

# 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.<sup>50</sup>

### COCONUT SHRIMP

JUMBO SHRIMP COATED IN COCONUT, FRIED GOLDEN BROWN, ACCOMPANIED BY HOUSEMADE SPICY HUCKLEBERRY ORANGE MARMALADE. \$13.<sup>50</sup>

### 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.<sup>50</sup> / BOWL \$8.<sup>50</sup>

## 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.<sup>50</sup>

### TCB HALF CAESAR

GRILLED HALF HEART OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS & HOUSEMADE CAESAR DRESSING. \$4.<sup>75</sup>

### 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. \$29/ 16 OZ. \$36

### **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. \$40

### **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. \$25

### **N.Y. STRIP GF**

GRILLED 12 OZ. NEW YORK STRIP WITH A PORT WINE ROSEMARY DEMI-GLACE, SERVED WITH POTATO DU JOUR AND SAUTÉED SEASONAL VEGETABLES. \$34

### **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. \$25

## 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. \$24

### **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. \$30

### **ARGENTINE SHRIMP & LINGUINE**

ARGENTINE RED SHRIMP SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, & CRISPY PANCETTA OVER LINGUINE. \$27

### **CRAB & BRIE STUFFED ATLANTIC SALMON**

8OZ ATLANTIC SALMON FILET STUFFED WITH DUNGENESS CRAB, BRIE & DILL TOPPED WITH LEMON-CAPER BEURRE BLANC SERVED WITH RICE AND SERVED SAUTÉED SEASONAL VEGETABLES \$36

**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