

Dinner Menu

appetizers

PORTUGUESE CLAMS GF

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$14.⁵⁰

STEAMED MUSSELS GF

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC & SHALLOT JUS. \$14

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. \$14

CRAB CAKES

THREE DUNGENESS CRAB CAKES SEARED GOLDEN BROWN AND SERVED WITH LEMON CAPER AIOLI AND CILANTRO OIL. \$19.⁵⁰

FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$13

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. \$11

soup

CORN & CRAWFISH CHOWDER GF

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

salads

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, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$6.⁷⁵

TCB HALF CAESAR

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

GREEK SALAD GF

ROMAINE, TOMATOES, CUCUMBERS, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$10

WARM SPINACH SALAD GF

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$10

SPRING MIX SALAD GF

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$10

pasta

PESTO TORTELLINI

CHEESE TORTELLINI, SUNDRIED TOMATOES AND MUSHROOMS IN A BASIL PESTO CREAM SAUCE \$18

PORTOBELLO MUSHROOM RAVIOLI

PORTOBELLO AND CRIMINI MUSHROOM STUFFED RAVIOLI IN A CREAMY TOMATO ROSEMARY SAUCE. \$19

CHICKEN FLORENTINE ALFREDO

GRILLED CHICKEN BREAST, SPINACH, TOMATOES AND MUSHROOMS IN A GARLIC WHITE WINE CREAM SAUCE, TOSSED WITH PENNE PASTA. \$19

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. \$18

entrees

Turf

PRIME RIB GF

PREMIUM CHOICE NORTHWEST 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

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

ROASTED HALF CHICKEN GF

HERB BRINED, SLOW ROASTED HALF CHICKEN, SMOTHERED WITH A CARAMELIZED SHALLOT DEMI-GLACE, SERVED WITH RICE PILAF. \$22

N.Y. STRIP

GRILLED 12 OZ. NEW YORK STRIP WITH A PORT WINE ROSEMARY DEMI-GLACE, SERVED WITH POTATO DU JOUR AND SAUTÉED SEASONAL VEGETABLES. \$29

Surf

TROUT DORE

IDAHO RUBY RAINBOW TROUT FILLET, LIGHTLY BREADED AND PAN FRIED GOLDEN BROWN WITH A CREAMY TOMATO AND LEMON SAUCE AND CRISPY FRIED CAPERS, SERVED WITH RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$22

SOCKEYE SALMON GF

GRILLED WILD SOCKEYE SALMON FILLET, TOPPED WITH AN ORANGE GINGER GLAZE AND A SWEET AND SPICY THAI CUCUMBER RELISH, SERVED WITH RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$26

PAN SEARED SCALLOPS GF

JUMBO SEA SCALLOPS PAN SEARED, SERVED ON A BED OF FLASH SAUTÉED MUSHROOMS, SPINACH AND GARLIC, TOPPED WITH A BLOOD ORANGE BEURRE BLANC, SERVED WITH RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$29

RED CHILE SHRIMP SKEWERS GF SPICY

RED CHILE AND LIME MARINATED SHRIMP SKEWERS WITH SAUTÉED BELL PEPPERS, ONIONS AND MUSHROOMS, SERVED WITH RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$26

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