

SALADS

HOUSE SALAD

Side 6.00 Entree 10.00

Enjoy mixed greens tossed in your choice of house-made vinaigrettes: citrus herb, shiitake ginger soy**, ranch, thousand island, blue cheese, or Caesar dressing*.

CAESAR SALAD

Side 7.00 Entree 13.00

Chopped romaine coated with our house-made Caesar dressing*, complemented by corn tortilla strips, Parmesan cheese, and fresh tomatoes.

COBB SALAD 24.00

A delightful mix of romaine lettuce, tomato, hard-boiled egg, blue cheese, red onion, avocado, grilled chicken, and bacon, all tossed together with Ranch dressing.

BEET-NIK SALAD 17.00

Organic sliced red and golden beets on a bed of mixed greens, dressed with our citrus herb vinaigrette. Finished with roasted pistachios, citrus segments, and chèvre.

MARINATED STEAK SALAD 22.00

Bistro filet marinated in soy sauce, garlic, and seasoning, served over mixed greens, shredded cabbage, carrots, snow peas, and water chestnuts. Tossed in our shiitake ginger soy** vinaigrette and topped with tortilla strips and sesame seeds.

CRAB LOUIE SALAD 24.00

Dungeness crab meat, avocado, hard-boiled egg, cucumbers, fresh tomatoes, and asparagus, all served on a bed of romaine lettuce and spring mix, dressed with thousand island.

SWEET & SAVORY CREPES

A choice of French fries, house salad or soup for savory crepes.

Crepes are a blend of buckwheat and flour.

Go GF w/ Buckwheat +2.00

FUNGUY'S 18.00

Local organic mushrooms sauteed with spinach & chèvre.

SALMON RUN 19.00

Chilled lox, chèvre, tomatoes & capers topped with sour cream.

ROSEMARY'S CHICK 19.00

All-natural chicken breast marinated in garlic & rosemary with sauteed spinach, caramelized onions, mushrooms & Swiss cheese.

MARDI GRAS 18.00

Andouille sausage, caramelized onions & roasted red bell peppers.

GARDENER'S DREAM 17.00

Spinach, broccoli, carrots & Swiss cheese.

NUTELLA 11.00

Strawberries wrapped in a hot crepe topped with whipped cream.

SPICED APPLE 11.00

Warm apples in a hot crepe topped with caramel sauce.

BIGGER PLATES

COCONUT CURRY 16.00

Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, & tomatoes. Topped with toasted almond slices & Parmesan cheese.

TOMATO BASIL PASTA 16.00

Roma tomatoes lightly sauteed in olive oil with minced garlic finished with fresh basil in a white wine reduction tossed with spaghetti & Parmesan cheese.

PENNE PASTA AL CINGHIALE 22.00

New York-style Italian sausage, with fresh tomatoes, local organic mushrooms, and aromatic garlic, all simmered in a rich chicken stock with a hint of chili flakes, served over penne pasta.

SURF AND TURF PASTA 24.00

Penne pasta in a cream sauce with prawns, andouille sausage, chicken, bell peppers and onions.

MAC & CHEESE 14.00

Elbow macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko Parmesan crust.

CHICKEN SALTIMBOCCA 25.00

Chicken breast wrapped with prosciutto and sage in a buttery sauce. Served with mashed potatoes & asparagus.

FISH & CHIPS 18.00

Battered Cod served with French fries and a side of tartar sauce

RIB-EYE STEAK 25.00

Pan-seared rib-eye steak, with fresh herbs, topped with home-made chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

CHICKEN PICCATA 23.00

Tender chicken breast sauteed with lemon juice, butter, and capers. Accompanied by creamy mashed potatoes and a selection of fresh vegetables from the chef.

SALMON PICATTA 24.00

Wild salmon sauteed with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

CALAMARI STEAK PICATTA 24.00

A seared calamari steak, prepared with lemon juice, butter, and capers, accompanied by creamy mashed potatoes and the chef's selection of seasonal vegetables.