



Specials for April 26th

Small Plate

Local Albacore Tuna, Seared Rare atop Grilled Napa Cabbage, Miso Buerre Blanc, Shaved Radishes and Fresh Horseradish. \$20

Pasta

Handmade Lummi Island Stinging Nettle Linguini with Garlic, Chili Flakes, Parsley, Extra Virgin Olive Oil and Parmesan Reggiano. \$17

Large Plate

Tacos Americano Plate.

Two Crispy Shell Beef Tacos with Tillamook Cheddar, Sour Cream and Shredded Iceberg Lettuce. Served with Red Rice and Refried Beans, Salsa Roja and Pickled Jalapeño. \$22

Desserts \$8

Apple Crisp with Vanilla Ice Cream. (GF)

Crêpe Filled with Biscoff Cookie Custard, Whipped Cream and Orange Caramel 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.

