

Starters

Trio Crab Cakes	12
lemon tobiko aioli, citrus dressed watercress, grapefruit, orange and toasted almonds	
Kobe Steak Tar Tar	14
snake river farm's wagyu beef, wood fired flat breads, arugula, basil, capers, pickled red onions and crisp parmesan	
Mussels	12
sautéed prince edward island mussels, white wine, cherry tomatoes, garlic, lemon, thyme, parsley and grilled bread	
Grilled Asparagus Salad	10
frisee, shaved parmesan, crispy shallots and truffled tarragon dressing	
A Trio of Artisan Cheeses	14
point Reyes blue, parmigiano reggiano and taleggio served with assorted condiments and crostinis	
Caesar Salad	8
hearts of romaine, roasted garlic, white anchovy crostini and parmigiano reggiano	
Arugula Salad	8
baby arugula, grated parmigiano reggiano, extra virgin olive oil and lemon	
Lobster Salad	15
wood oven roasted lobster tail, sweet corn, avocado, cherry tomatoes, watercress and coriander lime vinaigrette	
Tomato Mozzarella Panzanella	12
house made fresh mozzarella, heirloom teardrop tomatoes, basil, cucumbers, garlic croutons, extra virgin olive oil and balsamic	

Pizzas

Prosciutto and Arugula	16
prosciutto di parma, arugula, garlic oil and mozzarella	
Margarita	12
house made mozzarella, marinara and fresh basil	
Verde	15
basil pesto, grilled artichokes, spanish olives and mozzarella	
Pepperoni	16
aged italian soppressata, soft fontina, marinara and crimini mushrooms	
Sausage	16
spicy italian sausage, marinara, truffled ricotta, heirloom teardrop tomatoes and pecorino cheese	

Soups

BLT	7
tomato soup, arugula pesto, apple wood smoked bacon and sourdough croutons	
Seasonal Soup Special	7

Main Courses

Pan Seared Alaskan Halibut	28
yukon gold potato mash, roasted wild mushrooms, heirloom cherry tomato and basil salsa	
Tuscan Grilled New York Steak	30
10oz angus strip, rosemary garlic rub and roasted grape tomatoes	
Grilled Pork Chop	26
10oz bone-in snake river farms pork chop, sour cherry glaze, balsamic roasted cipollini onions, shaved apple and arugula salad	
Wild Game Sausage Pasta	19
buffalo sausage, orecchiette pasta, wilted greens, tarragon, lemon, extra virgin olive oil, pecorino and toasted breadcrumbs	
Sauteed Trout Amandine	18
idaho rainbow trout, french green beans, toasted almonds and lemon brown butter	
Wood Fired Half Chicken	18
oven roasted half chicken and a heirloom tomato vinaigrette	
Risotto	18
carrot, saffron, asparagus and goat cheese	
add grilled flat iron steak	24
Buffalo Burger	15
aged cabot cheddar, apple wood smoked bacon and waffle fries	
add bleu cheese fondue to fries	17
Elk Medallions	30
bacon wrapped elk loin, sweet potato mash and red wine horseradish demi-glace	

Sides

Sautéed Spinach	4
lemon, garlic and olive oil	
Sautéed French Green Beans	5
toasted almonds, lemon and brown butter	
Yukon Gold Potato Mash	5
white cheddar and scallions	
Waffle Fries	6
with bleu cheese fondue, scallions and fresh ground pepper	8
Sweet Potato Fries	8
spice rub, fresh lime and chipotle aioli	

Great Northern Coffee

Colombia Supremo
Great Northern Decaf
Espresso
Latte
Cappuccino
Mocha

Harney and Sons Tea

Earl Grey
Chamomile
Lemon
Darjeeling
Peppermint
Pearl Jasmine

Soft Drinks

Pepsi
Diet Pepsi
7-up
Dr. Pepper
Gingerale
Henry Weinhard's Root Beer
Lemonade
Iced Tea
House-made Blackberry Lemonade

For parties of 6 or more 20% gratuity may be added.

Artwork is provided by and available through
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Dinner
Spring/Summer
2010