

LUNCH

STARTERS

Chilled Avocado & Sorrel Soup

Dungeness crab salad

Cup \$7

Bowl \$10

Salmon Chowder

Cup \$5

Bowl \$7

Hummus Plate

Extra virgin olive oil, grilled pita, pickled
cucumber tomato relish, feta cheese & candied

Calamata olives

\$8

Grilled Chicken Quesadilla

Avocado, roasted corn, jack cheese,
chipotle salsa & lime sour cream

\$10

Tempura Soft Shell Crab

Creamed Corn, baby roquette salad,
arugula aioli & sweet 100 relish

\$14

Pan Fried Pacific Oysters

Half dozen lightly breaded oysters
with tartar sauce

\$11

SALADS

Baby Greens Salad

Camembert fritters, hazelnut crisp,
macerated bing cherries &
lemon vinaigrette

\$8

Ahi Tuna Nicoise

Haricot vert, fingerling potatoes, heirloom
tomatoes tossed with arugula & Dijon
vinaigrette, topped with a fried egg

\$14

Romaine Salad

Shaved Romano, oven roasted tomatoes
& roasted garlic shortbread

\$8

Spinach Salad

Grilled pears, chevre, spicy pumpkin seeds
& a golden raisin basil vinaigrette

\$9

With Grilled Rosemary Garlic Chicken \$12

With Alaskan Bay Shrimp \$13

With Smoked King Salmon \$13

Chopped Cobb

Venetian pancetta, roasted chicken breast, grape
tomatoes, grilled avocado, chiffonade romaine &
blue cheese vinaigrette

\$14

Parties of 9 or more subject to 19% gratuity

CHOW



Ranch Cheeseburger

8 oz. burger, made to order
served with a chiffonade of romaine slaw

\$10

With Hickory Smoked Bacon \$12

Grilled Cheese & Braised Brisket

Served on brioche bun, with havarti cheese,
caramelized onions & roasted garlic aioli

\$11

Pomegranate BBQ Salmon Sandwich

Arugula salad, tarragon aioli, toasted fennel brioche bun

\$14

Skirt Steak Sandwich

Grain mustard herb sauce, fried shallots on
crispy ciabatta & micro green salad

\$15

Northwestern Omelet

Smoked salmon, crab, dill
mascarpone & asparagus spears

\$11

Veggie Omelet

Sautéed wild mushrooms, arugula,
caramelized onions & cherry tomatoes

\$9

Ranch Benedict

Two poached eggs, oven roasted tomatoes,
spinach & traditional hollandaise

\$12

Steelhead Fish & Chips

Battered in smoked garbanzo bean
tempura & served with tartar sauce

\$14

Baked Chipotle Mac & Cheese

White cheddar sauce tossed with fresh corn, bacon,
cherry tomatoes, spinach and Cavatappii pasta

\$12

Add Chicken

\$16