

APPETIZERS

- PUB CLAMS* 12.
BEER BRAISED CLAMS WITH HERBS DE PROVENCE AND BUTTER.
- SALUMI PLATE* 9.
SALUMI, CORNICHONS, GRILLED FOCACCIA AND STONE GROUND MUSTARD.
- HUMMUS* 8.
SERVED WITH TOMATO, FETA, AND CUCUMBER, MIXED OLIVES, TOASTED PITA AND OLIVE OIL.
- SMOKED SALMON PLATE** 9.
GRILLED WALLA WALLA ONION AND BLUEBERRY SALAD WITH GOAT CHEESE CREAM.
- CHEESE BOARD* 10.
SERVED WITH ROASTED NUTS & CHEF'S FRUIT COMPOTE.
- ARTICHOKE CRAB DIP* 9.
WITH SPINACH AND SERVED WITH PITA AND ESSENTIAL BAKERY FOCACCIA.
- CALAMARI* 8.
SALT AND PEPPER TEMPURA CALAMARI WITH GREEN GODDESS AND SPICY TOMATO SAUCE.
- SMOKED SALMON CHOWDER 4./6.
CHEF ERIK'S SOUP DU JOUR 4./6.

SALADS

- CHERRY & DUCK BREAST** 15.
MAKER'S MARK WHISKY AND CHERRY GLAZED GRILLED DUCK BREAST WITH OXBOW FARMS GREENS, GRILLED FENNEL, GOAT CHEESE AND HAZELNUT VINAIGRETTE.
- HOUSE SALAD* 9.
WILD GREENS, PT. REYES BLUE CHEESE, CANDIED PECANS AND BERRY VINAIGRETTE.
- STEAK SALAD** 14.
ANGUS FLAT IRON WITH BUTTER LETTUCE, PT. REYES BLUE CHEESE AND ROASTED SHALLOT VINAIGRETTE.
- CAESAR SALAD** 9.
ROMAINE CROWNS, REGGIANO AND HOUSE CROUTONS.
- IN ADDITION TO A SALAD.....
 - GRILLED SALMON 8.
 - SMOKED SALMON 6.
 - GRILLED CHICKEN 3.
 - CALAMARI 3.

ENTREES

- GRILLED ALASKAN SALMON** 18.
FRESH YAKUTAT RIVER SOCKEYE, GRILLED CORN FLAN, VEGETABLE DU JOUR AND SEASONAL SAUCE.
- SMOKED HALIBUT SANDWICH* 16.
HOUSE SMOKED ALASKAN HALIBUT WITH TARRAGON AIOLI AND PEAR CONFIT ON FOCACCIA. SERVED WITH PICKLED ONIONS & JALAPENOS, AND MIXED GREENS.
- BRAISED SHORT RIBS* 16.
SWEET CORN BEIGNETS, COLLARD GREENS, AND PEACH MARMALADE.
- SEARED LAMB WITH STONE FRUIT** 19.
SERVED WITH FARRO, APRICOTS AND PEACHES.
- PASTA RATATOUILLE* 13.
HEIRLOOM TOMATOES, EGGPLANT, ZUCCHINI, ONION, SWEET PEPPERS AND HERBS DE PROVENCE IN A BUTTER SAUCE.
- NY STRIP STEAK** 19.
MINT PESTO, HOUSE BAKED BEANS, AND SALT POTATOES.
- SMOKED BBQ PULLED PORK SAND* 12.
FRESH PORK BUTT, HOUSE SMOKED WITH SPICY TARHEEL DRY RUB AND SERVED WITH A SWEET & SOUR BBQ SAUCE. SERVED WITH TRIPLE CABBAGE COLE SLAW AND FRIES.
- SEARED ALASKAN HALIBUT* 17.
FRESH HALIBUT SERVED WITH STEWED SCARLET RUNNER BEANS, VEGETABLE DU JOUR AND MUSHROOM DEMI.
- FISH AND CHIPS* 12.
ALASKAN LING COD WITH ROSLYN LAGER BEER BATTER, HOUSE FRIES AND TRIPLE CABBAGE SLAW.
- COLLINS BURGER** 9.
HAND FORMED PATTY, SPECIAL SAUCE, LETTUCE, TOMATO, RED ONION, TILLAMOOK EXTRA SHARP CHEDDAR ON AN ONION AND POPPY KAISER ROLL. SERVED WITH HOUSE FRIES.
- SUB BLACK BEAN BURGER N/C
- ADD PEPPER BACON 2.
- SUB ONION RINGS 2.
- SUB SWEET FRIES 1.