

Breads and Bowls

Jalapeno Corn Bread with red pepper jelly.....	4.95
Sourdough Loaf with leek and basil butter.....	4.85
Farmhouse Cheddar Biscuits	4.50
All of the Above	12.50
Different Soup (almost every day	7.70
World Famous Red Curry Mussel Stew	12.95
Whole Clam and Roasted Sweet Corn Chowder.....	9.95
Sirloin and Black Bean Chili	9.50

Small Plates

Onion Rings with spicy house made ketchup.....	7.50
Amazing Truffle Fries with asiago	8.95
Chilled Oysters on the Half Shell (half dozen/dozen).....	13.75/27.75
(Cucumber Apple Relish or Horseradish Cocktail Sauce)	
Oysters "Jackpot" baked with Dungeness crab, pancetta and cheddar.....	12.95
Ahi Tuna Tartare	11.75
Salt and Pepper Calamari with chile-lime dipping sauce.....	11.50
Dungeness Crab Cakes with sherry cayenne mayonnaise	12.95
Smoked Chicken and Three Cheese Chipotle Quesadilla with cilantro crema fresca	11.95
Macaroni and Gouda Cheese with Black Forest Ham and sweet peas	9.90
Mu Shu Pork Burritos	8.88
Chipotle Crusted Pork Tenderloin with grilled asparagus and roasted corn coulis	10.95

PLEASE CURB YOUR CELLPHONE!!

Salads

Unintimidating Mixed Greens with vinaigrette or blue cheese dressing	7.95
Caesar Salad with focaccia croutons and Spanish white anchovy	8.75
Butter Lettuces with spiced walnuts, pears and blue cheese	8.95
Dungeness Crab with mango, endiga, macadamias and passion fruit vinaigrette	13.75
"Oaxaca" (grilled chicken, black bean mango salsa, tomatillos, tortillas and jalapeño buttermilk dressing	12.50

Main Plates

Angel Hair Pasta with goat cheese, spring vegetables and tomato vodka sauce	13.95
Pan Roasted Alaskan Halibut with haricot verts, king oyster mushrooms, watercress and kumquat vinaigrette	18.95
Coriander Seared Salmon with green lentils, artichokes, tomatoes and curry carrot sauce	18.50
Dungeness Crab Cioppino with prawns, mussels and local fish with grilled sourdough	19.95
Seared Scallops with creole polenta and micro greens.....	19.50
Chicken Schnitzel with broccolini and lemon caper butter.....	18.75
Angus Beef Pot Roast with cabernet sauce and buttermilk mashed potatoes	18.50
Marinated Hanger Steak with garlic mashed potatoes, wild mushrooms and sweet corn ragout	19.95
The Diner Burger ~ half pound Niman Ranch fresh ground chuck	11.95
(with white cheddar, swiss, blue cheese or jalapeno jack add 1.00)	
Buffalo Burger with Humboldt Fog cheese, wild arugula and spicy wedged potatoes	17.95

(add a buck for caramelized onions, sliced avocado,
applewood smoked bacon or sauteed mushrooms)