

Starters

Pan Seared Scallops 18

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

Sautéed Artichoke Hearts 13

Pistachio lemon butter sauce with Swiss cheese

Shrimp Cocktail 18

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

Lobster Escargot Style 23

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

*** Shellfish Tower For Two 105**

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

Baked Brie 15

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

Northwest Dungeness Crab Cakes 21

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

Market Fresh Salads and Soups

Beet Salad Timbal 14

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

Classic Wedge 16

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 14

* Chicken 8

* King Salmon 26

Slahal Salad 12

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

Romaine Hearts 13

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

Lobster Bisque 15

Gratinee French Onion Soup 10

Clam Chowder Bowl 8 Cup 6

Soup of the Day Bowl 7

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. | 98**

*** USDA Prime Dry-Aged Bone-in New York 17oz. | 89**

*** USDA Prime Dry-Aged Bone-in Filet Mignon 12oz | 105**

*** USDA Prime Dry-Aged Bone-in Swinging Tomahawk Ribeye
32oz | 185**

(Served Table Side)

Add to any Steak -

Lobster Tail Market Price Shrimp Scampi 14 Oscar Style 20 Scallops 12

*** Rib Eye 12oz. | 52**

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

*** New York Steak Au Poivre 11oz. | 53**

Seasoned and pan seared. Served with brandy peppercorn sauce,

*** Bone-in Pork Chop 10oz | 55**

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

*** Filet Mignon 7oz | 57**

Served with Sherry demi

Airline Chicken Piri Piri 10oz. | 32

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

Sides

Grilled Asparagus 12

With roasted cherry tomatoes, chili flakes and garlic oil

Crispy Brussel Sprouts 12

Bacon, roasted shallots, balsamic glaze with shaved manchego cheese

Pan Roasted Wild Mushrooms 12

Chefs selection, garlic, sherry wine and butter.

Garlic Smash Potato 10

Baked Potato 8

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 42**
Northwest King Salmon



*** Cedar Plank Grilled Wild 34**
Alaskan Sockeye Salmon

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

Lobster Tail

Oven roasted and served with garlic lemon drawn butter.

Market Price

*** Swordfish 38**

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

*** Pan Roasted Chilean Seabass 48**

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

Stuffed Crab Jumbo Prawns 38

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

*** Pan Seared Jumbo Scallops 37**

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

Shrimp Piri Piri 38

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

Pastas

Shrimp Scampi Linguine 33

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

Lobster Capellini 40

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

*** Tuscan Beef Tenderloin Pasta 36**

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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