

We use the finest ingredients and strive to be as fresh, local and organic as possible. Each order is created with love and takes time. This makes for great food, not fast food. Sit back, relax and enjoy yourselves. You'll enter as strangers and leave as friends!

- Your Hosts Chef Bradly & Lisa Marie

### Appetizers

**Crab cakes** - Two housemade Dungeness crab cakes with a blueberry compote. . . . \$20

CHEESE PLATE - Chef's choice of local and international cheeses, meats and condiments. . . . \$18

Brie - Warm Brie served with Woodinville Whiskey maple syrup and toasted pecans. . . . \$12

**STEAMER CLAMS** - Traditionally prepared with wine, garlic and herbs . . . . \$12

**STUFFED MUSHROOMS** - Cremini mushrooms stuffed with Bay shrimp and fresh Dungeness crab . . . . \$14

#### Side Salads

**PARISIAN SALAD** - Mixed greens, feta cheese, candied pecans and seasonal fruit . . . . \$10

**ROASTED BEET SALAD** - Roasted beets, toasted pecans and goat cheese on a bed of mixed greens . . . . \$12

**CAESAR SALAD** - Creamy caesar with organic Romaine, Parmesan and house made croutons . . . . \$10

**WEDGE SALAD** - A wedge of Romaine with Bay shrimp, water chestnuts and Gorgonzola Russian dressing . . . . \$12

### Soups

TANDEM SIGNATURE FRENCH ONION SOUP - \$8

**SOUP OF THE DAY** - Ask your server for today's feature soup . . . . \$8

Sides...A perfect addition to any entrée!...\$8

TANDEM SIGNATURE RISOTTO - Delicioso!

**DUCK FRIED POTATOES** - Need we say more? Delicious!

Steaks & Chops...includes seasonal vegetable and choice of Tandem mashed potatoes or baked potato.

**8 OZ. TANDEM SIGNATURE FILET** - 28 day Aged, Nebraska corn-fed beef garnished with local, seasonal mushrooms in a red wine demi-glace. . . . \$39 Make it an Oscar . . . \$10

**14 OZ. BONELESS WAGYU RIB EYE** - Aged 28 days, Oregon grain-fed beef garnished with local mushrooms in a red wine demi-glace . . . . \$45

SURF & TURF - 8 oz. Tandem signature filet with choice of prawns or a signature fresh Dungeness crab cake . . . \$49

RACK OF LAMB - Local, range-fed lamb, oven roasted & finished with red wine and rosemary . . . \$48

**12 OZ. CENTER CUT PORK CHOP, SALMON CREEK FARMS** - Seasoned, pan-seared, finished in white wine, rosemary and a splash of cream. . . . \$32

Seafood ...includes a seasonal vegetable and your choice of Tandem mashed potatoes or baked potatog 35

**HALIBUT SALTIMBOCCA** - Pan-seared halibut with white wine, butter, sage, leeks and pancetta . . . .

**ALASKAN KING SALMON** - Grilled 8 oz. Alaskan King Salmon with a side of blueberry compote . . . . \$35 Make it an Oscar . . . \$10

#### Risotto

**DUCK Breast Risotto** - 8 oz. duck breast, pan-seared, finished in a red wine demi-glace . . . . \$32

**SEAFOOD RISOTTO** - New Bedford sea scallops, prawns and fresh Dungeness crab with Arborio rice made with a rich stock and white wine! . . . . \$32

Pasta ...gluten free pasta available upon request

**SEAFOOD LINGUINI** - New Bedford sea scallops, prawns and Dungeness crab prepared in a light garlic cream sauce with fresh local pasta . . . . \$32

**FRESH MUSHROOM LINGUINI** - Prepared with a variety of local seasonal mushrooms, truffle oil and fresh herbs with fresh local pasta . . . . \$22

BUTTERNUT SQUASH RAVIOLI - Prepared in a light garlic cream sauce with nutmeg and toasted pecans. . . . \$22

Descrit ... Perfect to share! ... \$10

APPLE CRISP - with Vanilla Bean Ice Cream

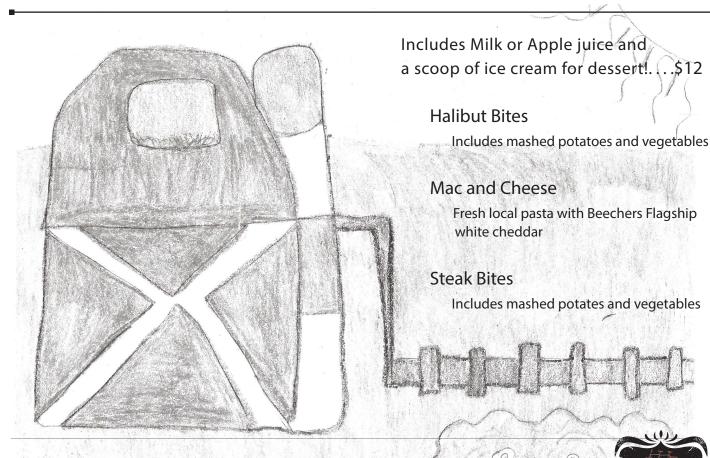
SEASONAL BREAD PUDDING - with Vanilla Bean Ice Cream

CABERNET INFUSED CHOCOLATE LAVA CAKE - with Vanilla Bean Ice Cream

**SALTED CARAMEL ICE CREAM -** with aged muscate on top! delicious!

**OLYMPIC MOUNTAIN CHOCOLATE ICE CREAM - with Port on top!** A guest favorite!!!

# (sabella's Kids Menu straight from Pa Pa's Kitchen



We ask that you are under 11 years old! (no we don't check ID)

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