



APPETIZERS

FRIED CALAMARI 13

Sweet Chili Aioli

MEDITERRANEAN MUSSELS **¢** 13

Pigeon Peas, Sofrito, Spanish Chorizo

FLATBREAD 10

*Prosciutto Picante and Balsamic Figs,
Frizze, Oregon Smokey Bleu Cheese*

SPANISH MUSHROOMS 10

*Cremini Mushrooms, White Wine,
Lemon, Garlic, Butter with
Grilled Levain Bread*

ROASTED ARTICHOKE **¢** 11

*Spiced Roasted Artichoke with
Parmesan Lemon Aioli*

LAMB SLIDERS 13

*Lamb, American Kobe Beef, Harrisia Aioli,
Apricot Chutney, Brioche Buns*

CRAB CAKES 17

Stone Crab Cakes, Remoulade Sauce

WON TON TACOS 11

*Fried Rock Shrimp, Shredded Cabbage,
Cilantro Aioli*

ROASTED EGGPLANT HUMMUS 10

Grilled Naan Bread

ARTISAN CHEESE FLIGHT **¢** 16

*Rogue Creamery Smokey Bleu, Bermuda
Triangle Goat Cheese, Purple Moon
Cheddar, Honey Comb, and Dried Fruit*

SOUP DU JOUR
CUP 6 BOWL 8
Made Fresh Daily

SALADS

WATERMELON SALAD **¢** 8

*Arugula, Pickled Red Onions, Goat Cheese Feta,
Roasted Pine Nuts, Pomegranate Vinaigrette*

FARMHOUSE SALAD 8

*Shaved Radish, Cucumber, Grape Tomato,
Black Olive, Croutons, Tarragon Ranch*

ENTREES

PAN ROASTED WILD ISLE SALMON 28

*Arugula Pesto, Fingerling Potato with Caramelized Onion and Fennel,
Baby Spinach, Fried Parsnips^(1,2)*

CIDER BRINED PORK CHOP G 28

Smokey Maple Glazed, Black Rice and Fresh Corn Pilaf, Pickled Raisins^(1,2)

PAN ROASTED ROSEMARY LEMON CHICKEN G 24

Trumpet and Cremini Mushroom and Black Garlic Risotto, Seasonal Vegetable

FISH & CHIPS 18

*Sierra Nevada Beer Battered Cod, Hand Cut Fries,
House-made Tartar Sauce*

GRILLED CHICKEN SANDWICH 16

*Bosc Pear, Smoked Gouda, Applewood Bacon, Tomato, Arugula,
Rosemary Aioli on a Ciabatta Bun*

AMERICAN KOBE BURGER 16

*Sharp White Cheddar, Iceberg, Red Onion, Pickles, Tomatoes,
Brioche Bun and Hand Cut Fries^(1,2)*

CAJUN SHRIMP AND ANDOUILLE SAUSAGE 25

Spiced Tomato Sauce, Chard, Pecorino Romano Chive Polenta Cake

MUSHROOM RISOTTO G 17

*Trumpet Royale and Cremini Mushrooms, Roasted Cauliflower,
Leeks, Arugula, Fried Yams, Pecorino Romano, Black Garlic*

PAN SEARED DAY BOAT SCALLOPS G 30

Crayfish and Tomato Risotto, Grilled Lemon

SEAFOOD SPAGHETTI 24

*Rock Shrimp, Mediterranean Mussels, Grape Tomatoes,
Smoked Pancetta, Roasted Garlic and Harrisia Sauce*

GRILLED NEW YORK STEAK G 34

*Certified Angus Beef, with Roasted Garlic Mashed Potatoes,
Seasonal Vegetables*

SEAFOOD CIOPPINO G 29

*Fresh Fish, Little Neck Clams, Mediterranean Mussels, Scallops,
Jonah Crab Claws and Prawns*