
SOUPS & SALADS

Tomato & Basil Soup 6

Roasted Butternut Squash 6

with honey crème fraiche

Warm Beets and Butter Wedge 10

roasted yellow beets, applewood bacon,
shaved red onion and blue cheese dressing

Asian Pear Salad 9 NEW

baby field greens, crisp pear, mandarin oranges, feta cheese,
toasted almonds, white balsamic vinaigrette

Indian Ridge Salad 9

cucumber ribbons, red onions, mixed greens,
baby tomatoes and maple balsamic vinaigrette

Caesar Salad 8

romaine heart, Caesar dressing, croutons and shaved parmesan

To any salad, add: Grilled Chicken 5, Grilled Shrimp 7, Grilled Salmon 7, Seared Ahi 7

APPETIZERS

Dungeness Crab Tower 16 NEW

Dungeness crab, avocado, tomatoes, shallots,
Old Bay mayonnaise, chive dressing

Traditional Shrimp Cocktail Martini 14

bloody Mary cocktail sauce, lemon
and fresh romaine lettuce

Seared Jumbo Sea Scallops 17

mushroom and asparagus risotto, melted leeks and tomatoes

Seared Ahi Tuna and Poke 15

with avocado relish and Asian dressing

Brussels Sprouts 11

with pomegranate seeds, toasted pepitas,
ancho-citrus glaze, crumbled goat cheese

Appetizer of the Week [Market Price] NEW

changes weekly with the freshest ingredients we can source

COMFORT DISHES

Veal Stroganoff 24

milk-fed tender veal, wild mushrooms, shallots,
cream and fresh pappardelle pasta

Braised Beef Short Rib 29

Boneless short rib, onion jam, horseradish mashed, spinach,
crème fraiche and fried onions

Vegetarian of the Week [Market Price]

creative vegetarian special that changes weekly

Seared Veal Chop 31

roasted tomato pan sauce, herb fingerlings and sautéed asparagus

THEY USED TO SWIM

Dungeness Crab Cake 29

fresh, Northwest Dungeness crab, roasted corn and avocado relish, tarragon aioli

Ora King Salmon 26

couscous, tomatoes, asparagus, baby spinach, smoked onion vinaigrette

Sautéed Sand Dabs 22

with Meyer lemon, shallots, sweet butter and French beans

Chef's Seafood of the Week [Market Price]

the very best seafood we can find

FOR US CARNIVORES

Rack of Lamb 31 NEW

Cannellini bean and ham hock cassoulet, French beans

Pan Seared Filet Mignon 29

with au gratin potatoes, broccolini and demi-glaze

Bone-In Cap Off Ribeye 31

with twice baked potato, French beans and red wine reduction

Mary's Organic Roasted Chicken 23

roasted garlic potatoes, asparagus, natural juices