



STARTERS

Chilled Dungeness Crab Dip

Served with dipping crackers.

11

Summer Watermelon & Feta Salad

Marinated watermelon with whipped feta and fresh herbs.

8

The Wedge Salad

Iceberg lettuce wedge, crumbled bacon, hard-cooked egg, heirloom tomatoes and Point Reyes bleu cheese crumbles, with blue cheese dressing.

8



ENTRÉES

Bone-In Prime Pork Chop

Herb and citrus olive oil rubbed bone-in pork chop with organic peach salsa, baby potatoes and charred green beans.

26

Chef's Wine Pairing Suggestion: Pike Road Pinot Gris

Rib-Eye Steak

Certified Angus Beef rib-eye steak, butter and herb basted with hand cut herb tossed pom frites and asparagus.

29

Add jumbo garlic prawns | \$9

Chef's Wine Pairing Suggestion: Heritage Cabernet

Rustic Vegetable Ravioli

Shitake mushrooms, fresh spinach sautéed with fresh garlic, onion and warm burrata cheese on freeform ravioli topped with fresh grated heirloom tomato sauce, with a side of garlic bread.

19

Add Dungeness Crab | \$8

Chef's Wine Pairing Suggestion: Gnarly Head Zin

Wild Alaskan Salmon

Flame grilled on a cedar plank with apple fennel slaw, roasted baby potatoes and asparagus.

26

Chef's Wine Pairing Suggestion: Josh Rose

Pan-Seared Wild Alaskan Halibut

Served over mashed potatoes with a citrus beurre blanc and asparagus.

26

Chef's Wine Pairing Suggestion: Sterling Saubignon Blanc