

# lunch 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  
Glass 12 Bottle 42

## **Chef's Seasonal Salad**

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

## **Ahi Poke Bowl\***

Sushi rice, mixed greens, seaweed salad, edamame, hard-boiled eggs, rainbow carrots, pickled watermelon radish, pickled red cabbage slaw  
lemon vinaigrette 17

## **Fresh Columbia River Steelhead\***

Cilantro-cumin roasted baby turnips, pea n' duley, radishes, butter braised leeks, micro greens  
cilantro drizzle 21

## **Oven Roasted Pacific Sole**

Prawn stuffed, paprika crust, Cajun rice, braised kale, Dunglass crab, garlic chili flakes,  
Ponch train sauce 22

## **Grilled Pacific Mahi Mahi**

Bing cherry BBQ sauce, smoked fingerling potatoes, braised kale, chili flakes, mint oil,  
micro greens 20

## **Char-Broiled Wild Alaska Salmon\***

Smoked hazelnut blue cheese butter,  
Yukon potato hash, roasted winter  
vegetables 22

## **Crab and Macadamia Nut Stuffed Halibut**

Oven roasted, King crab, tarragon, Swiss,  
parmesan, beurre blanc 23

## **New York Cheesecake**

Fresh blackberries, toasted hazelnuts,  
housemade marionberry preserves 7

*\*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.*

