



Starters and Small Plates



Our Famous Tomato Bisque or Soup du Jour Cup 4.59 or Bowl 5.99

Fruit and Cheese Plate

Brie, Goat Cheese, Gorgonzola, Apples, Grapes, Almonds, Dried Apricots, Crostini 10.99

Brie and Pear Quesadilla with a bit of Cheddar, fresh Spinach, roasted Garlic, 7.99

Mozzarella Caprese

Fresh Mozzarella, Basil, Tomato, Olive Oil 6.99

Tomato Bruschetta Five Crostini with Kalamata Olives, Red Onion, Fresh Basil 7.99

Sundried Tomato Hummus

Toasted Flatbread, Celery, Carrots 7.99

BBQ Chicken Flatbread

onions, mozzarella, Bacon, Cilantro 9.99

Pulled Pork Quesadilla

Bell peppers, onions; salsa on the side 8.99

Steamers *Mussels and Clams together in a flavorful Herb Broth* 12.99

Coconut Prawns

Five, Pineapple-Mango Chutney 9.99

Tropical Yellowfin Crostini

barely seared Yellowfin tuna, avocado coulis, mango, balsamic Vinegar reduction drizzle 10.99

Black and Blue Yellowfin Tuna

Wasabi Crème Fraiche, Soy Reduction, Ginger 12.99

Shrimp and Avocado Cocktail

Avocado-Corn Coulis, Lettuce, Cocktail Sauce 7.99

Scampi Five Prawns sautéed with White Wine, Garlic, Cream and Parsley 9.99

Dungeness Crab Cakes

Two, finished with ribbons of Cajun Aioli 12.99

Lox in Farmer's Cheese

Radish & Green Onion Confetti, Bagel Crisps 7.99

Salads

Chanterelle Chicken Salad Hazelnuts, Apples, Blue Cheese, Salad Greens, House Vinaigrette 13.99

Northwest Chop Chop Turkey, Craisins, Green Apples, Bacon, Apple Horseradish Dressing 12.99

Montrachet Salad Chicken, Goat Cheese, Dried Cranberries, Candied Pecans, Oranges, Spinach 15.99

Seafood Passion Salad Jumbo Prawns & Lox, Capers, Crostini, Apple-Horseradish Dressing 15.99

Crab Avocado Salad Crab Mix, Avocado-Corn Coulis, Sliced Avocado and Avocado Dressing 14.99

Caesar Salad Classic 7.99 add Chicken or Bay Shrimp +3.99 add Cajun Salmon +7.99

House Spinach Salad Almonds, Asiago and Mushrooms with honey-mustard vinaigrette 8.99 add Chicken or Bay Shrimp +3.99

House Green Salad Mixed greens & Hazelnuts, with choice of dressing 3.99

Sandwiches

With Lettuce, Tomato & Red Onion and choice of side dish (Caesar, green, spinach, broccoli or quinoa salad, or a cup of soup or potato chips)

Ahi Sandwich on Whole Wheat Ciabatta, Wasabi laced mayo spread, 11.99

Filet of Salmon Sandwich, Whole Wheat Ciabatta, Cucumbers, Dill Mayonnaise 12.99

Steak Sandwich Top Sirloin sliced on Crusty French Bread, Mild Horseradish 13.99

Grilled Chicken Sandwich on a Baguette with creamy Roquefort or Pesto 12.99

South of the Border

Yellowfin Tacos Three Corn Tortillas, Asian Slaw, Mango, Black Bean Puree and soy reduction 13.99

Salmon Tacos Three with roasted Corn, Avocado Crema, in small Corn Tortillas 13.99

Old School Fish Tacos Two rolled in Flour Tortillas with Mexi Slaw; Fresh Fruit Salsa 12.99

Black Bean Burrito Grande Flour Tortilla, topped with lettuce and grated Mozzarella and Salsa 10.99

Chicken Quesadilla with Cheddar, roasted Bell Peppers and Onion. Salsa & Sour cream on the side 10.99



Entree Selections

Add a cup of our Famous Tomato Bisque or Soup du Jour, or small salad (green, Caesar or spinach) +2.99

Seafood



- Black & Blue Yellowfin Tuna*** *Cajun spices, Wasabi Crème Fraiche, Soy Sauce Reduction* 19.99
- Whitefish with Capers** *White Wine Lemon Butter* 16.99
- Asian Salmon Bowl** *Soy wasabi vinaigrette, nori, avocado, cucumber, green onions, sesame on rice* 21.99
- Salmon with Roasted Lemon Chutney** *Grilled Wild Salmon, Fresh Basil Chiffonade* 19.99
- Dungeness Crab Cakes** *Two, lightly breaded, with Cajun Aioli Ribbons* 19.99
- Scampi San Feliciano** *Seven Jumbo Prawns sautéed Parsley Garlic Cream* 19.99
- Citron Prawns** *Seven grilled prawns, Lime Beurre Blanc* 19.99
- Cioppino** *Rich Tomato & Herb Broth, Mussels, Clams, Salmon, Whitefish & Shrimp* 19.99

Meat and Poultry

- New York with Martini Tapenade** *Olives, Capers, Dry Vermouth, Lemon Zest* 23.99
- New York Steak au Poivre*** *Black Pepper crusted, deglazed w/ Brandy Peppercorn Sauce* 23.99
- Steak and Dungeness Crab Cake** *Petit Top Sirloin with Maitre 'D Butter; Crab Cake with Cajun Aioli* 22.99
- Chicken in Pastry** *with Spinach, Mushrooms and Goat Cheese, Filo Dough* 16.99
- Chicken Dijon** *Artichoke Hearts, Caramelized Onion, Mushrooms, Creamy Dijon Sauce* 16.99
- Lamb Shank** *Braised to fall off the bone, classic Cabernet Sauce* 21.99
- Main Street Meat Loaf** *Ground Beef and Pork, diced veggies, Savory Brown Sauce* 15.99
- Pork Loin Sautee'** *Luscious Madeira Wine Sauce with Apricots and Cranberries* 17.99
- Pork and Mushrooms** *Medallions, fresh Mushrooms, with Ginger, Garlic, Soy Sauce, Cream* 17.99

Pasta

- Linguini with Clams** *Garlic, White Wine, fresh Herbs, dash red pepper* 16.99
- Thai Red Curry Mussels** *Coconut Milk, Red Curry Paste, Garlic, over Linguini* 16.99
- Linguini de la Mer** *with Mussels, Clams, Fish & Bay Shrimp with Marinara* 18.99
- Classic Lasagne** *Layered Ground Pork and Beef, Cheeses, and Marinara* 14.99
- Artichoke Heart and Mushroom Pasta** *with pine nuts and sun dried tomato cream sauce* 15.99



Meat that is undercooked to your specifications will increase your risk to foodbourne illness, especially if you have medical conditions.

\$2.00 added to any kitchen split entrée; Extra plate available at no charge

Bread served upon request

Gluten Free Bread is available upon request, but our kitchen is not a gluten free environment.

Take home a quart of our Famous Tomato Bisque 9.99