

Summer

SEASONAL FEATURES



SHRIMP CEVICHE*

Marinated in lime and olive oil with habanero peppers, sweet onions, avocado, cilantro, tomatoes and jicama. Served with fresh corn tortilla chips. 10.95

GRILLED SALMON CAKES

Fresh salmon, celery and onions coated with panko bread crumbs, flat top grilled and topped with Sriracha aioli, balsamic marinated tomatoes and arugula. 10.95

GRILLED FRESH ARTICHOKE

Grilled with roasted garlic herb butter, crispy onion strings and lemon thyme aioli. 10.95

FRESH HEIRLOOM TOMATO CAPRESE SALAD

Vine ripened tomatoes, fresh mozzarella, basil and spring greens with white balsamic vinaigrette, lemon shallot vinaigrette, virgin olive oil, sea salt and maple balsamic glaze. 9.95

GREEN PAPAYA & THAI SHRIMP SALAD**

Seared Thai shrimp, shredded green papaya, grape tomatoes, green beans, red radish, basil, green onions, cilantro, mint and roasted peanuts tossed with spicy lime vinaigrette. 14.95

SPICY FRIED CHICKEN SANDWICH

Marinated with jalapeno and buttermilk, dusted in spicy flour, crispy fried and topped with chipotle Napa slaw and dill pickles. Served with fresh hand cut fries, Napa slaw or side salad. 12.95

GRILLED RANCH STEAK*

Char-grilled with roasted garlic butter, white cheddar mashed potatoes and grilled asparagus. 19.95
Add Grilled Shrimp 4.95

GRILLED NORTHWEST SALMON*

Grilled with lemon and roasted garlic butter, served with mango quinoa salad and fresh heirloom tomatoes. Ask your server for current availability. 25.95

DESSERT

STRAWBERRY RHUBARB & WHITE CHOCOLATE CHEESECAKE**

Sour cream, fresh whipped cream, strawberry rhubarb purée and fresh sliced strawberries in a chocolate-hazelnut crust. 7.50



CRAFT COCKTAILS

RASPBERRY MINT MULE-JITO : Fresh raspberries muddled with mint, lemon & lime, Bacardi Rum, Malibu Rum, simple syrup and Reed's Ginger Beer. 8.95

WHITE WINE SANGRIA : Riesling, Triple Sec, Brandy, Peach Schnapps, Pineapple Juice, Sprite, Lemon, Lime and Orange. 8.95

ROTATING TAPS

NEW BELGIUM TARTASTIC SOUR ALE : A refreshing sour ale with the lip-tingling sweet & sour flavors of lemon & ginger. 4.5% ABV

BACKWOODS BLUEBERRY WHEAT : Balanced blueberry flavor, providing a pleasant aroma, but not an overpowering taste. 5.2% ABV

WINES

ACROBAT BY KING ESTATE : Pinot Grigio / Oregon / 6oz glass - 8.5 / 9oz glass - 11.5 / Bottle - 26

UNDERWOOD : Pinot Noir / Oregon / 6oz glass - 8 / 9oz glass - 11 / Bottle - 24

***Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.*

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.*