

LUNCH

Starters

Daily Soup

Your server will present chef's fresh inspiration,
Cup 5 Bowl 7

Northwest Clam Chowder

rich and creamy new england style,
Cup 6 Bowl 8

French Onion Soup "Au Gratin" 12

croûtons and comté cheese
a meal in itself!

Chef Dan's Manila Clams 13

simmered in a lemon herb and white wine

"Moules à la Marinière" 13

local mussels, natural broth

Northwest Oysters on their Shell

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

Salads

Tuna Niçoise Salad 16

fishing vessel st. jude tuna, haricots verts, hard-cooked egg, niçoises olives, anchovy, tomato, and capers
sherry vinaigrette

Oregon Shrimp Salad 14

romaine lettuce, heirloom tomato, cucumber, sweet red pepper, kalamata olives, capers, feta cheese
herb vinaigrette

Chef Dan's Crab Louis 18

marrowstone island dungeness crab, shredded iceberg lettuce, capers, tomato wedges, hard-cooked egg, avocado, cucumber and louis dressing

Marina Chop half 10/ full 14

gathered local greens, grilled breast of farm chicken blue cheese, apple-wood smoked bacon, avocado, hard-cooked farm egg, tomatoes, shallot-blue cheese vinaigrette

Classic Caesar half 8/ full 12

heart of romaine lettuce, parmigiano-reggiano, croûtons
add: grilled farm chicken, 5
add: grilled white prawns or wild salmon, 8

Spicy Oregon Country Natural Beef Salad 16

tender lettuce, asian cucumber, tomatoes, garlic, shallots, cilantro and prik kee noo, thai dressing

Sandwiches

served with local mixed greens, champagne vinaigrette and pommes frites

Berkshire Pulled Pork 10

smoked mozzarella, whiskey barbecued sauce
onion jalapeno relish

Daily Sandwich 12

fresh and different everyday

Grilled Farm Raised Chicken Breast 12

oven dried tomatoes, mystery cove farm fresh goat cheese, arugula, red onions, extra virgin olive oil aged balsamic vinegar, minced garlic and fresh herbs
pane d'amore warm baguette

Croque Monsieur 12

pane d'amore batard bread, gruyère cheese, jambon ham
gruyère-bechamel
same, with a fried egg on top, called "croque madame" 14

Fireside Natural Country Beef Burger 12

lettuce, tomato, caramelized sweet onions, blue cheese butter, apple-wood smoked bacon, half pounder

Entrées

Steak Frites 19

grilled american kobe beef flank steak (cooked rare or medium-rare), tossed mixed greens and pommes frites

Steak Tartare 19

raw new york steak with shallots, egg yolk, capers, dijon mustard, worcestershire sauce, parsley and olive oil
served with buttered toasted baguette, mixed greens and pommes frites

Pasta

Fresh Tagliatelle Di Giorno

your server will present the special pasta, market price

Linguine con Vongole 15

manila clams, tomatoes, garlic, italian parsley
on a bed of linguine

Chef Dan's Mac and Cheese 12

prosciutto and comté cheese