

Starters

Pan Seared Scallops 23

Wild mushrooms, asparagus puree, Foie Gras butter, in a smoky dome

Sautéed Artichoke Hearts 16

Pistachio lemon butter sauce with Swiss cheese

Shrimp Cocktail 21

Crispy avocado, bloody Mary granita, cocktail sauce and grilled lemon

Lobster Escargot Style 24

Slowly poached in Merlot wine butter sauce with grilled crostini points.

*** Shellfish Tower For Two 110**

Poached Lobster tails, King Crab Legs, Jumbo Prawns, Mussels, Scallop Ceviche, Cognac Mustard, Mignonette, cocktail sauce, tabasco, wakame

Baked Brie 17

Phyllo wrapped Baked Brie and Fig compote. Served with roasted garlic cloves and a berry glaze.

Northwest Dungeness Crab Cakes 25

2 Dungeness Crab Cakes served with mango curry mustard, apple-radish slaw and chili oil

Market Fresh Salads and Soups

Beet Salad Timbal 16

Roasted red and golden beets, citrus goat cheese, honey curried apples, frisee, orange vanilla vinaigrette and garlic crostini

Classic Wedge 18

Iceberg lettuce, cherry tomatoes, bacon lardons, house made Blue Cheese dressing, shaved red onion and fancy Blue Cheese

Add on to any Salad

** Jumbo Shrimp 15*

** Chicken 9*

** King Salmon 27*

Slahal Salad 14

Pancetta lardon, radicchio, arugula, candied walnuts and citrus raspberry vinaigrette with shaved blue cheese

Romaine Hearts 15

Romaine hearts tossed with house made Caesar dressing. Served with brioche crouton and shaved parmesan reggiano cheese.

Lobster Bisque 17

Gratinee French Onion Soup 14

Clam Chowder Bowl 11 Cup 8

Soup of the Day Bowl 8

Prime Bone-In Steaks

*We proudly serve USDA Prime Angus Beef Corn Fed & Dry aged for up to 35 days.
All our Steaks are finished with Fleur De Salt*

*** USDA Prime Dry-Aged Bone-in Rib Eye 18oz. | 99**

*** USDA Prime Dry-Aged Bone-in New York 17oz. | 90**

*** USDA Prime Dry-Aged Bone-in Filet Mignon 12oz | 106**

*** USDA Prime Dry-Aged Bone-in Swinging Tomahawk Ribeye
32oz | 186**

(Served Table Side)

Add to any Steak -

Lobster Tail Market Price Shrimp Scampi 16 Oscar Style 24 Scallops 17

*** Rib Eye 12oz. | 55**

Char grilled and topped with black pepper truffle butter with Syrah demi

*** New York Steak Au Poivre 11oz. | 55**

Seasoned and pan seared. Served with brandy peppercorn sauce,

*** Bone-in Pork Chop 10oz | 57**

Broiled and finished with Foie Gras Butter, with truffle potato puree, mustard seeds, red wine gastrique

*** Filet Mignon 7oz | 59**

Served with Sherry demi

Airline Chicken Piri Piri 10oz. | 34

All natural, coconut basmati rice, honey citrus yogurt, charred shishito peppers and mango salad

Shareable Sides

Grilled Asparagus 13

With roasted cherry tomatoes, chili flakes and garlic oil

Crispy Brussel Sprouts 13

Bacon, roasted shallots, balsamic glaze with shaved manchego cheese

Pan Roasted Wild Mushrooms 13

Chefs selection, garlic, sherry wine and butter.

Garlic Smash Potato 11

Baked Potato 9

Executive Chef Pascual Rodriguez

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
18% gratuity for parties of 8 or more is suggested for our restaurants.

From the Sea



*** Cedar Plank Grilled Wild 48**
Northwest King Salmon



*** Cedar Plank Grilled Wild 39**
Alaskan Sockeye Salmon

*Char grilled Salmon served over Cedar Plank.
Topped with cilantro lime and garlic butter.*

Lobster Tail

Market Price

Oven roasted and served with garlic lemon drawn butter.

*** Swordfish 39**

Grilled or Pan Roasted, served with a citrus herb sundried tomato butter, Mediterranean basmati rice.

*** Pan Roasted Chilean Seabass 50**

Served with caramelized fennel, roasted garlic tomato ragout, basil oil, balsamic reduction, citrus beurre blanc and crispy taro root.

Stuffed Crab Jumbo Prawns 42

Bacon wrapped and served with parmesan herb risotto, yuzu beurre blanc.

*** Pan Seared Jumbo Scallops 40**

Brandy ponzu beurre blanc, avocado jasmine rice, and julienne vegetables.

Shrimp Piri Piri 40

Sautéed with garlic Cajun seasoning and lemon herb butter sauce with parmesan grits.

Pastas

Shrimp Scampi Linguine 36

Sautéed Shrimp with garlic, shallot and red chili flakes, tossed with a white wine, fumet and parmesan cream sauce

Lobster Capellini 45

Tender Sautéed Lobster, citrus champagne sauce, sturgeon caviar and crème fraîche.

*** Tuscan Beef Tenderloin Pasta 39**

Char-grilled Beef Tenderloin, sautéed garlic shallot, sundried tomato, roasted red bell pepper and tossed in a parmesan and blue cheese wine sauce with fettucine pasta and balsamic glaze

All of our pasta dishes contain eggs

All our entrees are served with choice of house salad, Caesar salad, or a cup of soup of the day.

Beverages

Tea, Hot Chocolate, Juice, Coffee, Soda and Milk

3.00 ea.

Executive Chef Pascual Rodriguez

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