

APPETIZERS

<i>HUMMUS</i>	8.
SERVED WITH TOMATO, FETA, AND CUCUMBER, MIXED OLIVES, TOASTED PITA AND OLIVE OIL.	
<i>ARTICHOKE CRAB DIP</i>	10.
WITH SPINACH AND SERVED WITH PITA AND ESSENTIAL FOCACCIA.	
<i>CALAMARI</i>	9.
GRILLED SCALLIONS, CRISPY PROSCIUTTO, ROASTED TOMATOES, TABASCO AIOLI.	
<i>TUNA TARTAR</i>	12.
CRÈME FRAICHE, OLIVE TAPANADE, ROASTED PEPPERS, CHIVE OIL.	
<i>SMOKED SALMON CHOWDER</i>	5./8.
<i>SOUP DU JOUR</i>	5./8.

SALADS

<i>HOUSE SALAD</i>	9.
WILD GREENS, PT. REYES BLUE CHEESE, CANDIED PECANS AND BERRY VINAIGRETTE.	
<i>CAESAR SALAD</i>	9.
ROMAINE CROWNS, REGGIANO AND HOUSE CROUTONS.	
<i>STEAK SALAD*</i>	14.
ANGUS FLAT IRON WITH BUTTER LETTUCE, PT. REYES BLUE CHEESE, FRIZZLED ONIONS, GRAPE TOMATOES AND ROASTED SHALLOT VINAIGRETTE.	

IN ADDITION TO A SALAD.....

SMOKED SALMON	7.
GRILLED SALMON	8.
GRILLED CHICKEN	3.
CALAMARI	3.

ENTREES

<i>REUBEN</i>	13.
PASTRAMI, SAUERKRAUT, 1000 ISLAND DRESSING AND SWISS ALL ON FRESH RYE BREAD. SERVED WITH HOUSE FRIES.	
<i>COLLINS AHI TUNA SANDWICH</i>	14.
SEARED RARE WITH FIELD GREENS, PICKLED GINGER AND ONIONS, SEAWEED SALAD & WASABI SOY AIOLI ON TOASTED SOURDOUGH BREAD AND SERVED WITH FRIES.	

<i>FISH AND CHIPS</i>	13.
FRESH LING COD WITH CHUCKANUT LAGER BATTER, FRIES AND TRIPLE CABBAGE SLAW.	

<i>ROASTED SHRIMP ROLL</i>	14.
HOUSE PICKLED VEGGIES, CHOPPED ROMAINE, TABASCO AIOLI ON AN ESSENTIAL HOAGIE ROLL SERVED WITH FRIES.	

<i>TOWER STEAK SANDWICH*</i>	14.
ANGUS FLAT IRON STEAK WITH CARAMELIZED ONIONS, MAMA LIL'S, LETTUCE, TOMATOES AND PT. REYES BLUE CHEESE DRESSING ON A PANINO ROLL. SERVED WITH FRIES.	

<i>SPRING VEGETABLE RISOTTO</i>	14.
FRESH SPRING VEGETABLES, GOAT CHEESE, ARUGULA SALAD, SHAVED REGGIANO.	

<i>SPICE RUBBED LAMB CHOPS</i>	15.
ISRAELI COUSCOUS SALAD, HERBED GREEK YOGURT, FRIED CHICKPEAS.	

<i>BRICKED CHICKEN SANDWICH</i>	12.
GARLIC ROSEMARY RUBBED CHICKEN, CRISPY PROSCIUTTO, MANCHEGO, ROASTED PEPPERS ON ESSENTIAL FOCACCIA.	

<i>GRILLED SOCKEYE SALMON</i>	14.
ENGLISH PEA AND POTATO PUREE, GARLIC SEARED SNAP PEAS, LEMON BUTTER SAUCE.	

<i>CRAB CAKE BLT</i>	14.
DUNGENESS CRAB CAKE SERVED WITH PEPPER BACON, LETTUCE, TOMATO AND MALT AIOLI ON FREMONT SOURDOUGH. SERVED WITH MIXED GREENS.	

<i>PULLED PORK SANDWICH</i>	13.
BEER BRAISED PORK SHOULDER, CHEDDAR CHEESE, TRIPLE CABBAGE SLAW, STONE GROUND MUSTARD AIOLI ON AN ESSENTIAL KAISER ROLL. SERVED WITH FRIES.	

<i>CRAB LINGUINE</i>	15.
DUNGENESS CRAB MEAT, LEMON THYME COMPOUND BUTTER, BABY ARUGULA, SHAVED REGGIANO.	

<i>COLLINS BURGER*</i>	10.
HAND FORMED OREGON BEEF PATTY, TILLAMOOK EXTRA SHARP CHEDDAR, LETTUCE, TOMATO, RED ONION, AND SPECIAL SAUCE ON AN ESSENTIAL BAKERY BUN. SERVED WITH FRIES.	

SUB VEGAN FIELD ROAST	N/C
ADD PEPPER BACON	2.
SUB SWEET FRIES	1.
SUB CHICKEN BREAST	2.