Ethan Stowell's PACIFIC NORTHWEST **STARTER**

BORLOTTI BEAN AND PASTA SOUP Parmesan, olive oil

ALASKAN CRAB SEAFOOD COCKTAIL

snow crab, shrimp, scallops, hardboiled egg

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

CORN AND CRABMEAT FRITTER

garlic aïoli

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**

CHICKEN WITH CARROTS AND BELL **PEPPER** roasted carrot purée

PASTA ALLA VODKA pancetta, marinara, cream

BEEF SHORT RIB STROGANOFF

egg noodles, turnips, carrots

MARKET-FRESH FISH *

saffron risotto, mussels, clams, peppers

EGGPLANT CANNELLONI PARMIGIANO 🧚 asparagus risotto

WIENER SCHNITZEL home fried potatoes, lingonberry compote

NEW YORK STRIP LOIN *

steak fries, garlic herb butter, collard greens

GRILLED ALASKAN SALMON WITH CAPERS AND DILL * 65 cilantro rice







JUMBO SHRIMP COCKTAIL \$8.50

Dijon aïoli, 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

STRAWBERRY PAVLOVA

whipped cream, toasted almonds

WHITE CHOCOLATE MOUSSE TART

passion fruit sorbet, mango sauce

ALMOND FRUIT CAKE NS

almond butter cake, cherries, berries, Frangelico-whipped cream

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 | |
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