SMALL PLATES ||

CALAMARI FRITTI | 18
served with lemon pepper aioli

NORTHWEST MANILA CLAMS | 21
white wine, butter, garlic, lemon-herb broth, grilled sourdough bread

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

TEMPURA ASPARAGUS | 12
served with lemon pepper aioli

SEARED BEEF TENDERLOIN* | 19
red onion, garlic, tamari-lime glaze

BRUSCHETTA FLATBREAD | 12
Roma tomatoes, fresh basil, seasoned olive oil, fresh mozzarella, balsamic glaze

FRESH SALADS ||

CLASSIC CAESAR | 9 / 14
romaine, garlic croutons, Parmesan

SPINACH SALAD | 11 / 16
tomato, mushroom, toasted almonds, applewood smoked bacon, egg, Parmesan, honey mustard dressing

SIMPLE SALAD | 7 / 12
cherry tomatoes, mixed greens, cucumber, red onion, your choice of dressing

HEARTS OF ROMAINE | 12
garlic croutons, blue cheese dressing and toasted hazelnuts

WITH CHILLED SHRIMP | 16

BIG SALADS ||

FIESTA CHICKEN SALAD | 23
fajita seasoned chicken, romaine, tomato, red onion, olives, cheddar-jack cheese, jalapeno, avocado, tortilla chips, lime, housemade cilantro-ranch dressing

NORTHWEST SHRIMP LOUIE | 26
chilled shrimp, romaine, egg, olives, sweet pepper, tomato, avocado, watermelon radish, housemade thousand island dressing

SAVORY SOUPS ||

CREAMY CLAM CHOWDER | 9 / 14
with bacon and red potatoes

FIRE ROASTED TOMATO-BASIL SOUP | 7 / 12
topped with creme fraiche

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*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness. Please ask your server for any special dietary concerns.

A 3% service charge is included on your check. 100% of this service charge is given to the hourly culinary team members who helped create this meal.
**QUALITY SEAFOOD **

**WILD ALASKA SOCKEYE SALMON** | 34
chargrilled, sundried-tomato basil butter, mashed potatoes, seasonal vegetables

**WILD ALASKA HALIBUT** | 46
chargrilled with lemon-oregano butter, rice, seasonal vegetables

**IDAHO RAINBOW TROUT** | 28
pan seared golden brown, almond butter, wild huckleberries, rice, seasonal vegetables

**WILD LINGCOD CADDY GANTY** | 32
oven baked, marinated in white wine, topped with bread crumbs, sour cream, red onion, fresh dill, rice, seasonal vegetables

**CREAMY SEAFOOD RISOTTO** | 34
sauteed prawns, scallops, clams, seasonal fish, mushrooms, spinach, creamy risotto, panko-Parmesan crisp topping

**WOODSTONE PIZZA **

**PROSCIUTTO FIG** | 21
Bartlett pears, figs, caramelized onion, prosciutto, arugula and a balsamic drizzle

**PALERMO** | 18
sausage, pepperoni, red sauce, mushroom, olives, red onion, smoked mozzarella, Fontina & provolone cheese

**MOLLY'S GARDEN** | 19
mushrooms, caramelized onion, Roma tomatoes, artichoke hearts, olives, fresh basil, roasted red peppers, walnut basil pesto, goat cheese

**BBQ CHICKEN** | 19
red onions, black olives, cilantro, smoked mozzarella, Fontina & provolone cheese with barbecue sauce

**MEATS & MORE **

**SEARED DUCK BREAST*** | 39
Maple Leaf Farms duck seared, finished with sweet onion cranberry and Grand Marnier sauce, rice, seasonal vegetables

**BLUE CHEESE BACON BURGER*** | 21
lettuce, tomato, red onion, blue cheese crumbles and crispy bacon, balsamic glaze
French fries

**FILET MIGNON*** | 52
8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi, mashed potatoes, seasonal vegetables

**NORTHWEST TOP SIRLOIN*** | 32
grilled to your liking, mashed potatoes, seasonal vegetables

**BRAISED SHORT RIBS** | 41
slow-roasted with red wine, vegetables, thyme & rosemary, mashed potatoes,

**emory's Pasta **

**CHICKEN PENNE SALTIMBOCCA** | 28
diced chicken breast sautéed with prosciutto, onions, mushrooms, sage, garlic, Marsala wine, cream, Parmesan

**NORTHWEST CLAM LINGUINE** | 27
steamed clams, sautéed in garlic, butter, Roma tomatoes, parsley

**CHICKEN MARSALA** | 24
Pan seared with mushrooms, Marsala sauce, linguine, topped with frizzled onions

**SUNDAY SURF & TURF | $32**
Enjoy a Northwest prime grade top sirloin paired with one of our specialty seafood offerings from our very own seafood company!

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