

SALADS

OLD SCHOOL ROMAINE WEDGE SALAD - 11

CREAMY BLUE CHEESE | CANDIED BACON
| TOMATO | PICKLED ONION

CAESAR SALAD - 11

PARMESAN | TOMATO | CROUTON | BALSAMIC REDUCTION

LOCAL CANDIED BEET & CHÈVRE - 11

ARUGULA | CANDIED WALNUTS | CRANBERRY

SOUPS

FRENCH W² ONION SOUP - 11

PROVOLONE | SWISS

NEW ENGLAND CLAM CHOWDER - 14

SERVED IN A SOURDOUGH BREAD BOWL



*Executive Chef
Grant Hinderliter*

APPETIZERS

CHORIZO-STUFFED MUSHROOMS - 12

CRÈME FRAÎCHE | BALSAMIC REDUCTION

AHI POKE LETTUCE WRAPS - 16

AVOCADO | WONTON | KIMCHI | BANG BANG SAUCE

DUNGENESS CRAB DIP - 16

HOT CAST IRON | CHIPS | CRUDITES

CRISPY CALAMARI - 16

GARLIC AIOLI | CHERRY PEPPER | SRIRACHA | COTIJA

TEMPURA SHRIMP - 13

THAI PEANUT SAUCE | SESAME | HOUSE SRIRACHA

CARAMELIZED BRUSSELS SPROUTS - 13

BACON | PUMPKIN SEEDS | BLUE CHEESE | CRANBERRY | ROMESCO

DUNGENESS CRAB CAKES - 23

CARROT PURÉE | ARUGULA | APPLE

2ND & ROSE CHEESE PLATE - 29

BERRIES | HOUSE-PICKLED VEGGIES | NUTS | HOUSE JAMS

CLASSICS

MARC BURGER - 19

BACON | PROVOLONE | GARLIC AIOLI
| W² ONION JAM | PARMESAN & HERB FRIES

ABRAHAM'S CHORIZO SLIDERS - 15

PINEAPPLE CHUTNEY | CHIMMICHURI SAUCE

IRISH STOUT SHEPHERD'S PIE - 25

WHIPPED POTATO | TILLAMOOK CHEDDAR |
ROOT VEGETABLES | GROUND LAMB

GRILLED CHEESE INCIDENT - 17

BEECHERS CHEDDAR | TOMATO BISQUE | GREENS
| SWISS | PROVOLONE

NEW ENGLAND STYLE LOBSTER ROLL - 32

DRAWN BUTTER | CHIPS | BUTTER LETTUCE

GRILLED LAMB LOLLIPOPS - 19

TZATZIKI | COUSCOUS
| ROASTED RED PEPPER

ENTRÉES

DOUBLE -R RIBEYE 16oz. - 54

WHIPPED POTATO | BRUSSELS SPROUTS |
PENDLETON WHISKEY PEPPERCORN SAUCE

BONE-IN GRILLED PORK CHOP - 35

WHIPPED POTATO | APPLE | BACON | CORN
| GREEN BEAN "SUCCOTASH"

NEW YORK STRIP 14oz. - 48

TALLOW RED POTATO | MUSHROOM RAGOUT
| CARROT | BLACK TRUFFLE HOLLANDAISE

DOUBLE -R TENDERLOIN 7oz. - 50

YUKON POTATO | COMPOUND BUTTER
| BUTTER ROASTED CAULIFLOWER

CRISPY SEARED SALMON - 38

BARLEY RISOTTO | COMPRESSED APPLE
| ARUGULA | PISTACHIO

BRAISED SHORT RIB STROGANOFF - 28

PAPPARDELLE | MUSHROOM | SWEET ONION
| SOUR CREAM | TOAST POINTS

--- Please Ask Your Server About This Evening's Butcher Board Specials ---

DESSERT

SEASONAL COBBLER - 9

STREUSEL | VANILLA ICE CREAM

VANILLA CRÈME BRÛLÉE - 9

SWEET CREAM | BERRIES

FLOURLESS CHOCOLATE CAKE - 9

SWEET CREAM | BERRIES

NEW YORK CHEESE CAKE - 9

STRAWBERRY | WHIPPED CREAM | GAUFRETTE

A LA CARTE FROZEN DESSERT - 5

- SPLIT PLATE CHARGE - ENTRÉES ONLY - 5 -

RESTAURANT & LOUNGE DINE-IN SERVICE | WEDNESDAY-SUNDAY, 5:00 PM 'TIL CLOSE

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have.

PLEASE ASK YOUR SERVER ABOUT THIS EVENING'S VEGETARIAN OPTION.