



## FALL MENU

*Featuring sustainable Pacific Northwest cuisine by Executive Chef Jay Bartleson and Executive Sous Chef Hans Reisinger.*

### SOUP/STARTER

#### **Award-Winning Clam Chowder\***

Penn Cove Manila Clams, House Chorizo,  
Hughes Farms Potatoes, Washington Valley Cream  
Cup 6 Bowl 8

#### **Kuri Squash**

Yellow Thai Curry, Ginger, Kefir Lime Leaves,  
Coconut Milk, Coconut Foam  
Cup 6 Bowl 8

#### **Soup and Salad**

Choice of Bowl of Soup and Small Salad  
14

### SALAD

**Add Chicken 5 | Bay Shrimp 5 | Lingcod 9 | Salmon 7**

#### **Grilled Kale GF**

Manchego Cheese, Smoked Baby Potatoes,  
Pickled Radishes, Toasted Bread Crumbs,  
Lemon Grain Mustard Vinaigrette  
Small 8 Main 13

#### **Caesar GF**

Romaine Hearts, Parmigiano-Reggiano,  
Polenta Parsley Croutons, Creamy Garlic Dressing  
Small 7 Main 11

#### **House Greens GF**

Cucumber, Tomato, Balsamic Vinaigrette  
Small 7 Main 11

#### **Bay Shrimp and Burrata Salad\* GF**

Organic Mixed Greens, Caramelized Brussels Sprouts,  
Honey Roasted Butternut Squash, Toasted Almonds,  
Tomato Horseradish Dressing  
16

### CRAFTED SANDWICHES

*Served with House-Cut Fries or House Greens*

*Substitute Soup, Caesar Salad or Grilled Kale*

2

#### **Nana's Pork Pot Roast Melt**

Beecher's White Cheddar, Cranberry Onion Relish,  
Worcestershire Mayonnaise, Grilled Como Bread  
14

#### **Vegetarian Taco Trio**

Braised Black Beans, Roasted Butternut Squash,  
Radish-Chili Escabeche, Queso Fresco Cheese,  
Charred Carrot-Tomato Salsa, Grilled Corn Tortillas  
14

#### **BLAT**

Applewood Smoked Bacon, Romaine Lettuce,  
Sliced Avocado, Roma Tomatoes, Herb Aioli,  
Brioche Bun  
14

#### **Half Pound Burger\***

8oz. Ground Beef, Beecher's White Cheddar Cheese,  
Walla Walla Balsamic Braised Onions, Lettuce, Tomato,  
Herb Aioli, Brioche Bun  
14

#### **Carving Board Deli Sandwich**

*With Ham, Roast Beef, or Turkey*  
*And Cheddar or Swiss Cheese,*  
Lettuce, Tomato, Onion, Dijonnaise,  
Grand Central Bakery Bread  
12

### BISTRO FAVORITES

#### **Two Piece Lingcod and Chips\***

Hard Cider Batter, Caper Remoulade,  
Worcestershire Mayonnaise, Ketchup,  
Willapa Bay Cranberry Slaw,  
House-Cut Fries  
18

#### **Wild Sockeye Salmon\* GF**

Lobster Lemongrass-Sake Broth,  
Stewed Beluga Lentils, Fall Vegetables,  
Tender Greens  
19

#### **Seared Lingcod**

Pinot Gris, Fine Herbs, Cascade Foraged Chanterelles,  
Mascarpone Polenta  
19

#### **Long Island Duck Breast**

Port Wine Apple Reduction, Braised Salsify,  
Garden Herb Spätzli  
19

#### **Oktoberfest Chicken Schnitzel**

Chanterelle Sherry Cream Sauce,  
Confit Micro Potato Trio, Willapa Bay Cranberry Slaw  
16

#### **Butternut Squash-Chanterelles Gyoza**

Sweet Chili Sauce, Wilted Kale,  
Caramelized Brussels Sprouts, Chanterelles  
16

*Menu subject to change. Prices do not include sales tax and 23% taxable service charge; 15.6% of which is distributed to service personnel.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

*GF Gluten-Free | V Substitute Protein with Vegan Field Roast*