



## APPETIZERS

### FOCACCIA

House-made herb-encrusted focaccia bread / tomato oil 10

### BAGUETTE TERZETTO

Baguette / baked cambozola / bacon jam / olive tapenade 18

### CRAB & SHRIMP CAKES

Dungeness crab/ bay shrimp / citrus / saffron reduction / chipotle aioli 24

### ROASTED MUSHROOMS

Seasonal mushrooms / thyme cream sauce / balsamic 18

### CAESAR SALAD

Romaine / Parmesan / house-made croutons / Caesar dressing

Small 10 / Entrée 20

### BALSAMIC SALAD

Spring greens / poppy seeds / slivered almonds / dates / fresh berries / Gorgonzola / balsamic vinaigrette

Small 10 / Entrée 20

### BRUSSELS SPROUTS

Fried Brussels / bacon / maple lemon glaze / truffle aioli 17

### SOUP OF THE DAY

Cup 9 / Bowl 15

## ENTRÉES

### FETTUCCINE BLACKENED CHICKEN ALFREDO

Bronze die-pressed fettuccine / seared & blackened chicken breast / Cajun Alfredo sauce / seasonal vegetables 28

### SMOKED CHICKEN PANSOTTI

Hand-formed smoked chicken pansotti / creamy tomato sauce / baked with Scamorza 30

### BRODO DI GAMBERETTI

Fried rock shrimp / bronze die-pressed tagliatelle / fennel broth / red pepper rouille 36

### ROASTED SALMON

wild king salmon / lemon sour cream dill butter / smashed new potatoes / seasonal roasted vegetables 45

### PAN ROASTED TENDERLOIN\*

Purple potato gnocchi / hand-cut beef tenderloin / Gorgonzola cream sauce / demi-glaze / caramelized onions / seasonal vegetables — 56

### STROGANOFF

Bronze die-pressed cassarecce / braised beef tenderloin / seasonal mushroom medley / horseradish sour cream 32

### LASAGNA BOLOGNESE

Fresh pasta sheets / sausage, beef & pork bolognese / béchamel / mixed Italian cheeses 26

### BUTTERNUT SQUASH RAVIOLI

Hand-formed butternut and reggiano ravioli / sage brown butter / candied walnuts / seasonal vegetables 34

### CLAMS & MUSSELS

Fresh tagliatelle / Penn Cove mussels / Manila clams / coconut green curry broth / bell peppers 32

### CHICKEN PARMESAN

Bronze die-pressed bucatini / breaded chicken breast / house red sauce / garlic cream sauce / mozzarella, provolone & Parmesan / seasonal vegetables 36

### BRISKET MAC & CHEESE

Bronze die-pressed rigatini / Cougar Gold cheddar cream / house-smoked BBQ brisket 30

We encourage sharing; however, we do not split entrées.

20% gratuity will be automatically applied to parties of 8 or more\*

Consuming raw or undercooked food may increase your risk of foodborne illness.

PLEASE MAKE YOUR SERVERS AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS!

Everything Fried is Fried in Beef Tallow, No substitutions on Oil