



*Local*

*Seasonal*

*Authentic*

## DINNER

### LOCAL OYSTERS & SHELLFISH...

**Chef's Selection of Chilled Pacific Oysters on the Half Shell**

Lemon and Mignonette

Half Dozen 14

Full Dozen 24

**Penn Cove Mussels**, White Wine, Shallots, Garlic, Butter, Artisan Bread 19

**Oysters Rockefeller**, Spinach, Bacon & Herb Crumbs 15

**Seared Jumbo Scallops**, Braised Heirloom Tomatoes, Mushrooms, Candied Fennel, Lemon Pop Corn 14

**Albacore Tuna**, Sesame Seed Crust, Shaved Jalapeno, Sweet Soy Sauce 15

### SOUPS, SALADS & SEASONAL SPECIALITIES...

**Semiahmoo Seafood Chowder** Cup 8 Bowl 14

**Tomato & Leek Soup**, Horseradish Crème Fraiche 8

**Organic Honey Baby Lettuces**, Cherry Tomatoes, Baby Beets, Tarragon Vinaigrette 10

**Charcuterie**, House-Made Pickled Vegetables, Cornichon, Grain Mustard, Artisan Country Bread 18

**Burrata, Citrus & Faro Salad**, Mint, Marcona Almonds 12

**Caesar Salad**, Creamy White Anchovy Dressing 11

add **Grilled Chicken Breast** 19

add **Marinated Flank Steak** (5oz.) 21

### FROM OUR "WOOD STONE" OVEN

**Roasted Pacific Halibut**, Celeriac Puree, Crispy Porcini, Chive Oil 28

**Black Cod**, Artichoke Tortellinis, Tomato Saffron Broth - (available as vegetarian) 29

**Cioppino**, Penn Cove Mussels, Manila Clams, Chorizo, Jumbo Prawns, Saffron, Aioli, Artisan Bread 33

**Braised Beef Short Ribs**, Horseradish Mashed Potatoes, Roasted Spring Vegetables, Natural Jus 30

**Cote de Boeuf Tomahawk, Seared & Roasted**, Fingerling Potatoes, Spring Vegetables, Demi-Glace (for 2) 82

**Handcrafted Pappardelle Pasta**, Carrots, Hazelnuts, Snow Peas, Pancetta, Basil - (available as vegetarian) 18

**Lamb Loin**, Cannellini Beans, Fennel Tomato Salad, Coriander 28

### PIZZAS

**Margherita**, Oven-Roasted Heirloom Tomato, Basil Pesto, Fresh Mozzarella 14

**Bleu**, Caramelized Shallots, Maytag Bleu, Fig, Arugula, Extra Virgin Olive Oil 14

**Grilled Vegetables**, Pesto, Roasted Marinated Veggies, Foraged Mushrooms, Garlic Crème 14

**Italiano**, Chèvre, Tomato Confit, Cipollini Onion, Prosciutto, Rosemary 16

**Lummi Island Wild Smoked Salmon**, Dill Cream 19

**Chorizo and Prawns**, Tomato, Arugula Salad, Extra Virgin Olive Oil 19

**Charcuterie Pizza**, Assorted Cured Meats, Marinara, Mozzarella, Frisée Salad 19

(Gluten Free Dough Available Upon Request)

### SIDES...

**Roasted Brussel Sprouts**, Roasted Garlic Butter 8      **Fingerling Potatoes**, Crème Fraiche 9

**Parmesan Fries**, Truffle Mayonnaise 8

**Fire-Roasted Fall Vegetables**, Fines Herbs 7

*Bruno Feldeisen*  
Executive Chef

*Andrew Tucker*  
Restaurant Chef

\*Consuming raw or undercooked food can lead to food-borne illnesses. An Automatic 18% Gratuity will be added to parties of 6 or more.