

Small Plates & Signature Dishes

Soup du Jour 5.

Arugula & Apple Salad walnut sherry vinaigrette 8.

Caesar Salad romaine, caesar dressing, croutons, parmigiano-reggiano 8. add grilled salmon 5.

Mushroom Ricotta Crêpe ricotta cheese, sautéed mushroom, spinach, nutmeg cream 8.

Pepper Steak Skewers marinated flatiron steak, balsamic marinated onions 8.

Smoked Alaskan Sea Scallops chilled scallops, horseradish crème fraiche, hawaiian and cyprus lava salt 12.

Salame Framani Plate dijon mustard, pickles, sliced bread 7.

Mediterranean Feta Dip fresh tomato, kalamata olives, red peppers, capers, herbs, feta cheese, croccantini 10.

Prawn Sauté fresh tomatoes, capers, garlic, white wine lemon butter 11.

Steamed Penn Cove Mussels coconut red thai curry, lemon grass, cilantro, basil 10.

Smoked Salmon Paté fresh lemon, capers, pickled onion 8.

Thai Crab Cakes dungeness crab, sweet thai chili sauce, fresh orange slaw, spicy mustard drizzle 14.

Grand Cru Cheese Plate croccantini, fig jam, fresh fruit, marcona almonds 5. each / 14. board of three

Grand Cru Pizza thin cracker crust, prosciutto, onion, mushrooms, emmentaler, tomato, fresh arugula 16.

Pulled Pork Sandwich slow roasted pulled pork, spiced roasted tomato, asian slaw, house-made potato salad 10.

Half Pound Kobe Beef Burger tarragon aioli, carmelized onions, manchego cheese, french fries 12.

Main Dishes

each entrée includes a choice of soup du jour, caesar or arugula salad

Pan Seared King Salmon sorrel cream sauce, garlic mashed potatoes 23.

Grilled Lamb Loin rosemary nicoise olive demi-glaze, garlic mashed potatoes 20.

Three Cheese Ravioli rustic tomato sauce, fresh parmigiano-reggiano 15.

Grilled Chicken Breast red wine mushroom sauce, garlic mashed potatoes 18.

Join us every Monday for Happy Hour—All Night Long!

An eighteen percent gratuity will be added to parties of six or more.

**The King County Department of Health would like to warn you that eating raw or undercooked food may be hazardous to your health.