

# DINNER FEATURES

*We are proud to partner with seafood companies committed to responsible, sustainable harvesting practices to ensure the longevity of our resources for great tasting seafood now and for generations to come. Our goal is to serve outstanding food responsibly.*

## Yangarra Estate Vineyard Old Vine Grenache McLaren Vale, South Australia

From bush vines planted in 1946 high on the Estate's deep sandy soil, Old Vine Grenache is complex, elegant and enticing 14.95

Glass \$15 / Bottle \$55

## Chef's Seasonal Salad

Charred kale, baby kale, cherries, candied pecans, blue cheese crumbles, cherry vinaigrette 9

## Grilled Columbia River Steelhead

Chinese Five-spice, baby bok choy, sweet soy glaze, sesame rice, pomegranate sauce, microgreens 26

## Oregon Coast Petrale Sole

Dungeness crab & macadamia nut stuffed, mashed Yukon potatoes, macadamia nut beurre blanc 24

## Grilled Pacific Mahi Mahi

Roasted heirloom potatoes, leek Brussels sprouts, cranberry-orange compote, dried cranberries, microgreens 26

## Amago-Almond Crusted Scallops

Mashed Yukon potatoes, asparagus, red peppers, caramelized onions, beurre blanc 33

## Fisherman's Cioppino

Tomato-wine broth, fresh basil, French bread, fries 27

## Flash Seared Pacific Ahi Tuna\*

Blackened, baby bok choy, sweet peppers, sushi rice, sweet & sour cherry sauce 32

## Cedar Plank Alaskan Coho Salmon\*

Garlic & herb roasted potatoes, lemon dill spiked Brussels sprouts, rainbow carrots & gold beets, lemon vinaigrette 32

## Roasted North Atlantic Lobster Tails

Mashed Yukon potatoes, grilled asparagus with béarnaise, bacon leek relish, melted butter for dipping 49 gf

## Granny Smith Apple Walnut Tart

Housemade pumpkin caramel sauce, vanilla ice cream 9

*\*Contains or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.*

