

APPETIZERS

Seafood Cocktail

SHRIMP & SMOKED SCALLOPS WITH AVOCADO-MELON SALAD & ORANGE CHILI VINAIGRETTE 12

Braised Short Ribs

HOISIN BARBEQUE, SESAME SEEDS & PICKLED CUCUMBER RIBBONS 9

Duck Spring Roll

RICE PAPER, MANGO-CUCUMBER RELISH & BLOOD ORANGE DIPPING SAUCE 10

Calamari

GRAHAM CRACKER CRUSTED, SPICY REMOULADE SAUCE 9

Sliders

A TRIO OF FRESHLY GROUND BEEF TENDERLOIN, PEACH BARBEQUE PULLED PORK & HONEY MUSTARD GLAZED CHICKEN 10

Trio of Cheese

THREE ASSORTED CHEESES SERVED WITH DRIED FRUIT & NUTS 8

SOUP & SALADS

Soup Du Jour

ASK ABOUT OUR NIGHTLY SPECIAL 5/7

Seasons House Salad

SPRING GREENS, CROSTINI, CARROTS, CANDIED WALNUTS, DRIED CRANBERRIES & BLOOD ORANGE VINAIGRETTE 7

Arugula-Spinach Salad

HOUSE SMOKED DUCK, FRESH PEACHES, SHAVED PECORINO TOSCANO & WALNUTS WITH CHARDONNAY VINAIGRETTE 12

Japanese Salmon Salad

SOY GINGER GLAZED KING SALMON, WEDGE OF NAPA CABBAGE, SPRING ONIONS, CILANTRO & SWEET MISO VINAIGRETTE 13

Caesar Salad

ROMAINE LETTUCE, PARMESAN CRISP, SHAVED PARMIGIANO-REGGIANO & DRIED CRANBERRIES 9
ADD GRILLED CHICKEN 4

ADD BLACKENED KING SALMON 5

Soup & Salad

BOWL OF SOUP WITH YOUR CHOICE OF CAESAR OR HOUSE SALAD 13

SANDWICHES & SUCH

ALL SANDWICHES ARE SERVED WITH HOMEMADE CHIPS. FRIES MAY BE SUBSTITUTED FOR \$1.50 OR A SIDE SALAD FOR \$2.00

Hamburger

1/3 POUND GROUND CHUCK ON A POTATO ROLL WITH CHIPS 9

Grilled Chicken Sandwich

SPINACH, PROVOLONE CHEESE & TOMATOES ON A POTATO ROLL WITH CHIPS 9

Fish & Chips

BEER BATTERED HALIBUT WITH FRIES 14

Capellini Pomodoro

OVEN DRIED TOMATOES, CRUSHED GARLIC, WHITE WINE, OREGANO, BASIL & PECORINO TOSCANO 12

ENTREES

French Cut Pan Roasted Chicken

SLAB BACON, GARLIC, PEARL ONIONS, FINISHED WITH DIJON MUSTARD-SAGE SAUCE & FINGERLING POTATOES 18

Grilled Top Sirloin & Prawns

RED WINE-BLACK CHERRY REDUCTION AND GARLIC BUTTER POACHED PRAWNS, POTATO PUREE & VEGETABLES 29

Grilled Northwest Beef Tenderloin

ROUGE CREAMERY OREGONZOLA, MOREL MUSHROOM-TARRAGON SAUCE, POTATO PUREE & VEGETABLES 27

Wild King Salmon

SPICY CARAMELIZED ONION & APRICOT MARMALADE, FINGERLING POTATO-FENNEL & SPRING GREEN BEAN SALAD 24

Alaskan Halibut

SAUTEED SPINACH, OVEN DRIED TOMATOES, GARLIC, SCALLOPS, CAPELLINI PASTA & BUTTER SAUCE 28

New Zealand Lamb

ROSEMARY & GRAIN MUSTARD CRUSTED, ROASTED FINGERLING POTATOES & VEGETABLES 29

Vegetarian Stuffed Bell Pepper

BARLEY & BROWN SPANISH RICE, ANCHO CHILI-CILANTRO CREAM SAUCE, JACK CHEESE, & GRILLED VEGETABLES 14

FOR THE KIDS – AGES 12 & UNDER

We'll make the meal how your child wants it! Just let us know. All meals are served with your choice of MASHED POTATOES, ROASTED FINGERLING POTATOES OR FRENCH FRIES. A FIRST COURSE OF FRUIT AND COLD VEGETABLES WILL ALSO BE SERVED.

GRILLED CHEESE 5

HAMBURGER 5

CHEESEBURGER 6

HALIBUT FISH & CHIPS 8

STEAK 10

GRILLED SALMON 10

GRILLED CHICKEN 8

PASTA 5

WITH BUTTER & CHEESE OR OLIVE OIL & GARLIC