

Spring - Summer 2010

Subtle changes made seasonally.

Oysters on the Half Shell*

kiss it off the shell and crush it on the palate ...

served with iced grapefruit mignonette

Samish Bay Pacific - Samish Bay, Washington

Crisp, clean full taste. The local favorite.

Penn Cove Select - Whidbey Island, Washington

Firm with a crisp, briny flavor leaving a clean aftertaste.

Fanny Bay - British Columbia, Canada

Plump and firm with a sweet flavor and a briny finish.

Kumamoto - Samish Bay, Washington

Firm, rich creamy flavor with a buttery-sweet finish while mildly fruity.

SINGLE...3 HALF DOZEN...16 BAKER'S DOZEN...30
add \$.50 for each Kumamoto

Appetizers

BAKED OYSTERS

*3 Samish Bay Oysters with spinach, tomatoes,
Boar bacon, dry sherry and chives ... 13*

CALAMARI

golden fried Calamari rings, toasted parmesan aioli ... 10

MUSHROOM GNOCCHI

*sautéed mushrooms, leeks, asparagus tips, heirloom tomato, Madeira,
gnocchi, black truffle broth and shaved asiago ... 15*

STEAMED MUSSELS

white wine, pistou, grape tomatoes ... 12.50

APPETIZER DU JOUR

Chef Gordo's special for today ... price as quoted

**consuming raw seafood may increase your risk of food borne illness.*

OYSTER WINES BY THE GLASS

Muscadet - Chateau De L'Hyverniere - France ... 9.50

Dry, firm, clean and refreshing.

Sauvignon Blanc - Kim Crawford - New Zealand ...9.00

Wonderful tropical and stone fruit flavors with herbaceous notes and a firm acidity.

SOUPS

Smoked Salmon Chowder

*hot smoked Alaskan King Salmon, Yukon gold potatoes,
pancetta and sour cream and chive mini bisquits*

cup 4.95

bowl 7.50

Asparagus and Morel Soup

*A lightly creamed vegetarian soup garnished
with morels, roasted garlic oil and shaved manchego*

cup 4.50

bowl 6.95

SALADS

Mixed Garden Greens

*mixed Spring greens with toasted walnuts,
blue cheese, red onions, gala apples and red globe grapes,
dressed with a maple raspberry vinaigrette*

6.50

Marinated Beet Salad

*Fresh red and yellow beets with red onions, baby spinach, chevre,
Toasted pine nuts and honey lemon vinaigrette*

8.00

Thank you for refraining from using your cell phone in the dining room.

An 18% service charge may be added to parties of six or more.

LUNCH ENTREES

served with sweet potato fries or basmati rice ...
add a cup of soup or a small mixed greens salad ~ 3.75

FRESH ALASKAN HALIBUT ... 18

*seared with a peanut and black peppercorn crust,
finished with a honey, blood orange and
red chili reduction*

CRAB & CHEDDAR MELT ... 17.50

*grilled sourdough, crab, avocado,
cheddar cheese, red peppers,
green onions*

KOBE BURGER ... 16

*8 ounce grilled Kobe patty with lettuce, tomatoes
and cheddar, smoked onion horseradish sauce*

GRILLED CHEESE SANDWICH ... 11

*sourdough bread, cambozola cheese, pistou,
tomato, roasted red peppers and red onion*

FRIED OYSTERS ... 16

*fresh Samish Bay oysters,
apple aioli, vegetables*

CRAB CAKES ... 18.50

*Dungeness & Jonah Crab,
kiwi and mango chutney*

FRESH FISH DU JOUR ... as quoted

Chef Gordo's special for today

FRESH RUBY RED IDAHO TROUT ... 17

*stuffed with oyster mushrooms and oven roasted,
topped with a smoked tomato chardonnay butter*

GULF COAST HOPPER PRAWNS ... 16.50

*on brochette, grilled with a passion
fruit and chili glaze, charred red peppers*

FRESH ALASKAN HALIBUT & CHIPS ... 16.50

*crispy microbrew beer batter,
remoulade sauce*

FRESH ALASKAN KING SALMON ... A.Q.

*herb grilled with strawberry and black
truffle emulsion, balsamic syrup drizzle*

add a cup of soup or a small mixed greens salad ~ 3.75

WILD MUSHROOM RAVIOLI ... 15

*herbed pasta stuffed with mushrooms, basil
and spinach - served with heirloom tomato
Coulis, asparagus, pistou and romano cheese*

CIOPPINO ... 19

*clams, mussels, scallops, shrimp and fish
in a spicy saffron stew*

WINES BY THE GLASS

Sauvignon Blanc	Kim Crawford	New Zealand	9.00
Muscadet	Ch. De L'Hyverniere	France	9.50
Chardonnay	14 Hands	Washington	7.00
Riesling	Hinman	Oregon	6.50
Pinot Gris	King Estate	Oregon	9.00
Merlot	Penfolds	Australia	6.50
Cabernet Sauvignon	Maryhill	Washington	9.50
Pinot Noir	Airlie	Oregon	10.50
White Zinfandel	Talus	California	5.50
Champagne	Monmousseau Brut	France	7.50
Non-Alcoholic	Ariel Chablis or Sparkling Brut		5.00

BEER

Pyramid Haywire Hefeweizen	Seattle, WA	4.75
Deschutes Mirror Pond Pale Ale	Bend, OR	4.75
Full Sail IPA	Hood River, OR	4.75
Deschutes Black Butte Porter	Bend, OR	4.75
Lagunitas Pilsner	Petaluma, CA	4.75
Bridgeport ESB	Portland, OR	4.75
Anchor Steam	San Francisco, CA	4.75
Sam Adams Light	Boston, MA.	4.75
Paulaner Non-Alcoholic	Germany	4.75
New Belgium Blue Paddle Pilsner	Fort Collins, CO	4.75
Unibroue La Fin Du Monde Ale	Quebec, Canada	6.75

OTHER

San Pellegrino Sparkling Mineral Water, Milk	3.00
Pepsi, Diet Pepsi, 7Up, Diet 7Up	2.50
IZZE Sparkling Juice - Clementine, Pomegranate, Blackberry	3.00
Dry Soda- Lavender, Vanilla Bean, Rhubarb	3.00

DESSERTS

Chocolate Truffle Cake <i>rich, dark chocolate truffle cake with whipped cream and raspberry coulis</i>	9.00
Cappuccino Crème Brulee <i>delicate coffee flavored custard with vanilla sugar crust, sugar cookie</i>	8.00
Meyers Lemon Tart <i>zesty lemon filling with pine nut crust, strawberry rhubarb compote, whipped cream</i>	8.50
Huckleberry Vanilla Cheesecake <i>two layered cheesecake with huckleberry creame anglaise</i>	8.50
Sorbet Trio <i>Chef Gordo's refreshing trio of flavors for today ~ naturally fat free.</i>	7.50
Fresh Berries Pavlova <i>fresh berries over a light vanilla meringue with ruby port sauce</i>	10.00