



APPETIZERS

SEAFOOD COCKTAILS

OCEAN PRAWNS 22

DUNGENESS CRAB 29

OREGON BAY SHRIMP 12

PEPPERED FILET TIPS 22

USDA Prime Tenderloin, Mushrooms, Red Pepper, Onions, Demi

ZUCCHINI TEMPURA 16

BACON WRAPPED SCALLOPS 25

ONION RINGS 15

BAKED BRIE & ROASTED GARLIC 18

KALBI BEEF SKEWERS 18

TRUFFLE FRIES 15

PORK BELLY 22

Candied Bacon, Apricot Glaze, Crispy Shallots

CRAB & SHRIMP CAKES 29

Dungeness Crab, Oregon Bay Shrimp

PRAWNS SCAMPI 22

Sauteed in White Wine, Butter, Lemon, Garlic, Shallots Herbs,
Heirloom Tomatoes

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase the risk of foodborne illness.

PARTIES OF 6 OR MORE ONE CHECK

20% GRATUITY MAY BE ADDED

SALAD / SOUP

CLAM CHOWDER 10/18

Pacific NW Style White Chowder

FRENCH ONION SOUP 16

Caramelized Onions, Sherry, Beef Broth, Crostini, Gruyere

LOCAL ORGANIC GREENS 14

Heirloom Tomatoes, Candied Pecans, Citrus Vinaigrette

CAESAR 16

24 Month Parmigiano Reggiano, Rustic Croutons,
Garlic & Anchovy Dressing

ICEBERG WEDGE 16

Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese

BEET SALAD 18

Pickled Beets, Endive, Arugula, Radicchio, Candied Pumpkin
Seeds, Rogue Blue Cheese, Citrus Vinaigrette

SHRIMP LOUIS 22

Oregon Shrimp, Asparagus, Artichokes, Tomatoes, Egg,
Louis Dressing

CHICKEN / PASTA

BEEF TENDERLOIN PASTA 39

Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce,
Linguine

SEAFOOD PASTA 45

Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,
Parmigiano Reggiano Cream Sauce, Linguine

BLACKENED CHICKEN 39

Parmigiano Reggiano Garlic Cream Sauce, Cajun Spices

PASTA PRIMAVERA 35

Fresh Vegetables, Parmigiano Reggiano, Extra Virgin Olive Oil &
Fresh Herbs

CHICKEN MARSALA 39

Marsala Wine, Butter Cream Sauce, Parmigiano Reggiano,
Mushrooms, Linguine

Debit Cards No Surcharge.

Credit Cards 2.99% Surcharge

To Help Offset Processing Costs. This Amount is Less Than What We Pay in Fees.



NATURALLY RAISED IN THE NORTHWEST,
CENTER CUT, CUSTOM AGED, HORMONE FREE
SERVED WITH DAILY VEGETABLE, CHOICE OF POTATO

*STEAKS & CHOPS

*FILET MIGNON 10 oz 79 8 oz 69 6 oz 59
USDA PRIME Center Barrel Cut, Wrapped in Bacon

*FILET OSCAR 79
USDA PRIME Dungeness Crab, Asparagus, Béarnaise

*FILET & LOBSTER Market
USDA PRIME 6 oz Bacon-Wrapped Filet, 14 oz Lobster Tail

*AMERICAN WAGYU FILET 8 oz 89
Winterfrost Beef, Colorado Legendary Japanese Wagyu Cattle
Crossed With American Black Angus

*RIB EYE STEAK 16 oz 79
USDA PRIME, Heavily Marbled

*BLACKENED RIB EYE 16 oz 79
USDA PRIME Seared with Cajun Spices

*NEW YORK STEAK 14 oz 69
USDA PRIME,

*NEW YORK PEPPER 14 oz 73
USDA PRIME, Cracked Peppercorn Crust, Veal Demi

*USDA PRIME TOP SIRLOIN 8 oz 45

CREATE SURF & TURF

Add Seafood to Any Steak

GRILLED PRAWNS 18

BEER BATTERED PRAWNS 18

SEARED SEA SCALLOPS 25

DUNGENESS CRAB OSCAR 25

NEW ENGLAND LOBSTER TAIL Market

WILD SEAFOOD

Sustainably Sourced, Limited Availability

*FRESH FISH Ask
Please Inquire About Tonight's Offerings

CRAB & SHRIMP CAKES 49
Dungeness Crab, Bay Shrimp, Citrus Beurre Blanc, Bearnaise

SEARED SEA SCALLOPS 55
Fresh North Atlantic, Citrus Beurre Blanc

SEAFOOD PLATTER Market
New England Lobster Tail, Seared Sea Scallops,
Grilled Wild Ocean Garlic Prawns

NEW ENGLAND LOBSTER Market
14 oz Single or Double Tail

BEER BATTERED PRAWNS 39
Wild Ocean White Prawns

FRESH TRUE COD FISH & CHIPS 35
Beer Battered, Hand Cut French Fries, House Slaw

SAUCES

BEARNAISE 4

PEPPERCORN DEMI GLACE 4

BORDELAISE 4

BONE-MARROW BUTTER 6

VEGETABLES / SIDES

ASPARAGUS PARMESAN 12

BROCCOLI 12

CREAMED SPINACH 12

FRIED BRUSSELS SPROUTS 15

SAUTEED MUSHROOMS 12