

## APPETIZERS

### CHEESE BOARD

Sweet and savory pine nut tart / Danish blue cheese / Dried Fruit / House made venison sausage / seasonal compote 20

### 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

Little Gem greens/ Parmesan / Grilled focaccia / Caesar dressing /

Crispy garlic, shallot and anchovy Oil 12

### POACHED PEAR SALAD

Spring greens / Port poached pears / Candied Walnuts / Gorgonzola / Lavender vanilla vinaigrette 13

### BRUSSELS SPROUTS

Fried Brussels / Bacon / Maple lemon glaze / Spiced chili aioli 17

### SOUP OF THE DAY

Cup 9 / Bowl 15

## ENTRÉES

### BLACKENED CHICKEN ALFREDO

Bronze die-pressed fettuccine / Togarashi blackened chicken breast / Gochujang cream sauce / bell peppers and red onions / Cilantro and scallions / Seasonal vegetables 28

### SHRIMP AND SAUSAGE NOODLE BOWL

Shrimp and House made venison Sausage / Bronze die-pressed angel hair / Vietnamese inspired fragrant broth / baby bok choy and seasonal mushrooms 28

### PAN ROASTED SALMON

7oz Norwegian salmon / Wild rice and dried fruit pilaf / Pistachio cherry pesto / Seasonal roasted vegetables 36

### GRILLED TENDERLOIN\*

Sweet potato gnocchi / Hand-cut beef tenderloin / Gorgonzola cream sauce / Demi-glaze / Caramelized onions / Seasonal vegetables 58

### BRAISED LEMON ARTICHOKE CHICKEN

White wine braised bone-in half chicken / Artichokes, lemons, Crimi mushrooms and pancetta / white bean ragu / Seasonal vegetables / 36

### GRILLED LAMB\*

3 Grilled porterhouse lamb chops / Garlic mashed potatoes / Seasonal vegetables / Roasted shallot and cherry demi 34

### ROASTED KUROBUTA PORK\*

Brined 10oz Kurobuta bone-in pork chop / Cougar gold potatoes au gratin / seasonal vegetables / Charred red onion and whole grain mustard demi 35

### ROASTED BEET AND GOAT CHEESE RAVIOLI\*

Hand-formed chive Ravioli / Roasted beet and goat cheese / Warm Citrus and arugula vinaigrette / Goat Cheese Crumble 26

### BBQ BRISKET MAC & CHEESE

Bronze die-pressed Macaroni / Tillamook cheddar cream / House-smoked BBQ brisket 30

\*Please make your server aware of any food allergies or diet restrictions you might have  
\*Consuming raw or undercooked food may increase your risk of foodborne illness