

LUNCH

SMALL PLATES

Chef Morris' Featured Crudo

ask your server for today's selection

14

Oysters

champagne mignonette or cocktail sauce
and horseradish

3 each / 30 dozen

Classic Dungeness Crab and Artichoke Dip

toasted baguette, smoked paprika

16

Soup of the Day

please ask your server for daily feature

9

Fish Cakes

creole style fried fish cakes with remoulade

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, bleu cheese

14

French Onion Soup

aged swiss, parmesan cheese

9

MAIN ENTREES

Beet Salad

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

13

Local KOP Ranch Beef Burger

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

20

Turkey Club

turkey, avocado, bacon, mayonnaise, lettuce, tomato, onion, fries

18

Mixed Green Salad or Caesar Salad

9

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

Pastrami Sandwich

marble rye, horseradish stoneground mustard,
dill pickle, fries

18

Steak Frites

grilled flank steak, house made worcestershire, fries

20

PIZZAS

Classic Pepperoni Pizza

pepperoni, mozzarella, marinara

18

Supreme Pizza

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

19

Margherita Pizza

fresh mozzarella, tomato, basil, olive oil

18

Caramelized Onion and Goat Cheese Pizza

fresh mozzarella, arugula, and honey balsamic reduction

19

parties of 8 or more will be presented with one check including gratuity

consuming raw or undercooked food may lead to foodborne illness