

HANDMADE PASTA

Cavatappi with Shrimp

Seasonal vegetables, sautéed shrimp, lemon, white wine, & garlic cream sauce
23

Pappardelle Carbonara

Crispy bacon, peas, egg yolk, cream & fresh cracked pepper
22

Open Ravioli Aubergine

Wilted greens, beechnut mushrooms, eggplant, herb chevre', roasted squash puree
20

FRESH SEAFOOD

Salmon en Papillote

Fresh Salmon topped with pistou, baked in buttered sheets of Phyllo dough, served with creamed asparagus, crispy sunchokes, and topped with microgreens
MP

Blue Marlin

Grilled Marlin, served over a sautee of chorizo, shallots, tomato, caper berries, Spanish Romesco sauce, topped with a fresh cucumber and fennel slaw (Romesco is prepared using almonds)
36

NW Cioppino

Mussels, clams, scallops, shrimp, market fish served with crusted bread
34

Rockfish & Chips

14oz Rockfish fillet, beer batter, hand-cut fries, house green salad, aioli
23

FEAST DINNERS

12oz New York Strip

Caramelized onion and gruyere gratin, zucchini noodles, topped with Bleu Cheese compound butter
32

10oz Sweet Tea Brined Pork Tenderloin

Tillamook aged white cheddar grits, pickled stone fruit Maque Choux, apple bourbon demi
28

8oz Boeuf de Pismo

Filet Mignon, smashed sun chokes, asparagus, roasted King trumpets, true demi glace
39

10oz Hanger Steak w/Monkey Gland Sauce

Sweet & spicy tomato chutney, bacon Dijon Brussel sprouts, smash fried potatoes
25

McCusker Meatloaf

Bacon & puff pastry wrapped meatloaf, horseradish bleu mash, bacon Dijon Brussels
25

Chicken Skizzle "Normandy Style"

Sautéed apples, bacon, red onion, brandy, grain mustard, vermouth, cream, fingerling potatoes
22

STEAK-CENTRIC

16oz Ribeye 30

8oz Filet Mignon 34

12oz New York Strip 29

The 24oz Ribeye
TOMAHAWK 43

brandy with fresh rosemary stalk and unsalted butter

Add some "Surf to your Turf"

4oz Scallops

10

Shrimp

8

SIDES \$5

Horseradish Bleu Mash

Fingerling Potatoes

Grilled Asparagus

Garlic Mushrooms

Jerusalem Artichokes

Truffle Mac n' Cheese

Roasted Beets

Brussel Sprouts

Steak Fries