

The Fireside

DINNER

Sunday - Thursday: 4:00 p.m. - 8:00 p.m.
Friday and Saturday: 4:00 p.m. - 9:00 p.m.

Soups

served with Pane d'Amore baguette and
european style butter

Onion Soup 'Au Gratin' 14

caramelized sweet onions, crusty croutons, dash of cognac and Comté cheese

Northwest Clam Chowder

rich and creamy

cup 6 bowl 8

Salads

served with Pane d'Amore baguette and
european style butter

Classic Caesar Salad 10

*heart of romaine lettuce, parmigiano-reggiano cheese, boquerones anchovies, garlic croutons and caesar dressing
prepared tableside*

Baby Spinach Salad 12

shiitake mushrooms, red onions, hard cooked egg mimosa, Nueske's applewood smoked bacon, warm balsamic and bacon vinaigrette

Local Beet Salad 14

*Red Dog Farm beets, Mystery Bay goat cheese
champagne vinaigrette and micro greens*

House Salad 10

*local greens, Point Reyes natural blue cheese, Mission figs, toasted Oregon hazelnuts,
champagne vinaigrette*

**Indicates a vegetarian dish

Items and prices subject to change.

The Fireside

DINNER

Sunday - Thursday: 4:00 p.m. - 8:00 p.m.
Friday and Saturday: 4:00 p.m. - 9:00 p.m.

Small Plates

Cheese Flight 14 **

imported and local artisan cheese, berry compote and Pane d' Amore crostini

Local Steamer Clams 14

simmered in a broth of fresh herbs, garlic, white wine and lemon

Dungeness Crab Cake 17

*lemon basil aioli and
roasted red pepper, chive oil*

New Bedford Scallops Provençal 16

roma tomato and persillade

Risotto 14

shiitake mushroom, local root vegetables, butternut squash puree

Al's Sliders 4 each

*freshly ground Oregon natural country beef
blue cheese butter
or
applewood smoked bacon and caramelized onions
or
the classic burger*

Pommes Frites 5**

hand-cut, seasoned with truffle salt, aioli

Ravioli di Stagione 14**

house-made ravioli, filled with Mystery Bay farm goat cheese, spinach and shiitake mushroom arrabiata sauce, chopped heirloom tomatoes, herbs from our garden and garlic parmigiano-reggiano cheese

Virginica Oysters 3 ea

champagne granité and red wine mignonette

**Indicates a vegetarian dish

Items and prices subject to change.

The Fireside

DINNER

Sunday - Thursday: 4:00 p.m. - 8:00 p.m.

Friday and Saturday: 4:00 p.m. - 9:00 p.m.

Entrées

Veggie Favorite 24 **

grilled polenta, braised chard, local mushrooms and tomato ragout, creamy tomato sauce, fontina cheese

Seared Jidori Chicken Breast 29

Finnriver Farm hard cider glaze with root vegetable hash

Anderson's Ranch Roasted Rack of Lamb 44

caramelized shallot and fresh thyme crust, herb roasted fingerling potatoes and seasonal vegetables

Oregon Country Natural Beef Short Rib 29

slowly braised in red wine "gravy", local carrots, mashed yukon gold potatoes

Steak au Poivre 32

Oregon Country Natural beef flat iron, madagascar green peppercorn sauce, local fingerling potatoes

Grilled Marinated Kobe Skirt Steak 24

served medium rare, truffle risotto, caramelized sweet peppers

Oregon Country Natural Beef Filet Mignon 39

grilled asparagus, gratin "dauphinois", merlot wine sauce with shallots and blue cheese

Northwest Cioppino 34

*Dungeness crab, wild white shrimp, fresh fish, new bedford scallops, local manila clams
fennel infused tomato broth, splash of Pernod*

New Bedford Scallops & Pacific White Prawns 36

*haricots verts with creamy bacon vinaigrette,
essence of truffle and roasted shallots, mashed yukon gold potatoes*

Chef Dan's Fresh Catch Market Price

**Indicates a vegetarian dish

Items and prices subject to change.