

Dinner Menu

appetizers

PORTUGUESE CLAMS GF

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$16

STEAMED MUSSELS GF

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC & SHALLOT JUS. \$15

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. \$15

CRAB CAKES

THREE DUNGENESS CRAB CAKES SEARED GOLDEN BROWN AND SERVED WITH LEMON CAPER AIOLI AND CILANTRO OIL. \$20

FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$13.⁵⁰

COCONUT SHRIMP

JUMBO SHRIMP COATED IN COCONUT, FRIED GOLDEN BROWN, ACCOMPANIED BY HOUSEMADE SPICY HUCKLEBERRY ORANGE MARMALADE. \$13.⁵⁰

CAPRESE GF

WHOLE MILK MOZZARELLA, ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SHREDDED PARMESAN. \$13

soup

CORN & CRAWFISH CHOWDER GF

CORN AND POTATO CHOWDER TOPPED WITH TRINITY, BACON, SWEET CORN AND CRAWFISH TAILS.
CUP \$5.⁵⁰ / BOWL \$8.⁵⁰

salads

ADD GRILLED OR BLACKENED CHICKEN BREAST \$6 OR WILD SOCKEYE SALMON TO ANY SALAD \$7

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). \$7.⁵⁰

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. \$11

WARM SPINACH SALAD GF

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$11

SPRING MIX SALAD GF

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$12

pasta

TORTELLONI PESTO

PARMESAN, SMOKED MOZZARELLA, RICOTTA, ASPARAGUS, PEAS AND ZUCCHINI STUFFED TORTELLONI, SAUTEED WITH GARLIC, SUN-DRIED TOMATOES AND MUSHROOMS IN A WHITE WINE BASIL PESTO BUTTER SAUCE. \$20

PORTOBELLO MUSHROOM RAVIOLI

PORTOBELLO AND CRIMINI MUSHROOM STUFFED RAVIOLI IN A CREAMY TOMATO ROSEMARY SAUCE. \$21

CHICKEN FLORENTINE ALFREDO

GRILLED CHICKEN BREAST, SPINACH, TOMATOES AND MUSHROOMS IN A GARLIC WHITE WINE CREAM SAUCE, TOSSED WITH PENNE PASTA. \$21

LOBSTER RAVIOLI

JUMBO MAINE LOBSTER FILLED RAVIOLI WITH SAUTÉED TOMATOES AND GREEN ONIONS IN A RICH GARLIC SHERRY PARMESAN CREAM SAUCE. \$26

PASTA PRIMAVERA VEGAN

SAUTÉED BELL PEPPERS, MUSHROOMS, ONIONS, SPINACH, ARTICHOKE HEARTS AND CAPERS IN OUR HOUSE TOMATO SAUCE TOSSED WITH PENNE PASTA. \$19

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 AND SAUTÉED SEASONAL VEGETABLES. 10 OZ. \$28/ 16 OZ. \$35

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 AND SAUTÉED SEASONAL VEGETABLES. \$39

ROASTED HALF CHICKEN GF

HERB BRINED, SLOW ROASTED HALF CHICKEN, SMOTHERED WITH A CARAMELIZED SHALLOT DEMI-GLACE, SERVED WITH RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$24

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. \$33

PORK SCALOPPINE

PORK TENDERLOIN CUTLETS SAUTÉED WITH CRIMINI MUSHROOMS & CARAMELIZED ONIONS IN A MARSALA CREAM SAUCE SERVED WITH POTATO DU JOUR AND SAUTÉED SEASONAL VEGETABLES. \$24

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. \$23

HONEY-MISO GLAZED SOCKEYE SALMON

PAN ROASTED WILD SOCKEYE SALMON FILLET TOPPED WITH A GARLIC-HONEY-MISO GLAZE SERVED WITH RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$26

MANGO CHILI SEA SCALLOPS

PAN SEARED JUMBO SEA SCALLOPS DRESSED WITH A SWEET SOY SAUCE AND MANGO-CHILI PUREE, SERVED WITH RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$29

ARGENTINE SHRIMP & LINGUINE

ARGENTINE RED SHRIMP SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, & CRISPY PANCETTA OVER LINGUINE. \$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