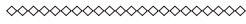


DINNER



Small Plates

Moules à la Marinière 13

local mussels, natural broth, fresh parsley

Gnocchi 8

puree of carrot, parmigiano-reggiano cheese, wild mushroom ragù

New Bedford Scallops, Wild White Shrimp à la Provençale 16

heirloom tomatoes, fresh herbs and lemon

Balsamic Marinated Kobe Beef Skirt Steak 14

caramelized sweet peppers and cioppolini onions

Petite Burger 4 each

house ground natural oregon country beef
blue cheese butter
or
apple-wood smoked bacon and caramelized onions
or
classic with oregon cheddar

Ravioli 8

mozzarella di bufala, mushrooms and spinach
arrabiata sauce and fresh basil

Pasta di Stagione 13

house-made tagliatelle, roma tomato, herbs from chef's garden, garlic, extra virgin olive oil

Marrowstone Island Dungeness Crab Cake 15

with lemon basil aioli and roasted red pepper, chive oil

Pâté de Campagne (Country Pâté) 12

cumberland sauce, cornichons, moutarde de meaux
pane d'amore baguette

Fresh Shucked Oysters

marrowstone island oysters
howdy beach cocktail sauce **2 each**
kushi, red wine mignonette **3 each**

Arancini di Riso 8

fried stuffed risotto with fontina cheese
spicy tomato sauce

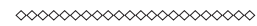


Soup of the Season

Dungeness Crab Bisque 16

Onion Soup "Au Gratin" 12

crusty croûtons, comté cheese



Local Farms and Fields

Spinach Salad 11

apple-wood smoked bacon, hard cooked egg, warm
balsamic and bacon vinaigrette

Local Beet Salad 10

mystery bay farm goat cheese, champagne
vinaigrette

Iceberg Lettuce Wedges

prepared tableside for two guests
9 per guest single service 10
apple-wood smoked bacon, shaved red onions
bleu d'auvergne cheese dressing

Caesar Salad

prepared tableside for two guests
9 per guest single service 10

Caprese 12

sliced ripened tomatoes, red onions, bubalis-bubalis
fresh mozzarella di bufala, olive oil
balsamic gastrique, basil, fleur de sel

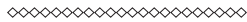
Chimacum Valley Salad 12

chicken leg confit, frisée, warm bacon vinaigrette

House Salad 9

local greens, champagne vinaigrette,
blue cheese, candied walnuts, wine poached pears

DINNER



From the Green Pasture

Oregon Natural Beef Short Ribs 29

braised in barolo wine with horseradish gremolata, risotto with leeks, shiitake mushrooms and truffles

Petti di Pollo con Aceto Balsamico di Modena 26

pan seared breast of farm-raised chicken, aged balsamic vinegar sauce, extra virgin olive oil, bubalis-bubalis bocconcini mozzarella, pear tomatoes, truffle risotto

Gnocchi With Oregon Country Beef Ragù 23

pancetta, porcini mushroom, parmigiano-reggiano cheese

Lamb Shank 27

braised in merlot and ruby port, tomato confit, local farm vegetable, israeli couscous

Wild Mushroom Ravioli with Chicken Confit 14

*sage "beurre noisette", oven dried tomatoes
parmigiano-reggiano cheese*



From the Bay, the Sound, and the Ocean

New Bedford Scallops and Pacific White Prawns 36

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

Northwest Cioppino 32

*marrowstone island dungeness crab, wild white shrimp, new bedford scallops, mystery bay clams
fennel infused tomato broth, pernod*

Pan-Seared Halibut Meunière 34

*vine ripened tomatoes, Chef Dan's garden herbs
roasted fingerling potatoes*

Local Chinook Salmon "Au Beurre Rouge" 36

*seared fillet of wild salmon, ragoût of fennel and leek
mushroom risotto with essence of truffle, red butter sauce*

Linguine ala Vongole 19

*mystery bay manila clams, roma tomato, fresh herbs
garlic in white wine butter broth*

2 Pound Marrowstone Island Dungeness Crab

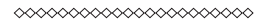
*oven roasted, garlic, orange and fresh herbs
or simply steamed, with drawn butter
steamed fingerling potatoes or pommes frites*

Seasonal

GRILL MENU

"I personally hand select each cut of beef. We grill all our steaks to order, insuring perfection of doneness. I am committed to serving only the best beef for your enjoyment!"

Daniel Ratigan, Executive Chef



Soup and Starter Salads

Clam Chowder

new england style

Iceberg Lettuce Wedge Salad

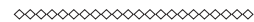
*bleu d'auvergne cheese, shaved red onions
apple-wood smoked bacon, blue cheese vinaigrette*

Organic Baby Spinach Salad

*smoked bacon, hard cooked eggs
warm balsamic vinaigrette*

Classic Caesar

*hand cut romaine, garlic croûtons, parmigiano-reggiano
caesar dressing*



The Best Beefsteak of the West

*choice of twice baked potato or mashed potatoes
entrée includes one soup or starter salad*

Rib-eye Steak

*grilled to perfection resulting in the most tender
juicy and flavorful steak*

12 oz 34 16 oz 39

New York Strip-Loin

10 oz 37 14 oz 42

Steak au Poivre

*pan-seared american kobe flank steak
madagascar green peppercorn sauce*

8 oz 29

Oregon Country Natural Beef Tenderloin Filet Mignon

6 oz 41 9 oz 46

Skirt Steak

*american kobe skirt steak
balsamic marinated and grilled medium rare*

8 oz 26



Roasted Rack of Anderson's Ranch Lamb

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

serves two 44 per person service for one 47



Sides

béarnaise sauce 3

ragoût of wild mushrooms 4

madagascar green peppercorn sauce 3

sautéed spinach with garlic 4