


STARTERS

Ethan Stowell's

PACIFIC
NORTHWEST
STARTER

CORN SOUP WITH BACON
onion relish

ALASKAN CRAB SEAFOOD COCKTAIL
snow crab, shrimp, scallops, hardboiled egg

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA 
aged balsamic vinegar, olive oil, basil, focaccia

CHICKEN, HAM, PARMESAN CROQUETTE
spiced saffron aioli

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

CHOPPED FARMER'S SALAD   
romaine, red onion, green olives, tomato, cucumber, green beans, apple,
organic seed mix

MAINS

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PACIFIC
NORTHWEST
MAIN

RAINBOW TROUT TOMATO
SALAD *
black olive pesto

PASTA CAPONATA 
eggplant, olives, bell pepper, capers, basil, pine nuts

PORK MEDALLIONS WITH CRANBERRY JAM *
roasted garlic, sweet potato mash, parsnip chips, Brussels sprouts

MARKET-FRESH FISH *
saffron risotto, mussels, clams, peppers

CURRIED VEGETABLE CUTLET 
Indian spices, garbanzo beans, tomato sauce, baby bok choy

CHEF RUDI'S SPICE ROASTED CHICKEN
carrots, zucchini batton, herb stuffing

NEW YORK STRIP LOIN *
steak fries, garlic herb butter, collard greens

GRILLED ALASKAN SALMON WITH CAPERS AND DILL * 
cilantro rice

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

INDULGE

JUMBO SHRIMP COCKTAIL \$8.50

Dijon aioli, lime

TASTE OF ALASKA \$35

steamed Alaskan crab legs, lobster and crab chowder, crab and shrimp cakes

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL * \$35

grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE * \$75

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK * \$40

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

TRIPLE BERRY ALASKAN TART

lime-scented diplomat cream

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallows

LEMON TORTE **NS**

whipped cream

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

COFFEES

CAPPUCCINO 3.50

CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

additional drink selections available

NS no sugar added

GF gluten-free

ND non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.

An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required