

Ethan Stowell's

**PACIFIC
NORTHWEST
STARTER**

HEIRLOOM TOMATO SOUP 
ricotta, basil, balsamic

ALASKAN CRAB SEAFOOD COCKTAIL
snow crab, shrimp, scallops, hardboiled egg

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA 
aged balsamic vinegar, olive oil, basil, focaccia

CRISPY THAI VEGETABLE SPRING ROLL
rice noodle salad, sweet chili dipping sauce

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

CHOPPED FARMER'S SALAD   
romaine, red onion, green olives, tomato, cucumber, green beans, apple,
organic seed mix

STARTERS

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**PACIFIC
NORTHWEST
MAIN**

PETITE BEEF TENDER WITH CREAMED
LEEK AND BACON *
thyme roasted potatoes, frizzled parsnip

PASTA WITH BEEF SHORT RIB BOLOGNESE
oregano, Parmesan cheese

ROAST HERB CRUSTED PORKLOIN
broccoli, butter bean purée, port reduction

MARKET-FRESH FISH *
saffron risotto, mussels, clams, peppers

WILD MUSHROOM STRUDEL 
forest mushrooms, spinach, feta cheese, Thai red curry sauce

GARLIC-HERB ROASTED CHICKEN 
avocado, tomato and corn salsa

CHEF RUDI'S RED WINE BRAISED BRISKET
paprika, onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

GRILLED ALASKAN SALMON WITH CAPERS AND DILL * 
cilantro rice

MAINS

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

INDULGE

JUMBO SHRIMP COCKTAIL \$8.50
Dijon aioli, lime

TASTE OF ALASKA \$35
steamed Alaskan crab legs, lobster and crab chowder, crab and shrimp cakes

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL * \$35
grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE * \$75
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

BAKED ALASKA
warm brandy Bing cherry sauce

DOUBLE CHOCOLATE TART
crème anglaise

PEAR STRUDEL **NS**
vanilla sauce

HOT FUDGE SUNDAE
chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM
ask your server about our daily ice cream offerings

COFFEES

CAPPUCCINO 3.50

CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

additional drink selections available

NS no sugar added **GF** gluten-free **ND** non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.
An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required.