



## Lunch | 3 courses | \$18

Monday – Thursdays | March 5 - 23

### Appetizers

CREAMY POTATO LEEK SOUP, CRISPY BACON gf  
Vegetable stock

SPICY TOFU gf  
Siracha aioli, carrot daikon salad

SALAD PRIMAVERA gf  
Nicoise olives, cucumbers, tomatoes, onions, romaine  
red bell pepper, sherry vinaigrette, manchego cheese

### Entree

CURRY SEAFOOD STEW gf  
Coconut red curry, fresh herbs, mussels, clams, shrimp  
jasmine rice

CRISPY BUFFALO CHICKEN SANDWICH  
Dill spread, caramelized onions, tomato  
sweet and spicy buffalo sauce

ORZO SALAD WITH MARINATED CHICKEN  
English cucumber, nicoise olives, cherry tomatoes  
red bell pepper, white balsamic vinaigrette

### Desserts

TRES LECHES BREAD PUDDING  
Chantilly cream, orange caramel sauce

VANILLA BEAN ICE CREAM  
Double chocolate cookie

CINNAMON CHURRO STICKS  
Mexican hot chocolate sauce

### Suggested wines

REVELRY VINTNERS of Walla Walla, Washington

MERLOT Columbia Valley 2014 \$11.00

CHARDONNAY- Columbia Valley 2014 \$10.00

#### Proud to work with the following local farms and producers:

Double “R” Ranch, Smith Brother’s Farms, Macrina Bakery,  
Pacific Seafood, Taylor Shellfish, Joe’s mushrooms

gf Prepared gluten-free // v. Vegan  
Dine in only. No substitutions please.  
Please communicate food allergies and dietary restrictions to your server.  
\*Consuming raw or uncooked seafood, shellfish, meats or eggs may increase  
your risk of food-borne illness.  
20% Gratuity will be added to all parties of 6 or more.



## Dinner | 3 courses | \$44

Sundays – Thursdays | March 5 - 23

### Appetizers

CREAMY POTATO LEEK SOUP, CRISPY BACON gf  
Vegetable stock

GRILLED CHARMOULA MARINATED GULF SHRIMP gf  
Over orzo salad with english cucumber, nicoise olives, cherry  
tomatoes, red bell pepper, white balsamic vinaigrette

SALAD PRIMAVERA gf  
Nicoise olives, cucumbers, tomatoes, onions, romaine  
red bell pepper, sherry vinaigrette, manchego cheese

### Entree

FRESH COLUMBIA RIVER STEELHEAD\*  
Spätzle, green beans, garlic chive oil, parmesan cream

GRILLED SZECHUAN ALBACORE  
Baby bok choy, soba noodles, sake dashi broth

STUFFED CHICKEN BREAST gf  
With spinach, bacon, cheese  
creamy polenta and grilled zucchini  
lemon thyme beurre blanc

### Desserts

TRES LECHES BREAD PUDDING  
Chantilly cream, orange caramel sauce

PRICKLY PEAR SORBET  
Lemon shortbread cookie

CINNAMON CHURRO STICKS  
Mexican hot chocolate sauce

### Suggested wines

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