

at Michele's

STARTERS

SALMON POKE* GF/DF

Wild pacific salmon in a delicate Asian marinade of soy sauce, sesame, and macadamia nuts.

Served with a kombu salad and baked taro chips 26

CRAB AND LOBSTER CROQUETTES

Dungeness crab and lobster claw meat coated in a crispy macadamia nut crust. Served with pineapple cilantro relish and roasted garlic sea salt butter sauce 25

MUSHROOM FRITES

Sliced portobello battered in a crispy saki tempura.

Served with chipotle aioli 14

ASIAN DUCK LEGS GF/DF

Marinated duck legs, toasted sesame seeds, green onion, and a spicy teriyaki 20

TUNA TARTARE AND SHITAKE PÂTÉ*

Marinated Sashimi tuna with shiitake-ginger pâté.

Served with a ponzu sauce and chive oil 23

SOUPS AND SALADS

SEARED SCALLOP SALAD

Golden-seared scallops with a porcini and chanterelle sauté and a salad of watercress and micro greens

drizzled with strawberry balsamic dressing 26

WARM KALE SALAD GF/DF

Braised kale, roasted pine nuts, golden raisins, and black garlic 8

GRILLED WEDGE CAESAR SALAD GF

Lightly grilled romaine heart, croutons, shaved parmesan, and house made caesar dressing 9

Add smoked wild pacific salmon, prawns, dungeness crab, or crispy pork belly 12

BLACKENED PRIME RIB SALAD GF

Cajun-rubbed dry-aged Angus ribeye, marinated heirloom cherry tomatoes, pineapple carpaccio

and parmesan crisps 24

FRENCH ONION SOUP

Caramelized sweet onions in a rich beef broth, served with a crostini and tillamook gruyere cheese

Cup 7

Bowl 11

SOUP DU JOUR

Our house made soup of the day

Cup 7

Bowl 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
GF: Gluten Free / DF: Dairy Free

ENTREES

NEW YORK STRIP*

30 day dry-aged certified Angus New York strip.

Served with a chimichurri sauce, seasonal vegetables, and choice of truffled potato dumplings, black garlic roasted red potatoes, or maple sweet potato polenta

8 oz	40
10 oz	48
Gentlemen's cut 12 oz	57

CARAMELIZED PORK BELLY & CHORIZO SUGO

Crispy house-cured pork belly in a rich tomato broth, tagliatelle pasta, and shaved parmesan 18

PAN SEARED DUCK BREASTS

Medium rare duck breast, roasted spaghetti squash fritters, and a bing cherry demi-glace 24

GRILLED CORNISH GAME HEN

Buttermilk soaked bone-in hen with a morel cream sauce and black garlic roasted red potatoes 20

CHILI CRUSTED RIBEYE*

Creole spiced 30 day dry-aged certified Angus beef ribeye, bleu cheese bacon butter, seasonal vegetables, and choice of truffled potato dumplings, black garlic roasted red potatoes, or maple sweet potato polenta

8 oz	49
10 oz	59
Gentelman's Cut 12 oz	72

HERB CRUSTED TOMAHAWK PORK LOIN

10 oz fresh herb crusted bone-in loin chop topped with a bourbon fuji apple butter and served with maple sweet potato polenta and seasonal vegetables 30

FLATIRON GRILLED ROCKFISH

Seared Rockfish fillets, charred lemon dill beurre blanc, and Tamari soba noodles 26

BRUNCH

QUICHE

Buttery pastry crust filled with a rich egg custard mixed with seasonal vegetables and meats.

Served with a micro green salad 11

BLINTZ

Housemade crêpes, cream cheese, huckleberry and strawberry compote, and crème fraîche 16

EGGS BENEDICT*

Crispy house-cured pork belly, poached eggs, fresh herb-crusted ham, and a lemon-hollandaise sauce atop an English muffin 20

LEMON RICOTTA PANCAKES

Three lemon ricotta pancakes, blackberry honey butter, fresh berries, and coffee spiced sausage 18

MICHELE'S SPECIAL EGGS BENEDICT*

Crispy house-cured pork belly, poached eggs, lobster claw meat, fresh herb-crusted ham, and a dungeness crab béarnaise sauce all atop an English muffin 28

STEAK AND EGGS

Fresh herb-rubbed dry-aged certified Angus New York strip, black garlic roasted red potatoes, eggs, and grilled Italian bread 28

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