



DINNER SERVED BEGINING AT 4:30

STARTERS

Hugo’s Texas BBQ Shrimp 21

Blue Cheese Cole Slaw & Shaved Green Onions

Whipped Feta 16

Slow Roasted Tomatoes, Balsamic Glaze & Warm Pita

Lamb Meatballs 25

Spiced Mint Yogurt Sauce & Dill Marinated Cucumbers & Sweet Onions

Steamed Manila Clams 24

White Wine, Chili Flakes, Parsley, Lemon

Cured Salmon Crostini 17

Lemon Herb Aioli, Pickled Red Onions & Fried Capers

Beef Tenderloin Carpaccio 25

Oregon Blue Cheese, Capers, Arugula, Slow Roasted Tomatoes & Classic Carpaccio Sauce

SOUP & SALADS

Smoked Salmon & Corn Chowder 10/14

Old bay, chives, oyster crackers

Soup of the Day 7/10

Selection Varies

Arugula, Endive & Radicchio Salad 15

White Wine Poached Pear, Oregon Blue Cheese & Toasted Walnut Vinaigrette

Classic Caesar 10/15

Hearts of Romaine, Parmesan, Rustic Croutons, Lemon Wedge & Classic Caesar Dressing

Butter Lettuce Salad 14

Avocado, Shaved Radish, Pistachios, Blood Orange Supremes & Champagne Mustard Vinaigrette

Warm Spinach & Frisee Salad 16

Shaved Red Onions, Golden Beets, Sonoma Goat Cheese & Bacon Balsamic Vinaigrette

**Add to Any Salad (Grilled or Blackened)-Chicken Breast 10 / Steelhead Trout Fillet 16 / Jumbo Prawns 16 / Hanger Steak 22*

MAIN PLATES

Black Cod Linguist 56

Sauteed Garlic Spinach, Buttermilk Onion Crust & Muscadet Butter Sauce

Brick Chicken Breast 38

Mushroom Potato Hash, Prosciutto & Caramelized Shallot Sauce

Shrimp & Grits 30

Low Country Gravy, Anson Mills White Cheddar Grits & Shaved Scallions

Pan Seared Sea Scallops 48

Parsnip Creamed Potatoes, Fried Parsnip Strips & Apple Cider Butter Sauce

Mustard Crusted King Salmon 56

Winter Vegetables & Smoked Tomato Cream

Smoked Pork Chop 45

Celery Root Potato Puree, Fried Brussel Sprouts, Fried Celery Root Chips & Creole Mustard Demi

Mixed Mushroom Tagliatelle 24

White Wine, Garlic, Fresh Herbs & Parmesan

Grilled New York Strip 60

Parmesan Potato Gratin, Blue Cheese Butter

Sub Tenderloin +10

***Prime Rib served on Friday & Saturdays 60**

Yukon Gold Mashed Potatoes, Broccolini, Horseradish Cream & Au Jus

SIDES 10

Creamed Potatoes / Roasted Fingerlings / Garlic Spinach /

Anson Mills Grits / Mixed Mushrooms / Winter Vegetables / Fries

All Food & Beverage purchases are subject to a 1.6% Kitchen Service Charge (taxable per Washington State Law)

100% of the service charge will be paid to our hourly cooks & Dishwashers only. Note: None of the service charge is distributed to servers, bartenders or hosts *Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness