

STARTERS

Fresh Baguette 5
roasted garlic butter

Smoked Local Mushrooms 18
caramelized onion, chevre, almond agrodolce,
crostini

Pork Belly & House-made
Pretzel Roll 19
with honey mustard, pickled cabbage, brussel
sprout leaves

Steamed Mussels 26
tequila cream, tomato, sofrito
butter, baguette

Crispy Calamari 21
charred lemon, pickled chilies, Aleppo
aioli

Dungeness Crab Cakes 27
smoked chili remoulade, pear

Fresh Oysters 24
Irish gin granita, lemon, fennel
pollen

Baked Oysters 24
house-made bacon, persimmon pearls

SOUP & SALAD

Clam Chowder 12 / 20
wild razor clams, Hempler bacon, Yukon gold
potatoes

French Onion Soup 14
bone broth, sweet onion, gruyere

Caesar Salad 12 / 20
romaine gems, grana padano, focaccia
*add white anchovies +3 grilled chicken +8 wild
salmon +16*

Organic Beet Panzanella 21
tomato, fresh chilies, cauliflower, burrata, baguette, white
balsamic, basil

Smoked Albacore Salad 28
creamy chive dressing, organic greens, cilantro, avocado,
shaved Brussel sprouts, vermicelli

SIGNATURE SIDES

Saffron Risotto 14

Fried Brussel Sprouts 12

Mille Feuille Potatoes 14

Northwest Succotash 12

Seasonal Vegetables 11

Lobster Tail 27

SIGNATURE ENTREES

Market Fresh Fish *MP*
kimchi fried rice, seasonal vegetables,
celery root, yuzu crisp, ponzu

Pork Ravioli 38
house-made ravioli with pork jowl,
ricotta, delicata squash, radicchio,
leek, chicharron

Beef Bourguignon 42
beef short rib, local mushrooms,
celery root, mille feuille potatoes

Pan Seared Scallop and Soba
Noodles 42
Kimchi, Shoyu, Dashi, Carrots

Oregon Rack of Lamb 54
Fregula, fennel, Mint

NATURAL CUTS OF BEEF

steaks served with baby kale, squash espuma, smoked
mushrooms, and veal bone reduction

7oz Prime Filet Mignon-Nebraska Beef 72

8 oz American Wagyu
Strip Loin-Snake River Farms 86
45 day dry aged

CASUAL FARE

Lighthouse Burger 27
ground chuck, house-made bacon, gem lettuce,
tomato, sharp white cheddar, remoulade, onion
jam, French fries

Halibut & Chips 32
local amber beer, vegetable slaw, house-made
tartar sauce, French fries

Bucatini Pomodoro 24
tomato, basil, olive oil, Castelvetro olives,
grana padano
add shrimp +12 grilled chicken +8

Cashew Stuffed Cauliflower 29
sundried tomato relish, pomodoro sauce

20% gratuity will be automatically added for parties of six or more.

Our menu contains allergens that may not be obvious from the descriptions and we cannot always accommodate extensive food sensitivities. While most ingredients are listed on the menu, cross contamination may occur. When in doubt, inquire with your server about the contents of a dish.

Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness.