

STARTERS

Fresh Baguette 5

Roasted Garlic Butter

BBQ Pork Belly 21

Compressed Melon, Frisee, Red Onion Vinaigrette, Mustard Seed, Blue Cheese

Crispy Calamari 21

Charred Lemon, Pickled Chilies, Aleppo Aioli

Miso Mussels 28

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

Smoked Local Mushrooms 14

Vinegar Marinated, Battered Crispy Mushrooms, Agrodolce Sauce

Salmon Cakes 20

Smoked Chili Remoulade, Seasonal Compressed Fruit

Fresh Oysters 25 *

Champagne Mignonette

SOUP & SALAD

Clam Chowder 11 / 16

Wild Razor Clams, Applewood Bacon, Yukon Gold Potatoes

Tomato Basil Soup 12

Creamy Tomato Basil Soup served with Garlic oil and Grana Padano Crostinis

Caesar Salad 11 / 16

Romaine Gems, Grana Padano, Croutons

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

Harvest Salad 14

Seasonal Squash, Frisee, Cranberries, Feta, Pepitas, Sorel, Beets, Apple Vinaigrette

Baby Gems 14

Romaine Gems, Cranberry Dressing, Bleu Cheese Crumbles, Candied Walnuts, Bacon, Apples

add white anchovies +3 grilled chicken +8 wild salmon +16

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*

Red wine huckleberry sauce, Polenta Cake, Huckleberry Emulsion, Wild Mushrooms, Broccolini

70Z Prime Filet Mignon-Nebraska Beef 69

Chicory Salad, Potato Mille-Feuille, Cabernet Veal Reduction, Seasonal Puree, Seasonal Vegetable

prawns +12, lobster +27

Butternut Squash Gnocchi 22

Gnocchi, Butternut Squash Puree, Kale, Grana Padano, Sherry Vinegar

prawns +12, chicken +8, salmon +16

Gumbo 48

Andouille Sausage, Prawns, Chicken, Mussels, Gumbo Sauce, Served with White Rice, Micro Greens (contains Gluten)



PRIME RIB NIGHTS

Every Thursday-Saturday from 4 pm- Close

Double R Ranch Prime Grade Beef 120Z- \$64 | 160Z- \$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, House-Made 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

Pomodoro & Spaghetti 22

Pomodoro Sauce, Fresh Bellingham Pasta Co Spaghetti, Grana Padano

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

Prime Rib Dip 27

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

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