

APPETIZERS

**Steamers**

steamed in garlic, white wine broth with garlic bread 19

**Fried Fingerling Potatoes (GF)**

crispy duck fat poached, Lemon Dill Aioli, Chives, pecorino romano cheese 11

**Dungeness Crab Cakes**

fennel cucumber salad, Oregon Pinot Gris Aioli 26

**Burrata**

cherry-apricot mostarda, prosciutto, toasted baguette 17

**Bread Board**

Fresh house-made focaccia with roasted garlic butter 8

**Clam Chowder (GF)** Bowl 9 Cup 6

FROM THE SEA

**Spicy Clam Linguini**

tender baby clams, fresh steamer clams & hot Italian sausage in a garlicky white wine cream sauce, garlic bread 31

**Dungeness Crab Mac & Cheese**

Tillamook cheddar, fontina, parmesan & cream with cavatappi pasta 29

**Fresh and Wild**

local fresh fish, sauce Provencal, green beans, grilled baguette market price

**Cioppino**

San Francisco Fisherman's stew with white shrimp, local catch, clams, mussels, Dungeness crab, calamari, garlic bread 34

**Halibut Fish & Chips**

crispy pacific halibut, with chips, creamy coleslaw, tartar sauce, malt aioli & lemon 28

FROM THE LAND

**Grilled Bone-In Pork Chop (GF)**

Carlton Farms Pork, black currant-maple glaze, duck fat poached fingerlings 29

**Pan seared Steak (GF)**

Painted Hills Top Sirloin, Blue cheese butter & huckleberry port wine demi glace, duck fat poached fingerlings 36

**Red Wine Braised Lamb Shank**

Yukon gold mashed potatoes, red wine pan sauce 38

**Mary's Organic Chicken Breast (GF)**

garlic, leeks, calabrian chiles, cream, white wine, parmesan, Yukon gold mashed potatoes 26

**Cacio e pepe**

spaghetti, pecorino Romano Cheese, black pepper, garlic bread 19

SANDWICHES & SALADS

**Bistro Burger**

ground chuck, brisket & short rib blend, Tillamook cheddar, toasted brioche bun, bistro sauce, lettuce, tomato, onion, pickle & fries 17  
add bacon 2

**Crispy Halibut Sandwich**

Arugula, Tomato, Remoulade sauce, served with truffle fries 22

**Seafood Louie (GF)**

asparagus, olives, hard-cooked egg, avocado, heirloom tomatoes, lemon, garlic bread  
Prawns 22 Dungeness Crab 29 combo 26

**Strawberry Caprese Panzanella Salad**

strawberries, pinenuts, burrata cheese, house made focaccia, balsamic vinaigrette 18

**Wild Mushroom Flatbread 18**

shiitake mushrooms, fontina, truffle oil, grilled flatbread

SIDES

honey glazed carrots (GF) 5  
charred green beans (GF) 5  
sauteed asparagus (GF) 7

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

Room Service & Togo appropriate items - \$2.50 room delivery charge & 19% service fee for Room Service & 15% for Togo or Pickup orders