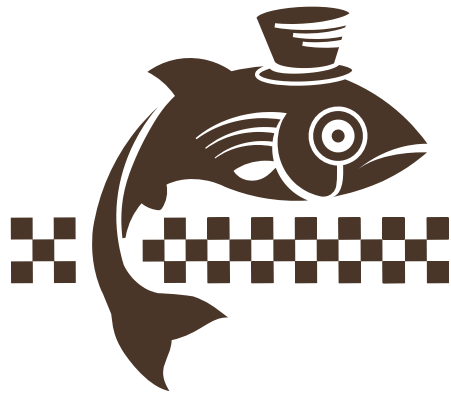


# DINNER

# TODAY'S CATCH



## APPETIZERS

### Dungeness Crab Dip

Fresh Dungeness Crab mixed with Havarti, roasted garlic, fresh spinach, Walla Walla sweet onions and organic herbs, sliced rosemary baguette 16<sup>90</sup>

### ✓ Bodacious Brussel Sprouts

Roasted brussel sprouts with fried shallots and capers, shaved Parmesan, lightly tossed with our homemade Caesar dressing 11<sup>90</sup>

## VEGETARIANS UNITE!

### ✓ "Farm to Table" Veggie Burger

You spoke and we listened! Back by popular demand, this made in-house veggie sandwich is grilled and served with chipotle aioli, melted Havarti and our Wild Mixed Greens salad 15<sup>90</sup>

## GRASS FED BURGER

### "Wild Bill's" Seattle Cheeseburger

Grass fed ground Sirloin with Tillamook Extra sharp cheddar, balsamic maple aioli, fresh heirloom tomato, local Bibb lettuce with a hint of coffee rub and Walla Walla onion straws on the side 19<sup>90</sup>/ Duke Jr. 15<sup>90</sup>

## SUSTAINABLE SEAFOOD ENTREES

### "Take Me To Heaven" Wild Salmon Ravioli

Lightly blackened Wild Alaska Copper River Salmon and pumpkin mascarpone ravioli with pine nuts and fresh seasonal vegetable in a pesto and garlic cream sauce, shaved Parmesan 31<sup>90</sup>

### GF Prosciutto Wrapped Blue North Cod

Organic herb rubbed, prosciutto wrapped Blue North Cod from the cold, pristine waters of Alaska, lemon caper butter sauce with a corn polenta cake and fresh seasonal vegetable 26<sup>90</sup>

### Weathervane Scallop Linguini "Coquille St. Duke"

Bacon wrapped Alaska Weathervane Scallops tossed with fresh linguini in a prawn stock and dijon cream sauce, organic fresh herbs and shaved Parmesan 27<sup>90</sup>

## GRASS FED FILET MIGNON

### GF Shiitake Mushroom Filet Mignon

8oz center cut Grass Fed Filet Mignon, broiled and served with a shiitake mushroom demi sauce with organic baby red potatoes and fresh seasonal vegetable 38<sup>90</sup>

## NW CRAFT BEER

### Pelican Brewing Co. Five Fin Pilsner *Pacific City, OR Est. 1996*

Named for the five ocean-going species of fish that benefit from the Salmon SuperHwy Project, this unique "West Coast" style Pilsner is crafted with a blend of local and Bavarian hops and boasts a crisp, balanced finish

## WINE FEATURE 6oz/9oz/btl

### Orin Swift Cellars *St Helena, CA* O R I N S W I F T

Founder Dave Phinney has a long history of winemaking at high end wineries in the Napa Valley and has continued to show his deft touch with blending, his curiosity about varieties, and his bold, inventive style that builds on a sense of artistry and instinct. He is also known for his clever, catchy and creative labels.

### Orin Swift "Mannequin" Chardonnay *California*

Sourced from the best regions in Sonoma and Napa which give it lush flavors of vanilla, lemon and melon with bright acidity that will not disappoint 11<sup>90</sup> | 15<sup>40</sup> | 47

### Orin Swift "Abstract" Red Blend *California*

Popping aromatics of juicy red and dark fruit, this blend of Grenache, Petite Sirah and Syrah is big and massive yet incredibly smooth with a luscious and velvety mouthfeel 11<sup>90</sup> | 15<sup>40</sup> | 47