



DINNER

Appetizers

Tortilla Soup 9 G

red chili spiced southwestern soup with black beans cilantro, lime crème, crispy tortilla strips

Toasted Naan Bread 15 VS

roasted brussels sprouts
caramelized onions, aged balsamic feta cheese, cilantro chimichurri

Chipotle Garden Salad 11 GV

fresh heritage mix, jicama, pico de gallo, avocado vinaigrette, feta cheese

Santa Barbara Mussels 16

sauteed shallots, fennel cream sauce with sourdough baguette

Phyllo Baked Brie 15

pistachio walnut, cardamom honey, strawberry puree, garlic naan

Entrees

Grilled Flat Iron Steak * 29 G

parmesan scalloped potatoes, roasted vegetables, chimichurri and a red wine demi

Roasted Organic Chicken Breast * 25 GS

pan seared chicken. caramelized onion quinoa, smoked poblano cream sauce, roasted vegetables

Angus Sweet Heat Bacon Burger * 19

tillamook white cheddar, jalapeno bacon jam fresh butter lettuce, tomato, and herbed French fries

Steelhead Trout *26 G

roasted corn and sweet pepper polenta, fennel cream sauce and chive oil, roasted vegetables

Braised Short Ribs 28 G

horseradish mashed potatoes and roasted root vegetables

Green Chile Baked Rigatoni 24

chicken, rigatoni pasta, cilantro, hatch chiles, parmesan cheese sauce

Sides 7

Cast Iron Vegetables of the Season

Caramelized Onion Quinoa

Herbed Country Fries

Parmesan Scalloped Potatoes

Roasted Corn and Sweet Pepper Polenta

Executive Chef: Erik T. Sorenson

Sous Chef: Andres Flores

Split Plate Charge \$5

G – May be prepared Gluten Free V – May be prepared Vegetarian S – Spicy

*FDA - Undercooked meats, poultry, eggs, or seafood may increase your risk of food borne illness