



DINNER MENU ★ \$33

STARTER

— choice of —

SEASONAL SOUP

made from scratch daily

BABY KALE & ROMAINE CAESAR SALAD

Parmesan cheese, wild white anchovies, house-made eggless dressing, Ciabatta croutons

FIELD GREENS SALAD

organic greens, tomato, red onion, sunflower seeds, house dressing

ENTRÉE

— choice of —

“BRICK” CHICKEN

free-range half chicken, mashed potatoes, za’atar croutons, herb jus

BRAISED SHORT RIBS

grass-fed angus, mashed potatoes, horseradish cream, beef jus

COLUMBIA RIVER STEELHEAD

mesquite grilled salmon, lemon vinaigrette, chilled quinoa salad

DESSERT

— choice of —

GOURMET ICE CREAM

choose one of three daily flavors, served with house-made shortbread cookies

DEVIL’S FOOD CAKE

three layers with rich chocolate ganache, Amarena cherries and whipped cream

Chef Ray Valencia