

APPETIZERS

CRAB & SHRIMP CAKES

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

FOCACCIA

House-Made Sourdough / Tomato Oil 10

*Add Roasted Garlic Bulb With Oil & Balsamic +4

CALAMARI

Semolina-Breaded Calamari / Marinara / Aioli 16

ROASTED MUSHROOMS

Seasonal & Locally Foraged Mushrooms / Thyme Cream Sauce / Balsamic Reduction 18

HOUSE SALAD

Spring Mix / Berries / Feta Cheese / Balsamic Vinaigrette

Small 10 / Large 16

Add Chicken +8 / Add Grilled Salmon +15

CAESAR SALAD*

Anchovy / Parmesan / Focaccia Croutons / Crisp Romaine / House-Made Dressing

Small 13 | Large 22

Add Chicken +8 | Add Grilled Salmon +15

PORK BELLY

Slow Roasted & Pan Seared / Black Garlic Shoyu / Togarashi Pickle 24

ENTRÉES

BLACKENED CHICKEN ALFREDO

Bronze Die-Pressed Fettuccine / Blackened Chicken Breast / Cajun Cream Sauce / Broccoli, Zucchini & Tomato 30

NORTHWEST SALMON*

Extra Virgin Olive Oil Fettuccine Pasta / Garlic & Seasonal Wild Mushrooms / 7oz Northwest Salmon / Pistachio Pesto / Seasonal Roasted Vegetables 45

SEARED TENDERLOIN*

Potato Gnocci / Hand-Cut Beef Tenderloin / Gorgonzola Cream Sauce / Demi-Glaze / Caramelized Onions / Seasonal Vegetables 60

WILD MUSHROOM & CHEESE RAVIOLI

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

PAD WILD

Blood Orange & Ginger Pappardelle / Thai Peanut Sauce / Crispy Gulf Shrimp / Peppers & Onions / Bean Sprouts 42

WILDFLOUR CHOP SALAD*

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

MEAT LOAF

Wild Boar & Bison / Mango Habanero BBQ Sauce / Cougar Gold Mac & Cheese Fritters / Seasonal Vegetables 36

LASAGNA

Bolognese made with Tenderloin, House-Made Italian Sausage, Pancetta & Bacon / Smoked Mozzarella / Parmesan Cheese 28

HALIBUT

Fresh Cut Halibut / Market Price

Ask your server for today's preparation