baguette toast 19
- **Cheese & Charcuterie Board**
  Humboldt Fog - goat cheese, Toma - cow’s milk cheese, salametto picante, prosciutto di Parma, duck liver mousse, roasted nuts & ciabatta bread toasts 28

**Salads**

- **Classic Wedge Salad**
  iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 17
- **Summer Greens & Endive Salad**
  mixed greens, endive, treviso, fresh pear, candied walnuts, gorgonzola & pear vinaigrette 19
- **Heirloom Tomato Salad**
  with fresh grilled peaches, arugula, frisée, burrata, pine nuts & citrus vinaigrette 18
- **Whole Leaf Caesar Salad**
  romaine with classic dressing, croutons & Parmesan 16
  - add: Skuna Bay salmon 18
  - add: grilled chicken breast 12

**Steaks**

- **Prime Rib Eye (14 oz)** 53
- **Skirt Steak (10 oz)** 46
- **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 38
- **Niman Ranch Pork Chop**
  wood grilled - roasted fingering potatoes, pearl onions, grilled broccolini & apricot compote - mustard sauce 37
- **Rack of Lamb**
  wood grilled - creamy polenta, grilled broccolini, oven-dried tomatoes & baby leeks - pan sauce 48
- **Jamaican Jerk Chicken**
  wood grilled - organic boneless half-chicken dusted with Caribbean spices - served with yucca pineapple conkie & corn relish 34
- **Grilled Pacific Swordfish**
  cioppino broth, clams, mussels, shrimp, fennel, heirloom potatoes & rouille 38
- **Skuna Bay Salmon**
  served over summer risotto with corn, mushrooms, summer squash & crispy matchstick potato garnish 38
- **Country Paella**
  saffron-seasoned bomba rice with Spanish chorizo, prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas 38
- **Tillamook Cheeseburger**
  wood fire grilled - Tillamook cheddar, red onions, lettuce & tomato with garlic-cheese fries 21
  - add bacon, avocado, fried egg $3 ea.

20% gratuity added to parties of 6 or more
$20 corkage per 750ml bottle

Executive Chef - Santiago Garcia

We support local, natural, sustainable & organic practices whenever possible.

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.