

WEEKLY DINNER SPECIALS

September 6 - 12, 2018

DUNGENESS & HONEYCRISP SALAD / 16

*watercress / fardell farm's fresh picked honeycrisp apple
dungeness crab / celery / walnut / walnut vinaigrette*

WILD ALASKAN HALIBUT / 30

*panko crust / fardell farm's gold peach / vermouth cream
sorrel chiffonade / wild rice / seasonal vegetable*

WINE PAIR: *Woodward Canyon Chardonnay / 16*

KOREAN SHORT RIBS / 28

*kalbi style marindade with garlic, ginger, brown sugar,
tamari, sesame oil, and peach / tumeric rice / chile
green onion / toasted sesame oil / seasonal vegetable*

WINE PAIR: *Nefarious Riesling / 12*

SICILIAN SWORDFISH / 25

*swordfish steak / onion / garlic / tomato / olive / caper
raisin / wild rice / seasonal vegetable*

WINE PAIR: *Elouan Pinot Noir / 12*

FRIDAY & SATURDAY NIGHT SPECIALS

FRESH SHUCKED OYSTERS / 3 BUCK SHUCK

*kumamoto oysters / shucked fresh at the bar on the half shell
champagne mignonette / cocktail sauce*

DUNGENESS CRAB COCKTAIL / 16

*dungeness crab meat / bairdi crab claw / avocado
tomato / green onion / lettuce / cocktail sauce*

A POUND OF STEAMED BAIRDI CRAB / 35

*old bay steamed bairdi crab / drawn butter / baked potato
seasonal vegetable*

DUNGENESS AND SHRIMP FETTUCCINE / 29

bairdi crab leg / garlic / butter / cream / parm

WEEKLY DRINK SPECIALS

CELLAR GLASS OF THE WEEK

*enjoy a glass of rare wine from our award winning cellar
ask your server for a wine list, our cellar available to go*

LEONETTI CELLARS 2015 CAB SAUV / 43

*lavender, dried herb, black fruit, and elderberry, full
bodied, yet tight and composed*

Up Next: *Quilceda Creek 2014 Cabernet Sauvignon*

WHISKEY OF THE WEEK

BLOOD OATH BOURBON PACT #3 / 16

*A masterful union of three well-bred bourbons.
The first, an extra-aged-12-year-old bourbon. The
second, a rich 10-year-old-bourbon. The third, a
9-year-old bourbon finished in toasted barrels.*

CRAFT COCKTAIL OF THE WEEK

WHITE LADY / 12

*dry gin / thyme infused cointreau / lemon juice
simple syrup / egg white*

MARGARITA OF THE WEEK

NECTA-RITA / 12

*altos blanco tequila / fresh local nectarine puree
lime / fresh basil simple syrup / salted rim*

WEEKLY BRUNCH SPECIALS

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OMELETTE OF THE WEEK

GREEK OMELETTE / 14

*feta / cherry tomato / kalamata olive / parsley
mint*

BURGER OF THE WEEK

HAWAIIAN BURGER / 14

*half pound beef patty / provolone / grilled red
onion / pineapple / teriyaki / mayo / brioche
bun/ fries*

SANDWICH OF THE WEEK

TURKEY CROISSANT / 14

*turkey / bacon / avocado / swiss / tomato /
lettuce / old bay mayo / croissant*

COMES WITH CHOICE OF soup / house salad
*northwest salad / caesar / chop chop
farro salad / fries*

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MIMOSA OF THE WEEK

NECTARINE BASIL MIMOSA / 10

*fresh nectarine puree / lemon juice / basil simple
syrup / bubbles*

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WHITE LADY / 12

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simple syrup / egg white*

MARGARITA OF THE WEEK

NECTA-RITA / 12

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