



DINNER MENU

APPETIZERS

Charcuterie Board | GF | 19

assorted regional cheeses & meats with water crackers

Steamed Shellfish | 19

green lip mussels | white clams | leek | fennel | white wine | grilled sourdough

Roasted Pork Belly | GF/DF | 16

winter greens | white bean | bourbon glaze | crispy shallot

Braised Beef Empanada | V | 15

celery root-potato puree | charred lemon | fennel

Daily Soup | 10

house baked bread

SALADS

Grilled Apple Napoleon | GF | 15

roasted squash | smoked chevre | winter greens | pepitas | bacon vinaigrette

Northwest Nicoise | GF/DF | 18

smoked salmon | green bean | fingerling potato | radish | olives | apple-citrus dressing

Classic Caesar* | 14

focaccia croutons | shaved parmesan

anchovies available upon request | add chicken | 8

ENTRÉES

Prime Certified Angus Beef® Ribeye* | GF/DF | 58

roasted carrot | loaded fingerling potatoes | horseradish | onion jus

Northwest Rockfish | 30

rice pilaf | caper relish | roasted vegetables | lemon butter

Steak Frites* | GF/DF | 32

lodge steak sauce | truffle fries

Mary's Farm Chicken | GF | 27

garlic-herbed potatoes | broccolini | natural jus

Mushroom Pappardelle | V | 28

cremini | shiitake | maitake | porcini-herb cream

Shirley's Roasted Duck | DF | 42

mustard greens | shiitake mushrooms | ginger black rice | honey apple glaze | cherry gastrique

Shoyu Braised Portobellos | V | 30

wasabi parsnip puree | roasted carrot | tempura fried enoki mushrooms

DESSERTS

Warm Apple Cobbler | GF/VG | 11

orange caramel | spiced walnuts | vanilla oat gelato

Sticky Toffee Pudding | 12

pecan brittle | butter cookie gelato

Peppermint Mousse Dome | 13

white & milk chocolate | candied cocoa nib

Eggnog Panna Cotta | GF | 12

sauteed cranberry | gingerbread crumble