

# DINNER



## GARDEN

Baby beet salad, candied ginger, toasted pistachios, pomegranate seeds, goat cheese, baby kale, sherry vinaigrette (GF, V) 10 † / 17

Grilled Alaska wild salmon salad, baby kale, red quinoa, pickled blueberries, strawberries, avocado, brown rice, honey chia seed vinaigrette 15 † / 22 (GF)

Roasted Brussels sprouts, smoked bacon, maple stone-ground mustard vinaigrette, candied walnuts (GF) † 7

Caesar salad, crispy romaine, Macrina Bakery croutons, Parmesan cheese, anchovies, house made lemon-Caesar dressing 8 † / 11

Seasonal house salad, wild greens, black mustard seed vinaigrette, goat cheese, cherry tomatoes, smoked almonds, strawberries (GF, V) 8 † / 11

## SEA

\*Wild salmon and Ahi tuna Poke, fresh greens, macadamia nuts, avocado, daikon, carrots, pickled pear, green onions, lime, sesame vinaigrette 17

Penn Cove mussels, Lost Coast Brewery Mexican lager, pico de gallo, cilantro, green onions, chorizo, Oaxaca cheese toast 18

\*Pan-seared Alaska weathervane giant sea scallops, corn purée, roasted corn salsa, cilantro oil, micro greens (GF) 30

\*Fennel-dusted wild Alaska salmon, baby spinach, smashed red potato cakes, shaved fennel and orange salad, citrus vinaigrette (GF) 34

\*Grilled wild prawns and seared halibut, roasted vegetable succotash, wilted pea vines, smoky paprika coulis (GF) 31

Northwest seafood cioppino, wild salmon, halibut, prawns, clams, mussels, chorizo, anchotomato broth, grilled baguette 29

Dungeness crab and spot prawn cakes, yuzu vinaigrette, tobiko, pea vines 20

# DINNER



## LAND

Fromage and savory, assorted charcuterie, pickled vegetables, seasonal selection of cheeses.  
Please ask your server for the current selection 25

Burrata cheese plate, sundried tomatoes, red onions, cucumbers, micro greens, garlic toast (V) †  
13

Aleppo pepper crusted compressed pork belly, arugula purée, black pepper huckleberry syrup,  
wilted baby kale, pomegranate vinaigrette 18

Crispy saffron Niman Ranch chicken thigh, Thai red curry, forbidden rice, green papaya, carrots,  
and scallions 23

\*Charred New York strip steak, baby roasted carrots, cherry tomatoes, heirloom marble  
potatoes, red chimichurri (GF) 45

Soy-glazed short ribs, togarashi pickled cucumbers, frisée, enoki mushrooms, red onions, sesame  
seeds, julienne snap peas 26

\*Slow roasted prime rib, Yukon Gold garlic mashed potatoes, seasonal vegetables,  
creamed horseradish, au jus (GF) 28.5 / 32.5

\*Seared pepper crusted petit filet of beef, grilled prawns, parsnip puree, pea vines, English peas,  
herb compound butter(GF) 40

Smoked jalapeño mac and cheese, Beecher's cheese curds, pickled red onions, crispy onions 16

## SIDES

Soups: Clam chowder, WAC Signature Dungeness Crab Bisque,  
French onion soup, or soup of the day 6 † / 7

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

(GF) This symbol denotes gluten-free items. | (V) This symbol denotes vegetarian items. | (†) Appetizer-coupon eligible