

# DINNER

SERVED FROM 5PM - 9PM

## SMALL PLATES

### Clams

gochujang sake broth, kimchi, ginger, garlic, grilled baguette  
24

### Oysters

champagne mignonette or cocktail sauce and horseradish  
3 each / 30 dozen

### Classic Dungeness Crab & Artichoke Dip

toasted baguette, smoked paprika  
16

### Antipasti Platter

chef's selection of cured meats, imported and domestic cheeses, marinated olives,  
apricot jam, grapes, crostini  
half 17 / full 30

### Buffalo Wings

medium or hot, celery, blue cheese  
14

### Confit Duck Leg

orange glaze, red cabbage slaw, sesame vinaigrette  
17

### Asian Pork Belly

basil, carrot, cucumber salad, ginger vinaigrette  
14

### Beet Salad

mixed greens, golden beets, grapes, goat cheese,  
candied walnuts, honey vinaigrette  
13

### Mixed Green Salad or Caesar Salad

9  
add grilled chicken + 8    add pan seared salmon + 15  
add grilled steak + 15

### French Onion Soup

aged swiss, parmesan cheese  
9

### Soup of the Day

please ask your server for daily feature  
9

## PIZZAS

### Classic Pepperoni Pizza

pepperoni, mozzarella, marinara  
18

### Margherita Pizza

fresh mozzarella, tomato, basil, olive oil  
18

### Supreme Pizza

spicy sausage, pepperoni, peppers, onion, mushrooms,  
black olives, marinara  
19

### Caramelized Onion and Goat Cheese Pizza

fresh mozzarella, arugula, and honey balsamic reduction  
19

*parties of 8 or more will be presented a single check with an automatic 20% gratuity applied to the total  
- consuming raw or undercooked food can lead to foodborne illness -*

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## MAIN ENTREES

### Grilled Ribeye

mashed potatoes, grilled asparagus, smoked oyster mushroom cream sauce

48

*\*Amavi Syrah WA*

### Grilled Filet

squash mascarpone gratin, grilled scallion, orange cippolini jus

45

*\*Balboa 'Artist Series' Cabernet Sauvignon WA*

### Steak Frites

grilled flank steak, house made Worcestershire, fries

20

*\*Loscano Grand Reserve Cabernet Sauvignon ARG*

### Local KOP Ranch Beef Burger

smoked gouda, arugula, pepperoncini, red onion, tomato, garlic aioli, fries

20

*\*Nice Fella Italian Pilsner MT*

### Grilled Bone In Pork Chop

chili verde, roasted cauliflower, blistered grape tomatoes, grilled pineapple salsa

32

*\*Paco & Lola Albariño ESP*

### Pan Seared Salmon

snap peas, radish, shaved fennel, chilled heirloom tomato consommé

34

*\*Seresin Sauvignon Blanc NZ*

### Achiote Marinated Halibut

avocado crema, fried hominy, red cabbage, sour apple-jicama slaw

36

*\*Paco & Lola Albariño ESP*

### Spaghetti

roasted grape tomato, garlic clove, minced fennel, bread crumbs, pecorino romano

20

*\*Lupaia Toscana Super Tuscan IT*

### Coconut Green Curry Tofu

tempura fried tofu with house made coconut green curry, basil cucumber salad, ginger vinaigrette

28

*\*Borgoluce Lampo Prosecco IT*

## SIDES

asparagus	6	kimchi	6
mashed potatoes	5	french fries	5

( \* ) suggested wine and beer pairings

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