



STARTERS

Crab cakes, lump crabmeat, and julienne sweet potato with lemon-garlic aioli — 14

Little gems, prosciutto, avocado, almonds and champagne vinaigrette — 11

Caesar Salad chopped romaine, garlic croutons, classic dressing with parmesan reggiano — 9

French onion soup topped with melted Gruyere cheese over crostini — 9

Cream of cauliflower soup with scallions and curried cauliflower — 8

ENTRÉES

8oz Filet of beef with maitre d butter, pomme puree and haricot verts — 34

Bone herb-crusted rack of lamb, minted yogurt, anise glazed vegetables, and potato — 29

Mahi Mahi with pea & mint risotto and mustard seed beurre blanc — 26

Crispy skinned Steelhead with chard, farro, and pickled vegetables — 26

Pan-roasted chicken breast with fine herbs sauce, and market vegetables — 21

Roasted Cauliflower "Steak" with Mushroom, Shallot, and Olive Pistou — 18

SWEETS

Creme brulee with orange essence — 11

Flourless chocolate torte with espresso ganache — 12

Vanilla Bean Ice-Cream with Bacon Crumbles & Warm Maple Syrup — 8

Mango Basil Lime Sorbet — 7

Vanilla Bean Ice-Cream — 4

+ Add Seasonal Berries 4 or Hersey's Chocolate Syrup 2

BEVERAGES

Northbound Roasters Coffee & Decaf — 3.50

Organic Milk, Almond Milk, Lemonade, Ice Tea,
Coke, Diet Coke, Ginger Ale, 7-Up — 3

Harney & Son's loose-leaf pot of tea — 4
*Organic Assam, Milky Oolong, Peppermint,
Chamomile & Lavender*

*We support local, natural, sustainable & organic
practices wherever possible*

*\$5.00 Split Entrée Charge. \$15 per 750 ml Bottle
Corkage 18% Gratuity added to parties of 6+*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness