

Enjoy Essential Baking sourdough bread
& seasoned garlic oil with your meal.

SOUPS AND SALADS

TOMATO BASIL SOUP	8 12
<i>fire roasted tomatoes, basil, creme fraiche</i>	
CREAMY CLAM CHOWDER	9 14
<i>clams, bacon, red potatoes</i>	
CLASSIC CAESAR SALAD GFA	10 15
<i>romaine, garlic croutons, Parmesan</i>	
SIMPLE SALAD GFA	8 12
<i>cherry tomatoes, mixed greens, cucumber, red onion, your choice of dressing</i>	
HEARTS OF ROMAINE	14
<i>garlic croutons, blue cheese dressing and toasted hazelnuts</i>	
WITH CHILLED SHRIMP	18
SPINACH SALAD GFA	12 18
<i>tomato, mushroom, toasted almonds, applewood smoked bacon, egg, Parmesan, honey mustard dressing</i>	
FIESTA CHICKEN SALAD	24
<i>fajita seasoned chicken, romaine, tomato, red onion, olives, cheddar-jack cheese, jalapeno, avocado, tortilla strips, lime, housemade cilantro-ranch dressing</i>	

TO SHARE

CALAMARI FRITTI
golden calamari, lemon pepper aioli
19

STEAMED CLAMS GFA
Manila clams, white wine, butter, garlic, lemon-herb broth
24

CRAB, SHRIMP & ARTICHOKE DIP
Dungeness crab, shrimp, artichokes, onion, cream cheese, Parmesan, flatbread
19

ASPARAGUS TEMPURA
tempura dipping sauce
14

SHAKING BEEF* GFA
tender beef, red onion, garlic, tamari-lime glaze
20

BRUSCHETTA FLATBREAD
Roma tomatoes, fresh basil, seasoned olive oil, smoked mozzarella, Fontina & provolone cheese, balsamic glaze
14

CARAMELIZED BRIE & FRUIT
rosemary-honey drizzle, croccantini
17

FROM THE SEA

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. We are committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries.

SEARED WILD LINGCOD GFA 32
garlic scampi butter, sesame seeds, chives, raisin pistachio rice pilaf, seasonal vegetables

SHRIMP LOUIE GFA 28
chilled shrimp, romaine, egg, olives, sweet pepper, tomato, avocado, watermelon radish, housemade thousand island dressing

WILD ALASKA HALIBUT 45
oven baked, marinated in white wine, topped with bread crumbs, sour cream, red onion, fresh dill, raisin pistachio rice pilaf, seasonal vegetables

NORTHWEST SALMON GFA 36
see tonight's special sheet for our current selection of Northwest salmon

IDAHO RAINBOW TROUT 30
pan seared golden brown, almond butter, wild huckleberries, raisin pistachio rice pilaf, seasonal vegetables

SEAFOOD RISOTTO 36
sauteed prawns, scallops, Manila clams, seasonal fish, mushrooms, spinach, risotto, panko-Parmesan topping

WOODSTONE PIZZA

- PROSCIUTTO FIG

GFA

24

Bartlett pears, figs, caramelized onion, prosciutto, arugula and a balsamic drizzle
- BARBECUE CHICKEN

GFA

21

red onions, black olives, cilantro, smoked mozzarella, Fontina & provolone cheese, barbecue sauce
- PALERMO

GFA

20

sausage, pepperoni, red sauce, mushroom, olives, red onion, smoked mozzarella, Fontina & provolone cheese
- MOLLY’S GARDEN

GFA

21

mushrooms, caramelized onion, Roma tomatoes, artichoke hearts, olives, fresh basil, roasted red peppers, basil pesto, goat cheese

EMORY’S PASTA

- CHICKEN PENNE SALTIMBOCCA

diced chicken breast sautéed with prosciutto, onions, mushrooms, sage, garlic, Marsala wine, cream, Parmesan

30
- NORTHWEST CLAMS LINGUINE

steamed clams, sauteed in garlic, butter, Roma tomatoes, parsley

29
- CHICKEN MARSALA

pan seared with mushrooms, Marsala sauce, linguine, frizzled onions

26

SEE OUR FRESH SHEET FOR TONIGHT’S SPECIALS

We believe in fresh, local ingredients so we offer a list of special seasonal offerings! From our meat to seafood we source from reputable Northwest vendors. Please ask for our current selection.

NORTHWEST
QUALITY MEATS

- MAPLE CHIPTOLE GLAZED MEATLOAF

house-ground sirloin, diced onions, celery, fennel seed, breadcrumbs, maple chipotle barbecue sauce, frizzled onions, champ potatoes, seasonal vegetable

23
- DOUBLE R RANCH RIBEYE*

14 ounces, grilled to your liking, champ potatoes, seasonal vegetables

62
- BLUE CHEESE BACON BURGER*

GFA

grilled to your liking, lettuce, tomato, red onion, blue cheese crumbles and crispy bacon, balsamic glaze, French fries

24
- SEARED DUCK BREAST

Maple Leaf Farms duck seared, sweet onion cranberry and Grand Marnier sauce, raisin pistachio rice pilaf, seasonal vegetables

39
- DOUBLE R RANCH TOP SIRLOIN*

GFA

10 oz. grilled to your liking, champ potatoes, seasonal vegetables

39
- PETITE DOUBLE R RANCH TOP SIRLOIN*

GFA

| 32
- FILET MIGNON*

8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi, champ potatoes, blistered tomatoes

56

*MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING “GLUTEN FREE” INGREDIENTS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.