



Specials for May 2nd

Small Plate

Chili Cheese Fries.

Handcut Frites, Beef Chili, Tillamook Cheddar Sauce, Smoked Jalapeño Chimichurri. \$15
(GF)

Pasta

Local Asparagus Risotto with lemon, Mascarpone and Parmesan Reggiano. \$18 (GF, V)

Large Plate

Wild Hood Canal King Salmon, Pan Seared with Crispy Skin, Chickpea Spring Onion and
Asparagus Pistou, Charred Tomato Vinaigrette. \$30 (GF)

Desserts \$8

Apple Crisp with Vanilla Ice Cream. (GF)

Rhubarb, Rum and Pecan Upside Down Cake with Whipped Cream.

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.

