

Appetizers

- House Cured Salmon Gravlax*** : Potato pancake & lemon dill crème fraiche.....\$12.00
- Manila Clams**: Concasse tomatoes, soppressata & lemon herb wine broth.....\$16.00
- Potato Gnocchi** : Oven dried tomatoes, pine nuts, pesto and Grana Padana\$14.50
- Gourmet Cheese Plate** : Selection of fine cheeses & fresh fruit.....\$13.00
- Potato Crusted Goat Cheese** : Olive tapenade, red pepper relish, pickled onions, crostini.....\$12.00
- Peppercrusted Ahi Tuna*** : Wasabi, pickled ginger & a soy ginger sauce.....\$18.00
- Braised Pork Cheeks** : Herbed spaetzle, chanterelle mushrooms & red wine jus.....\$12.00

Salads

- Caesar Salad*** : Garlic croutons and parmigiana.....\$8.50
- House Green Salad** : Lemon olive oil vinaigrette or buttermilk bleu cheese.....\$ 8.00
- Mixed Baby Lettuces** : Fried cheese curds, pumpkin seeds & an apple cider vinaigrette \$9.00
- Vine Ripe Tomatoes & Fresh Mozzarella Salad** : Basil & extra virgin olive oil.....\$11.00

Entrees

- Fish of the Day** : Today's fresh fish selections.....\$ MP
- Dungeness Crabcakes** : Blackeyed peas with smoked hamhoch, coleslaw & tomato aioli.....\$30.50
- Grilled White Prawns** : Jasmine rice cake, curry sauce & an Asian slaw\$29.50
- Filet Mignon*** : Noisette potatoes, baby carrots, green peppercorn demi, bleu cheese butter.....\$40.00
- Dry Rubbed New York Steak*** : Balsamic reduction, extra virgin olive oil, mashed potatoes and vegetable\$46.00
- Cassoulet** : Traditional French bean stew with lamb, duck confit, garlic sausage & hamhoch.....\$29.00
- Veal Milanese** : Breaded veal cutlet with sweet red peppers, winter greens, noisette potatoes & preserved lemon\$31.00
- Lamb Shank** : Gruyere arancini, tomato truffle braising jus & winter greens.....\$28.00
- Half Roasted Duck** : 5 Spice Rub, Saba glaze, bone marrow demi-glace & vegetable hash.....\$30.00
- Butternut Squash Risotto** : With apples, sage oil & a hazelnut gremolata.....\$20.00
- Rigatoni Bolognese** : Pork, kobe beef, veal and tomato ragout with fresh basil and Grana Padana.....\$20.00
- Crispy Garlic Chicken** : Boneless & free range with garlic mashed potatoes & vegetable.....\$25.00

Sides

- | | |
|---|---|
| Truffled Pommes Frites\$6.00 | Brussels Sprouts with Truffle Honey, Walnuts & Bacon\$8.00 |
| Salt Roasted Beets\$6.50 | Sauteed Spinach Garlic & Lemon ...\$7.50 |
| Chanterelle Mushrooms with Thyme & Garlic\$10.00 | |

Chef: Shawn Martin

BIS ON MAIN COOKBOOK ON SALE HERE! GREAT GIFT IDEA FOR THE HOLIDAYS

* The Washington State Dept of Health has determined that eating raw or undercooked foods may be hazardous to your health.