

## Starters

### **House Salad 8**

Mixed greens, cucumbers, carrots, tomatoes, croutons, house honey poppy seed dressing

### **Caesar Salad 8**

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing

### **Wedge Salad 10**

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house bleu cheese dressing

### **Strawberry 10**

Baby spinach, frisee, strawberries, Maytag bleu cheese, toasted almonds, sliced red onion, house honey balsamic vinaigrette

### **Mango 10**

Butter lettuce, baby arugula, sliced mango, blueberries, blackberries, toasted cashews, fried goat cheese, house blueberry vinaigrette

## Small Plates

### **Sicilian Calamari 18**

Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, house marinara sauce, shaved parmesan cheese

### **Crab Cakes 18**

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli

### **Duck Confit Nachos 22**

Corn tortilla chips, duck confit, heirloom cherry tomatoes, olives, jalapenos, red onion, Tillamook cheddar cheese, butter lettuce

### **Korean Chicken Wings 18**

Eight jumbo fried chicken wings, Korean chili sauce, pickled cucumber salad

### **Cajun Cheeseburger 20**

8oz. Certified Angus Beef, pork belly, breaded fried mozzarella, house barbecue sauce, lettuce, tomato, jalapeno, served on grilled brioche roll, with fries, and a pickle

### **Hanger Steak 22**

Grilled hanger steak, Korean vegetable cakes, kimchi, pickled ginger, fried leeks, wasabi, soy sauce

## Entrées

### **Shrimp Tagliatelle 28**

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run Feta Cheese  
\*Story Point Chardonnay

### **Filet Mignon 50**

8oz certified angus beef tenderloin, sautéed asparagus, mashed potatoes, bone marrow, caramelized onions, fried leeks, finished with a cabernet sauce  
\*Cline Old Vine Zinfandel

### **Frenched Pork Chop 36**

16 oz. grilled pork chop, cheddar cheese croquet, sautéed sugar snap peas, finished with a rhubarb chutney  
\*Story Point Chardonnay

### **Duck Breast 36**

Skillet seared chipotle marinated duck breast, sautéed kohlrabi, fries, finished with a mango ketchup  
\*Story Point Pinot Noir

### **Piri Piri Chicken 28**

Free range half roasted chicken, fingerling potatoes, tempura fried asparagus, finished with a piri piri sauce  
\*Firesteed Pinot Noir

### **Rack of Lamb 45**

Herb crusted rack of lamb, fried zucchini chips, sautéed kohlrabi, finished with a rosemary lamb sauce  
\*King Mendoza Malbec

### **Chicken Thai Noodles 22**

Soba noodles, chicken, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, sriracha, peanut sauce, cilantro, fresh mint  
\*Cono Sur Unoaked Chardonnay

### **Veal Osso Bucco 40**

Braised veal shank, tempura battered asparagus, mashed potatoes, finished with a citrus osso bucco sauce  
\*Story Point Chardonnay

## Dessert

### **Lemon Cheesecake 12**

### **Chocolate Peanut Butter Cake 12**

### **Vanilla Crème Brule 12**