

BUTTERNUT SQUASH SOUP WITH CRÈME FRAÎCHE Y pumpkin seeds, cranberries

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

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

ARANCINI BOLOGNESE mozzarella, green peas

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

Ethan Stowell's PACIFIC NORTHWEST

MAIN

FLAT IRON STEAK WITH CELERY ROOT PURÉE \* wild mushrooms, red wine sauce

PASTA WITH CHICKEN MEATBALLS basil, Parmesan cheese

PARMESAN-COATED VEAL LOIN artichoke mushroom ragoût, mascarpone polenta, zucchini batton

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

CHILE RELLENOS poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

GARLIC-HERB ROASTED CHICKEN 
avocado, tomato and corn salsa

CHEF RUDI'S YANKEE POT ROAST roasted parsnip and root vegetables, potato smash

GRILLED ALASKAN SALMON WITH CAPERS AND DILL \* GP cilantro rice

MAINS

 gluten-free in 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.

STARTERS

JUMBO SHRIMP COCKTAIL \$8.50 Dijon aïoli, lime

TASTE OF ALASKA\$35steamed 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

BANANA TATIN vanilla ice cream

CHOCOLATE AND WHISKEY TORTE vanilla sauce, raspberry

CHOCOLATE DELIGHT CS chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

HOT FUDGE SUNDAE chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM ask your server about our daily ice cream offerings

CAPPUCCINO	3.50
CAFÉ LATTE	3.50
SOLO ESPRESSO	2.50
additional drink selections available	

DESSERTS

NDULGE

no sugar added gluten-free 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.