

# STARTERS

## Fresh Baguette 5

Roasted Garlic Butter

Tapenade+3.50 Balsamic and olive oil +2.50

## Baked Brie 22

Apples, Candied Pecans, Pomegranates, Onion Jam, Rosemary Honey

## Buratta & Toast 22

Buratta, Confit Chery Tomatoes, Basil, Olive Oil, French Sea Salt, Black Pepper, Baguette Toast

## Crispy Calamari 22

Charred Lemon, Pickled Chilies, Aleppo Aioli

## Miso Clams 28

Miso Sauce, Shallot, Garlic, Ginger, San Juan Island Kimchi Salt, Baguette

## Crab Cakes 32

Red Pepper Romesco, Seasonal Compressed Fruit, Chicory Salad

## Fresh Oysters 25 \*

Champagne Mignonette

# SOUP & SALAD

## Clam Chowder 11 / 16

Wild Razor Clams, Applewood Bacon, Yukon Gold Potatoes

## Caesar Salad 11 / 16

Romaine Gems, Grana Padano, Croutons

*add white anchovies +3 grilled chicken +8 wild salmon +18 Prawns +12*

## Baby Gems 11 / 16

Romaine Gems, Citrus Vinaigrette, Strawberries, Apricot, Chevre, Hazelnuts

*Grilled Chicken +8 Wild Salmon +16 Prawns +12 Anchovies +3*

## Burrata Rhubarb Salad 16

Burrata, Arugula, Asparagus, Cara Cara Orange, Rhubarb Dressing

**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.

# SIGNATURE ENTREES

## Market Fresh Fish *MP*

Hazelnut Crusted, Seasonal Vegetable, Blackberry Sauce, Tangled Potatoes, Wild Mushrooms, Pickled Blackberries

## 7oz Prime Filet Mignon-Nebraska Beef 69

Chicory Salad, Potato Mille-Feuille, Cabernet Demi-Glace, Fresno Chimichurri, Seasonal Vegetable

*prawns +12, lobster +27*

## Pan Seared Lamb Chops 48

Anderson Ranch Lamb, Fig Demi-Glace, Asparagus Fennel Salad, Tangled Potatoes, Seasonal Vegetables, Pickled Blackberries

## Brown Butter Gnocchi 23

Pan Seared Gnocchi, Spring Vegetables, Cherry Tomatoes, Sage Brown Butter

*prawns +12, chicken +8, salmon +16*

## Kale Pesto Linguine 23

Kale Pesto, Confit Tomatoes, Grana Padano

*grilled chicken +8 wild salmon +18 prawns +12 Burrata +5*

## PRIME RIB NIGHTS

Every Thursday-Saturday from 4 pm- Close

Double R Ranch Prime Grade Beef 12oz- \$64 | 16oz- \$71

Includes Horseradish Cream, A Jus, Your Choice of Fingerling Potatoes, Green Salad, Seasonal Veggies, or Mille Feuille Potatoes

*Add 5 oz Lobster Tail \$27, Add 3 Jumbo Garlic Prawns \$18*

# CASUAL FARE

## Lighthouse Burger 25

Ground Chuck, Bacon, Gem Lettuce, Tomato, Sharp White Cheddar, Remoulade, Onion Jam, French Fries

## Halibut & Chips 32

Two Pieces of Wild Caught Halibut, Beer Batter, Vegetable Slaw, House-Made Tartar Sauce, French Fries

Add Extra Halibut +9

## Prime Rib Dip 27

Au Jus, Roasted Garlic Aioli, Caramelized Onions, Gruyere, French fries

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