

## SMALL PLATES

### Finn Caesar Salad\*

House Caesar Dressing, Parmesan Crisp  
9

### Ruby Red Beet Salad

Roasted Beets, Baby Greens, Gorgonzola,  
Maple Cured Walnuts, Balsamic Dressing  
13

### Smoked Sliced Scallop \*

Herb and Orange Salad, Avocado, Chili Oil  
12

### Crispy Duck Leg Confit

Frisee Salad, Port Balsamic Reduction,  
Dried Apricots, Almonds  
16

### Creamed Parsnip Soup

Burgundy Black Truffles, Salted Pumpkin Seeds,  
Chives  
8

### French Onion Soup

Aged Swiss and Parmesan Cheese  
8

### Clams\*

Simmered in Harissa Paste, White Wine,  
Garlic, Baguette  
14

### Ahi Crudo \*

Avocado, Basil Oil, Micro Greens,  
Toasted Hazelnut, Orange, Jalapeno  
12

### Dungeness Crab Cake

Chipotle Aioli, Shaved Fennel, Chives  
16

### Beef Carpaccio\*

Frisee, Truffle Vinaigrette, Truffle Salt,  
Shaved Parmesan, Crostini  
12

### Chicken Liver Mousse

House Pickled Vegetables, Sweet Onion  
Marmalade, Baguette  
10

### Braised Pork Belly

Mustard Barbeque Sauce, Jicama and Cucumber Slaw  
14

### Antipasti Platter

Chef's Selection of Cured Meats, Imported and  
Domestic Cheeses, Marinated Olives, Apricot Jam,  
House Pickled Vegetables, Crostini  
Half 12 Full 22

### Tomato Chutney with Grilled Bread

Ginger, Clove, Nigella Seed  
6

### Oysters\*

Tobiko and Fresh Basil  
or

Traditional with Cocktail Sauce and Horseradish  
3 each / 27 dozen

### Peel & Eat Shrimp\*

1/4 Pound 10 1/2 Pound 17

## MAINS

### Charred Rare Ahi \*

Wilted Black Kale and Tasso  
Ham, Coconut Milk and  
Lemongrass Broth, House  
Pickled Ginger, Cilantro  
30

### Duo of Seared Columbia

**River Steelhead and Braised  
Pork Belly\***  
Beluga Lentils, Citrus Chili  
Relish, Herb Gremolata  
28

### Roasted Chicken

Roasted Brussels Sprouts  
with Pancetta, Apricot  
Vinaigrette  
26

### Grilled Beef Ribeye \*

Grilled Asparagus,  
Mascarpone Mashed  
Potatoes, Mushroom and  
Lemon Cream  
38

### Dijon and Breadcrumb

**Crusted Rack of Lamb \***  
Tomato Chutney, Roasted  
Cauliflower with Mint and  
Chili  
28

### Grilled Filet of Beef\*

Roasted Butternut Squash  
and Parsnips in Brown  
Butter, Port Balsamic  
Reduction  
35

### Beef Bacon Burger\*

Bacon, Caramelized Onions,  
Cheddar, House Made Fries  
16

## SIDES

Mascarpone Mashed Potatoes 5

Braised Beluga Lentils 5

Roasted Cauliflower with Mint and Chili 5

Roasted Brussels Sprouts with Crispy Pancetta 6

Grilled Asparagus with Olive Oil 6

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs  
May Increase the Risk of Food Borne Illness

20% Gratuity Will Be Added to Parties of 8 or More  
We are happy to accommodate any allergies or dietary restrictions.  
Please let your server know how we can help you.