



LUNCH SERVED FROM 11:30 AM to 3:00 PM

SMALL PLATES

Jumbo Chicken Wings 14/28

Choice of Whiskey BBQ Sauce or Traditional Buffalo with Blue Cheese

Steamed Manila Clams 24

White Wine, Chili Flakes, Parsley, Lemon

Curry Cauliflower 17

Sriracha Yogurt, Green Onions

Calamari Fritti 25

Semolina Crusted, Buttermilk, Lemon, Fried Parsley, Roasted Garlic Aioli

Pork Belly Bao Buns (2) 18

Pickled Vegetables, Hoisin Barbeque 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*

BURGERS & SANDWICHES

Served with Choice of Fries, Side Salad or Cup of Soup

Calcutta Burger 29

Ground Chuck, Peppered Bacon, Beecher's Flagship, Sweet Onion Jam, Butter Lettuce, Tomato & Dill Pickle

Lamb Burger 36

Balsamic Onions, Goat Cheese, Mama Lil's Peppers, Arugula, Ciabatta Roll

Exotic Mushroom & Fontina Melt 24

Garlic Aioli, Butter Braised Leeks, Macrina Sourdough

Newcastle Reuban 26

Corned Beef, Swiss Cheese, Apple Cider Kraut & Remoulade, Marbled Rye

Lemon Shrimp Salad 28

Toasted Brioche Roll

Turkey Apple Sandwich 25

Pickled Jalapenos, Red Onion, Honey Mustard, Cheddar, Arugula, Ciabatta Roll

Grilled Chicken & Pork Belly Sandwich 31

Pickled Vegetables, Cucumber, Cilantro, Jalapeno, Kewpie Mayonnaise, Bui Bun

MAIN PLATES

Beef & Shitake Mushroom Kabobs 32

Sticky Rice, Bok Choy, Miso Mustard Sauce

Grilled Chicken Cobb 29

Romaine, Hard-Boiled Egg, Peppered Bacon, Cherry Tomatoes, Oregon Blue Cheese, Avocado, Balsamic Vinaigrette

Pacific Cod Fish & Chips 30

Beer Batter Fried with Cole Slaw, Tartar Sauce & Lemon

Cajun Pasta 33

Grilled Chicken, Prawns, Bell Pepper, Onions, Tomato, Spinach, Parmesan & Grilled Focaccia

Mixed Mushroom Tagliatelle 24

White Wine, Garlic, Fresh Herbs & Parmesan Cheese

Shrimp & Grits 30

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

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