

Dinner Menu

appetizers

PORTUGUESE CLAMS GF

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$13.⁵⁰

STEAMED MUSSELS GF

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC & SHALLOT JUS. \$13

PULLED PORK ENCHILADAS

HOUSE SMOKED PORK SHOULDER, GREEN ONIONS AND FONTINA CHEESE ROLLED INSIDE FLOUR TORTILLAS, SERVED WITH TOMATILLO SALSA, CILANTRO CITRUS CRÈME FRAICHE, HOUSE MADE MOLE AND JICAMA SLAW. \$12

CRAB CAKES

THREE DUNGENESS CRAB CAKES SEARED GOLDEN BROWN AND SERVED WITH LEMON CAPER AIOLI AND CILANTRO OIL. \$18.⁵⁰

FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$12

COCONUT SHRIMP

JUMBO SHRIMP COATED IN COCONUT, FRIED GOLDEN BROWN, ACCOMPANIED BY HOUSEMADE SPICY HUCKLEBERRY ORANGE MARMALADE. \$13

CAPRESE GF

WHOLE MILK MOZZARELLA, ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SHREDDED PARMESAN. \$10

SOUP DU JOUR

SCRATCH SOUP MADE FRESH DAILY. CUP \$5/BOWL \$7

CORN & CRAWFISH CHOWDER GF

CORN AND POTATO CHOWDER TOPPED WITH TRINITY, BACON, SWEET CORN AND CRAWFISH TAILS. CUP \$5/BOWL \$8

ADD GRILLED OR BLACKENED CHICKEN BREAST \$5 OR WILD SOCKEYE SALMON TO ANY SALAD \$6

GREEN GARDEN SALAD GF

MIXED GREENS, ROMAINE AND FRESH SEASONAL VEGETABLES, WITH YOUR CHOICE OF DRESSING (RANCH, BLEU CHEESE, ROASTED RED PEPPER VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$6.²⁵

TCB HALF CAESAR

GRILLED HALF HEART OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS & HOUSEMADE CAESAR DRESSING. \$4.⁷⁵

GREEK SALAD GF

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$9.²⁵

WARM SPINACH SALAD GF

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$9.²⁵

SPRING MIX SALAD GF

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$9.²⁵

pasta

SHRIMP NEAPOLITAN

JUMBO SHRIMP SAUTÉED WITH GARLIC, ONIONS, EXTRA VIRGIN OLIVE OIL AND FRESH BASIL, IN A LIGHT HOUSE TOMATO SAUCE, TOSSED WITH LINGUINE AND FRESH MOZZARELLA. \$25

TORTELLINI TOMATO PESTO

CHEESE TORTELLINI WITH CRIMINI MUSHROOMS, SPINACH AND PINE NUTS IN HOUSE TOMATO, BASIL PESTO SAUCE. \$16.⁵⁰

PORTOBELLO MUSHROOM RAVIOLI

PORTOBELLO AND CRIMINI MUSHROOM STUFFED RAVIOLI IN A CREAMY TOMATO ROSEMARY SAUCE. \$17

CHICKEN FLORENTINE ALFREDO

GRILLED CHICKEN BREAST, SPINACH, TOMATOES AND MUSHROOMS IN A GARLIC WHITE WINE CREAM SAUCE, TOSSED WITH PENNE PASTA. \$18

LOBSTER RAVIOLI

JUMBO MAINE LOBSTER FILLED RAVIOLI WITH SAUTÉED TOMATOES AND GREEN ONIONS IN A RICH GARLIC SHERRY PARMESAN CREAM SAUCE. \$24

PASTA PRIMAVERA (VEGAN)

SAUTÉED BELL PEPPERS, MUSHROOMS, ONIONS, SPINACH, ARTICHOKE HEARTS AND CAPERS IN OUR HOUSE TOMATO SAUCE TOSSED WITH PENNE PASTA. \$17

salads

entrees

Turf

PRIME RIB GF

PREMIUM CHOICE MIDWESTERN ANGUS PRIME RIB, SEASONED AND SLOW ROASTED, ACCOMPANIED BY AU JUS AND HORSERADISH CREAM, SERVED WITH POTATO DU JOUR. 10 oz. \$25/16 oz. \$32

RIBEYE GF

12 OZ CHOICE RIBEYE, GRILLED AND TOPPED WITH TOMATO BALSAMIC DEMI-GLACE, SERVED WITH POTATO DU JOUR. \$28

FILET MIGNON GF

GRILLED 8 OZ CUT OF CHOICE BEEF TENDERLOIN, TOPPED WITH BRANDY GREEN PEPPERCORN DEMI-GLACE CREAM SAUCE, SERVED WITH POTATO DU JOUR. \$36

HUCKLEBERRY PORK CASSONADE

PORK TENDERLOIN SCALLOPINE SAUTÉED WITH HUCKLEBERRIES, ARTICHOKE HEARTS, MUSHROOMS AND TOMATOES, FINISHED WITH A TOUCH OF BROWN SUGAR AND CREAM, SERVED WITH POTATO DU JOUR. \$21

ROASTED HALF CHICKEN GF

HERB BRINED, SLOW ROASTED HALF CHICKEN, SMOTHERED WITH A CARAMELIZED SHALLOT DEMI-GLACE, SERVED WITH RICE PILAF. \$19

BABY BACK RIBS GF

HARDWOOD SMOKED PORK BABY BACK RIBS WITH OUR HOUSE HICKORY, BROWN SUGAR BBQ SAUCE, SERVED WITH COLESLAW AND FRENCH FRIES. HALF RACK \$14 FULL RACK \$28

Surf

IDAHO TROUT DORE

IDAHO RUBY RAINBOW TROUT FILLET, LIGHTLY FLOURED AND PAN SEARED GOLDEN BROWN WITH CRISPY FRIED CAPERS, FRESH LEMON AND LEMON BUTTER, SERVED WITH RICE PILAF. \$19

SOCKEYE SALMON GF

GRILLED WILD SOCKEYE SALMON FILLET WITH HUCKLEBERRY, BROWN SUGAR AND LEMON GLAZE, TOPPED WITH LOCAL MICROGREENS TOSSED IN A HUCKLEBERRY CITRUS VINAIGRETTE, SERVED WITH RICE PILAF. \$26

PAN SEARED SCALLOPS GF

JUMBO SEA SCALLOPS PAN SEARED, SERVED ON A BED OF FLASH SAUTÉED SPINACH, ARTICHOKE HEARTS, TOMATOES AND MUSHROOMS, WITH CRISPY PROSCIUTTO, SERVED WITH RICE PILAF. \$29

N.W. SAUTÉ GF

WILD SOCKEYE SALMON AND HALIBUT SAUTÉED WITH WILD MUSHROOMS, RED ONIONS AND TOASTED HAZELNUTS IN A SHALLOT LEMON BUTTER SAUCE, TOPPED WITH FRESH BERRIES. SERVED WITH RICE PILAF. \$27

STUFFED HALIBUT

FILLET OF FRESH WILD HALIBUT STUFFED WITH DUNGENESS CRAB AND BRIE, OVEN BAKED AND TOPPED WITH LEMON DILL BEURRE BLANC, SERVED WITH RICE PILAF. \$34

HAVE ALLERGIES? INFORM YOUR SERVER AND WE WILL BE HAPPY TO ACCOMMODATE!

18% Gratuity included on parties of 6 or more

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS