

Dinner

Save room for dessert! Dessert menu on reverse

Lighter Fare

Watermelon Salad	10
Fresh, seedless watermelon, arugula, pepitas, shaved red onion & feta cheese, dressed with a creamy lemon vinaigrette. GF / Veg	
Northern Italy Caesar Salad	14
Romaine hearts, chicory, prosciutto di Parma, Parmesan cheese, croutons, charred lemon & house-made Caesar dressing.	
Grilled Stone Fruit Burrata	15
Shareable for two! Grilled stone fruit, Burrata cheese, fresh basil & pine nuts, served with a white balsamic reduction and grilled sourdough bread. Veg	
Bistro Flatbread	16
Bistro beef filet, sweet drop peppers, Castelvetro olives and shaved red onion. Topped with a red wine vinaigrette-dressed arugula and horseradish crema.	
Blistered Shishito Peppers	9
Blistered Shishito peppers served with Romanesco sauce & Pecorino cheese. GF, Veg	
Charcuterie Board	28
An assortment of Italian meats, dried figs, Turkish apricots, imported and domestic cheeses, wine jelly, fresh grapes & pistachios. Served with crostini. Serves two. GFA	
Poutine	11
Enjoy this classic created in Quebec, Canada! Our hand-cut fries, fried golden and served with mozzarella cheese curds, topped with a savory brown gravy.	
Coconut Shrimp	21
Hand-battered black tiger shrimp made with our custom blend of coconut and Japanese style breadcrumbs. Served with white Kombu, star anise infused rice, chili roasted baby bok choy and an orange-soy dipping sauce.	

V=Vegan GFA=Gluten Free Available
Veg=Vegetarian GF= Gluten Free

Entrees

House Burger	18
Certified Angus beef patty, slab bacon, white cheddar, peppercorn aioli, frisee arugula, heirloom tomato, pickled red onion on brioche bun. Served with our hand-cut fries. GFA	
Jalapeno Cilantro Alfredo Pasta	
Fresh fettuccini pasta tossed in Alfredo sauce, with summer squash & heirloom tomatoes, topped with a jalapeno-lime gremolata.	
	24
With chicken	
With salmon	26
Pan Seared Salmon	25
Pan-seared & blackened wild Alaskan sockeye salmon served over a wild rice-red quinoa blend with seasonal vegetables and a roasted shallot & herb compound butter. GF	
Steak Frites	28
An 8oz flatiron steak, chargrilled and topped with a red pepper chimichurri. Served with hand-cut fries. GF	
Pork Chop with Stone Fruit	29
A center-cut, brined pork chop, grilled and topped with a stone fruit chutney. Accompanied by garlic green beans and smashed red potatoes. GF	
Oregon Rockfish	26
Sauteed Oregon rockfish bathed in a blood orange beurre blanc. Accompanied by kombu, star anise infused white rice, chili roasted baby bok choy and umeboshi plum pickled fennel. GF	
Vegan Medley	19
Wild rice-red quinoa blend, garlic sauteed green beans and sesame forest mushrooms topped with a turmeric tomato chutney. V / Veg	
Brined Chicken	25
Brined airline chicken breast topped with a forest mushroom sorrel cream sauce. Accompanied by garlic sauteed green beans and smashed red potatoes. GF	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.