

Enjoy three courses with your choice of starter, entree and dessert.

MAKE IT FOUR-COURSES WITH TWO STARTERS | +3

STARTER

CLAM CHOWDER

CAESAR SALAD

romaine, croutons, housemade dressing, shaved parmesan

WILD SALMON DIP

cream cheese, lemon, baguette

TOMATO SOUP

ENTREE

ROASTED SCAMPI PRAWNS GF

oven roasted prawns with garlic butter, fresh lemon, topped with gremolata

HAWAIIAN POKE SALAD* GF

marinated ahi, asian slaw, cucumber, sesame dressing, chili sauce

BLACKENED NORTHWEST ROCKFISH GF

rubbed with Cajun spices, topped with mango-pineapple salsa

NORTHWEST FLANK STEAK GF

spice rubbed, grilled to your liking, chipotle lime butter, cranberry-lime jalapeno relish, smashed potatoes

DESSERT

BURNT CREAM GF

MINI CHOCOLATE BROWNIE SUNDAE

fresh baked brownie, sweet cream ice cream, chocolate sauce & caramel, whipped cream

GF Can be made with gluten free ingredients. Please notify your server of any dietary concerns.

^{*}All Seafood & Beef is cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.