

# Main Menu

## STARTERS

### ARANCINI

*Fried risotto balls stuffed with bacon and bleu cheese and served with red pepper coulis* ..... 10

### PEPPADEW HUMMUS <sup>DF</sup> <sup>Y</sup>

*With naan, marconna almonds, garlic and bleu cheese stuffed Greek olives, and crostini* ..... 14

### TRI-STUFFED MUSHROOMS

*Trio of mushrooms. Two of each: crab, bacon, apple/bleu cheese* ..... 14

### CLAMS AND CROSTINI

*In a shallot and herb white wine butter sauce. Served with crostini* ..... 13

### CRAB CAKES

*Three Dungeness crab cakes served with lemon aioli* ..... 20

### PENDELTON GLAZED BEEF SKEWERS <sup>GF/DF</sup>

*Beef shoulder sliced and skewered with Pendleton Whisky glaze* ..... 15

## SOUPS AND SALADS

Add side of Chicken \$6, Pork Belly \$6, Prawns \$15, or 6 oz Certified Angus Ribeye \$20 to any soup or salad

### SOUP DU JOUR

*Fresh house made soup*  
Cup ..... 7  
Bowl ..... 10

### GAZPACHO <sup>GF/DF</sup> <sup>Y</sup>

*Cold soup of cucumber and melon with a hint of jalapeño*  
Cup ..... 8

### HOUSE SALAD <sup>GF</sup>

*Mixed greens, white cheddar, cucumber, cherry tomatoes, and watermelon radish. House dressing* ..... 7

### BEEF WATERMELON SALAD <sup>GF/DF</sup> <sup>Y</sup>

*Candy cane beets, jicama, watermelon, basil* ..... 11

### SANTA FE CAESAR SALAD

*Diced romaine, house croutons, shaved parmesan, lemon wedge, anchovy, and chipotle caesar dressing* . 12

## ENTRÉES

### PORK BELLY BURGER

*5.5 oz patty topped with house cured pork belly, lettuce, tomato, onion piquant, and truffle fries* ..... 17

### PASTA POMODORO <sup>DF</sup> <sup>Y</sup>

*Pappadel, fresh tomato basil, light white wine sauce* ... 19  
+ chicken ..... +6  
+ clams ..... +10  
+ crab cake ..... +13  
+ prawns ..... +15

### GRILLED AIRLINE CHICKEN BREAST <sup>GF</sup>

*With smoked pepper beurre blanc, garlic mashed potatoes, and seasonal vegetable* ..... 22

### HERBED PORK TENDERLOIN <sup>GF</sup>

*With sweet potato polenta and an apple butter sauce* ... 25

### HERB BALSAMIC PORTABELLA MUSHROOM <sup>GF/DF</sup> <sup>Y</sup>

*Grilled balsamic marinated portabella served with sweet potato polenta and seasonal vegetables* ..... 25

### FRESH CATCH

*Served with chef's starch and seasonal vegetables* ..... MP

### RIBEYE <sup>GF/DF</sup>

*8 oz hand cut certified Angus beef seared or broiled and topped with black garlic demi-glace. Served with chef's starch and seasonal vegetables* ..... 35  
*10 oz* ..... 40

### BUTCHER BLOCK

*With chef's starch and seasonal vegetables* ..... MP

18% gratuity will be added to parties of six or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

<sup>Y</sup>=Vegan <sup>GF</sup>=Gluten Free <sup>DF</sup>=Dairy Free

# Gluten Free Dairy Free

## STARTERS

### DOLMAS γ

Grape leaves filled with long-grain rice, vegetable oil, water, onion, dill, mint, and salt. Served with red pepper coulis ..... 10

### PEPPADEW HUMMUS γ

Marcona almonds, garlic and Greek olives, bread ..... 14

### TOFU-STUFFED MUSHROOMS γ

Button mushrooms with shallots and herbs ..... 14

### CLAMS AND GF BAGUETTE

Sautéed in coconut oil with fresh herbs, shallots, tomatoes, and white wine ..... 14

### WHITE BEAN AND RICE CAKE γ

White bean cake made with rice, herbs, seasoning ..... 14

### PENDELTON GLAZED PORTOBELLO SKEWERS γ

Portobellos sliced and skewered with Pendleton Whisky glaze ..... 15

## SOUPS AND SALADS

Add side of Chicken \$6, Pork Belly \$6, Prawns \$15, or 6 oz Certified Angus Ribeye \$20 to any soup or salad

### SOUP DU JOUR

Our gluten and dairy free soup of the day  
Cup ..... 7  
Bowl ..... 10

### GAZPACHO γ

Cold soup of cucumber and melon with a hint of jalapeño  
Cup ..... 8

### HOUSE SALAD γ

Mixed greens, cucumber, cherry tomatoes, and watermelon radish. House dressing ..... 7

### BEET WATERMELON SALAD γ

Candy cane beets, jícama, watermelon, basil ..... 11

## ENTRÉES

### THE (GREAT) BEYOND BURGER™ γ

Pea protein based burger dyed with beet juice. Served with Kettle chips ..... 17

### PASTA POMODORO γ

GF pasta, fresh tomato basil, light white wine sauce ... 21  
+ chicken ..... +6  
+ clams ..... +10  
+ crab cake ..... +13  
+ prawns ..... +15

### GRILLED AIRLINE CHICKEN BREAST

With sun-dried tomato pesto. Served with sweet potato polenta and seasonal vegetable ..... 22

### HERBED PORK TENDERLOIN

With sweet potato polenta and romesco ..... 25

### HERB BALSAMIC PORTABELLA MUSHROOM γ

Grilled balsamic marinated portabella served with sweet potato polenta and seasonal vegetables ..... 25

### FRESH CATCH

Served with chef's starch and seasonal vegetables ..... MP

### RIBEYE

8 oz hand cut certified Angus beef seared or broiled and topped with black garlic demi-glace. Served with chef's choice of starch and seasonal vegetables.. 35  
10 oz ..... 40

### BUTCHER BLOCK

With chef's starch and seasonal vegetables ..... MP

18% gratuity will be added to parties of six or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
γ = Vegan - All items on this page are Gluten and Dairy Free