



APPETIZERS

CRAB & SHRIMP CAKES

Dungeness Crab/ Bay shrimp / Citrus / Saffron Reduction / Chipotle Aioli 24

PORK BELLY

Slow Cooked & Flash Fried / Togarashi Pickle / Honey & Black Garlic Shoyu 22

CALAMARI

Semolina Breaded Calamari / Marinara / Chipotle 16

ROASTED MUSHROOMS

Seasonal mushrooms / Thyme Cream Sauce / Balsamic 18

GRILLED CORN AND SMOKED PEACH SALAD

Spring Greens / Arugula / Smoked Peaches / Goat Cheese / Raspberry Balsamic Vinaigrette 13

CAESAR SALAD

Little Gem Greens/ Parmesan / Grilled Focaccia / Caesar Dressing /
Crispy Garlic, Shallot & Anchovy Oil 12

ENTRÉES

BLACKENED CHICKEN ALFREDO

Bronze Die-Pressed Fettuccine / Togarashi Blackened Chicken Breast / Gochujang Cream Sauce / Bell Peppers & Red Onions / Cilantro & Scallions / Seasonal Vegetables 28

NORTHWEST KING SALMON*

7oz Northwest kind Salmon /Pistachio Pesto / Fettuccine with Extra Virgin Olive Oil Garlic & Local Morels / Seasonal Roasted Vegetables 40

GRILLED TENDERLOIN*

Sweet Potato Gnocchi / Hand-Cut Beef Tenderloin / Gorgonzola Cream Sauce / Demi-Glace / Caramelized Onions / Seasonal Vegetables 58

WILD MUSHROOM AND CHEESE RAVIOLI

Hand-Formed Ravioli / Seasonal Mushrooms / Spring Onion Lemon Cream Sauce 32

BBQ BRISKET MAC & CHEESE

Bronze Die-Pressed Macaroni / Tillamook Cheddar Cream / House-Smoked BBQ Brisket 30

SHRIMP SCAMPI

Bronze Die-Pressed Angel Hair Pasta / Shrimp / White Wine Butter Sauce / Asparagus / Roasted Tomatoes 36

WILDFLOUR CHOP SALAD*

Grilled Marinated Skirt Steak / Garbanzo Beans / Olives Mixture / Charred Tomatoes / Pepperoncini / Roasted Fingerlings / Red Onions / English Cucumber / Feta / Green Goddess Dressing 34

*Please make your server aware of any food allergies or dietary restrictions *

Consuming raw or undercooked meat may increase the risk of food born illness.