

CHEF'S ENTRÉE CREATIONS

NEW YORK STEAK

Washington Double R Ranch 14oz. center cut strip loin, cracked black pepper, wild mushroom-Jack Daniels demi-glace, grilled asparagus and a tillamook cheddar potato pie 39.

DUNGENESS CRAB MAC & CHEESE

Dungeness crab body meat and fancy leg, cavatappi pasta, blend of smoked cheddar, gouda and parmesan 32.

PACIFIC NORTHWEST BOUNTY BOWL

Dungeness and alaskan king crab legs, prawns, mussels, clams, wild salmon, lobster saffron bisque, grilled fingerlings and asparagus 34.

DUCK-PROCIUTTO WRAPPED PRAWNS

Crunchy deep-fried shrimp laced with local holmquist hazelnut pesto and wrapped with duck-prociutto. Served with heirloom tomatoes and a nest of fried red potato chips 32.

PARMESAN CRUSTED HALIBUT

Pan seared parmesan crusted halibut topped with artichoke and lemon butter sauce. Served with sautéed mushrooms, artichokes, spinach, fire roasted red peppers and a trio of polenta 32.

ADD TO ANY ENTRÉE

Coldwater Maine Lobster Tail 37.
Prawn 2.50ea
Scallop 4.50ea

A PIECE OF HERITAGE

SALMON ON A STICK

Wild Salmon seasoned and traditionally smoked over Alder wood coals on ironwood sticks. Grilled asparagus spears, corn fritter cakes 24.

FRIENDS & FAMILY

TRADITIONAL SALMON ON A STICK

PERFECT FOR 6 GUESTS

Enjoy two whole sides of the freshest alderwood smoked wild salmon! Includes clam fritters, Blackfish dinner salads, family style bowls of 3 sides, 3 sauces, and artisan flat bread with butters 159.

FILET MIGNON

Roasted garlic-pecan crust, Oregon bleu cheese, thyme-merlot demi-glace, rainbow carrots and sugar snap peas. Trio of herb roasted potatoes 35.

BLACKBERRY BBQ CHICKEN

Jidori free-range chicken, blackberry - BBQ sauce, cheddar potato croquettes, succotash with apple-smoked bacon 22.

NORTHWEST CIOPPINO

Wild salmon, pacific halibut, clams, mussels, alaskan king crab and jumbo prawns simmered in a rich roma tomato-hibiscus scented broth 33.

SEAFOOD COBB SALAD

Fresh field greens topped with house-smoked salmon, dungeness crab, vine ripened tomatoes, crisp apple bacon, kalamata olives and crumbled Oregon bleu with a housemade lemon-dill ranch dressing 23.

SEARED SCALLOPS

Coriander & orange seared Scallops served with fruit salsa of ruby red grapefruit, orange and mango with a summer cous cous salad, wilted rainbow chard and red & golden beets 29.

THREE COURSE

LOBSTER BISQUE WITH COGNAC FOAM

Januik 'Klipsun Vineyard' Riesling, Wahluke Slope, WA 2010

Crisp, refreshing and packed with pear, peach, floral and citrus aromas and flavors with a touch of minerality on the finish.

LIGHTLY SMOKED & PEPPERED KING SALMON

Topped with Riesling butter sauce and a huckleberry compote.
Served with mushroom-black pearl rice, broccolini & savory poached pear

Mac Rostie Pinot Noir, Sonoma, CA 2009

Luscious and silky texture with oak-inspired flavors of grilled cherries, raspberries, Dr. Pepper cola, sandalwood and cinnamon spice

CHOCOLATE LINZER TILES WITH WHIPPED GANACHE AND RASPBERRIES

Thin and lightly spiced chocolate wafers, layered with a whipped chocolate ganache and served with raspberries to complement the flavors of chocolate.

Justin 'Obtuse' Port, Paso Robles, CA

A bittersweet chocolate note accentuates the jammy fruit aromas and flavors of raspberries, sweet cherries and ripe plums.

3 COURSES WITH WINE 75 / 3 COURSES WITHOUT WINE 53.