

Dinner

SMALL PLATES

DUNGENESS CRAB COCKTAIL served with spicy cocktail sauce and lemon wedge	16
SPICY TEQUILA PRAWNS Sautéed with spicy tequila marinade	13
STEAK BITES WITH MUSHROOMS Tender marinated beef sautéed with mushrooms	9
BRAISED PORK SHANK slow cooked pork shank topped with house-made spicy aioli	10
HOT CRAB BREAD rustic bread smothered with Dungeness crab and melted Tillamook Cheddar cheese	14
CHEESE FONDUE creamy cheese blend served with assorted breads	10

SALADS

POACHED PEAR AND BLEU CHEESE WEDGE SALAD Red wine poached pears, bleu cheese and hazelnuts with bleu cheese dressing	9
GREEN SALAD with tomato, cucumber, and onion with choice of dressing Add Chicken 4	8
QUINOA SALAD With roasted red peppers and tomatoes tossed with basil-mint vinaigrette and mixed greens	12
KALE SALAD WITH STEAK * Steak cooked to order and served on a bed of kale and mixed greens topped with warm Cranberry Almond vinaigrette and goat cheese crumbles	12
DUNGENESS CRAB LOUIS Iceberg lettuce loaded with Dungeness Crab, hard-boiled egg, tomato wedges, cucumber, and house made Louie dressing	19

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

>> GLUTEN FREE OPTIONS AVAILABLE \$2

*** ALL TAXES ARE INCLUDED IN PRICES ***

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ENTREES

- >> PASTA WITH MARINARA SAUCE** **9**
pasta tossed with house-made marinara topped with parmesan cheese and served with garlic bread
Sub Alfredo **2** | Add Chicken **3** | Add Meatballs **6** | Add Salmon **9**
- PAN ROASTED CHICKEN** **18**
half chicken roasted and served with pan jus, fingerling potatoes, and garlic green beans
- >> ANGUS BURGER *** **12**
1/2 lbs served on brioche bun with mayo, beetroot relish, lettuce, tomato, and onion with choice of side
Add Cheese **1** | Add Bacon **1.5** | Add Patty **3**
- >> ELK BURGER *** **14**
1/2 lbs served on brioche bun with mayo, beetroot relish, lettuce, tomato, and onion with choice of side
Add Cheese **1** | Add Bacon **1.5** | Add Patty **4**
- BISON SHEPHERD'S PIE** **21**
ground bison and ground beef simmered in a savory sauce with peas and carrots - topped with creamy mashed potatoes and parmesan cheese
- BONE IN PORK RIB CHOP** **24**
seasoned and seared to perfection and served with Yukon gold and sweet potato mashed and roasted brussel sprouts with
- PAN SEARED HALIBUT*** **25**
Seared to a golden brown and served with julienned squash and zucchini on a bed of edamame pasta with creamy ginger-carrot sauce and garlic bread
- PORTOBELLO WELLINGTON** **14**
Pesto and mushroom duxelles stuffed portobello wrapped in puff pastry and baked to perfection, serve on a bed of julienned squash and zucchini and accompanied by a red wine reduction
- NEW YORK STRIP** **22**
10 oz strip topped with mushroom demi and served with fingerling potatoes and garlic green beans
- DUNGENESS CRAB MAC AND CHEESE** **19**
Baked Mac and Cheese loaded with Dungeness crab, served with side salad

SIDES

STEAK FRIES **3** | GARLIC GREEN BEANS **4** | SEASONAL VEGETABLE **4** | SIDE SALAD **4**
BAKED MACARONI AND CHEESE **5** | ROASTED BRUSSEL SPROUTS WITH PANCETTA **4.5**

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