

## Menu items are Ala Carte

### Starters:

Seared Sea Scallops w/ lime, chives, butter- **\$12.00**

Classic Steamed clams & mussels (1.5 lbs) W/ butter, garlic and lemon- **\$10.00**

Cheese & Antipasto platter Tillamook & Beecher cheeses, salami, olives w/baguette & compound butter-**\$10.00**

### Soup:

French Onion Topped with Crostini and Gruyere- **\$10.00**

### Salads:

Classic Caesar- **\$8.00**

Wild Greens w/ Citrus Vinaigrette- **\$6.00**

### Entrees:

Lamb Chops seasoned with olive oil, cilantro, lime, and garlic- **\$30.00**

Filet of Beef topped with demi-glace- **\$32.00**

Portobello Napoleon layered vegetables & cheeses w/roasted tomato- **\$26.00**

Macadamia Crusted Halibut w/ jalapeno lemon beurre blanc- **\$28.00**

Chicken Marsala marsala butter sauce w/ wild mushrooms- **\$26.00**

Osso Buco jus lie- **\$28.00**

Roasted Rabbit with wild mushroom sauce- **\$28.00**

Shellfish Medley (clam, prawn, mussel, Dungeness crab, and scallops) court bullion broth & butter- **\$30.00**

### Starches:

Creamy Boursin Yukon mashed potatoes- **\$5.00**

Risotto (mushrooms, cream, wine, butter, & herbs)- **\$5.00**

Penne pasta w/butter, garlic, parsley or tomato & Asiago cheese- **\$5.00**

### Vegetables:

Haricot Verts w/ garlic- **\$5.00**

Steamed purple & white cauliflower- **\$5.00**

Roasted Asparagus- **\$5.00**



Allergies-please consult your server

## Desserts:

Crème Brule- \$9.00

Fresh Berries w/ sabayon- \$9.00

Flourless Chocolate Torte w/ espresso sauce- \$9.00

## Café

Espresso- \$2.00

Cappuccino- \$4.00

Latte- \$4.00

Mocha- \$4.25

Americano- \$3.00



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