

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

SOUPS AND SALADS

|  |         |
|--|---------|
| <b>TOMATO BASIL SOUP</b>   | 8   12  |
| <i>fire roasted tomatoes, basil, creme fraiche</i>   |         |
| <b>CREAMY CLAM CHOWDER</b>   | 9   14  |
| <i>clams, bacon, red potatoes</i>  |         |
| <b>CLASSIC CAESAR SALAD</b> <span>GFA</span>   | 10   15 |
| <i>romaine, garlic croutons, Parmesan</i>  |         |
| <b>SIMPLE SALAD</b> <span>GFA</span>   | 8   12  |
| <i>cherry tomatoes, mixed greens, cucumber, red onion, your choice of dressing</i>   |         |
| <b>HEARTS OF ROMAINE</b>   | 14      |
| <i>garlic croutons, blue cheese dressing and toasted hazelnuts</i>   |         |
| <b>WITH CHILLED SHRIMP</b>   | 18      |
| <b>SPINACH SALAD</b> <span>GFA</span>  | 12   18 |
| <i>tomato, mushroom, toasted almonds, applewood smoked bacon, egg, Parmesan, honey mustard dressing</i>  |         |
| <b>FIESTA CHICKEN SALAD</b>  | 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

23

house-ground sirloin, diced onions, celery, fennel seed, breadcrumbs, maple chipotle barbecue sauce, frizzled onions, champ potatoes, seasonal vegetable
- BLUE CHEESE BACON BURGER\* GFA

24

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

39

Maple Leaf Farms duck seared, sweet onion cranberry and Grand Marnier sauce, raisin pistachio rice pilaf, seasonal vegetables
- DOUBLE R RANCH TOP SIRLOIN\* GFA

42

10 oz. grilled to your liking, champ potatoes, seasonal vegetables
- PETITE DOUBLE R RANCH TOP SIRLOIN\* GFA | 32
- FILET MIGNON\*

56

8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi, cornbread pudding, seasonal vegetables

\*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.