



Specials for March 1st

Small Plate

Local Manila Clams Steamed with Andouille Sausage, Cajun Sofrito and Lager, Served with Grilled Baguette. \$19

Pasta

Garganelli Carbonara.

Handmade Pasta with Bacon, Egg Yolks, Pecorino Romano, Parmesan Reggiano and Black Pepper. \$19

Large Plate

Wild Hood Canal King Salmon, Pan Seared with Crispy Skin, Mashed Yams, Spinach Chiffonade, Sweet and Sour Soy Broth. \$35

Desserts \$8

Apple Crisp with Vanilla Ice Cream. (GF)

Chocolate Cherry Shortcake Jubilee.

Chocolate Biscuit topped with Vanilla Ice Cream and Warm Cherry Sauce.

Sundae with Hot Fudge, Toasted Almonds, Whipped Cream and a Cherry On Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (*) Asterix indicates dishes that can be prepared raw or undercooked.

