

Updated 9/29/10

Oysters on the Half Shell*

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

served with pickled green mango and jicama slaw

Royal Miyagi - Cortes Island, British Columbia

Smooth textured, mild with a clean kiwi aftertaste.

Nootka Sound - Vancouver Is., British Columbia

Sweet flavor and lightly briny.

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... 3.25 HALF DOZEN ... 17.50 DOZEN ... 33

Appetizers*

BAKED OYSTERS

*3 Samish Bay Oysters with spinach, tomatoes,
Boar bacon, dry sherry and chives ... 13.50*

CALAMARI

golden fried Calamari rings, saffron lemon aioli ... 11

CHANTERELLE AND SWEET POTATO GNOCCHI

*local golden chanterelle mushrooms, leeks,
sweet potato gnocchi, thyme, and a cambozola cream ... 16*

STEAMED MUSSELS

white wine, pistou, grape tomatoes ... 13

APPETIZER DU JOUR

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

*Washington State Law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Some seafood is prepared rare to medium rare unless otherwise requested. Raw eggs are used in our aioli's. Some seafood items are served raw and our meat items are cooked to order.

OYSTER WINES BY THE GLASS

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

Dry, firm, clean and refreshing.

Sauvignon Blanc - Kim Crawford - New Zealand ...9.50

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

SOUPS

Butternut Squash and Chanterelle Soup

*local golden chanterelle mushrooms and roasted butternut squash
with ginger, nutmeg, and allspice in our vegetarian stock.*

cup 5.50

bowl 8.50

Sweet Corn and Shrimp Bisque

*bay shrimp, sweet white corn and vegetable mirepoix in shellfish
consommé with a touch of brandy and sumac*

cup 5.50

bowl 8.50

SALADS

Mixed Garden Greens

*mixed fall greens with toasted pecans,
blue cheese, red onions, gala apples and dried cherries,
dressed with a maple vinaigrette*

7.50

Marinated Beet Salad

*fresh red and yellow beets with red onions, baby spinach, chevre,
roasted pumpkin nuts and honey lemon vinaigrette*

8.50

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.

ENTREES*

served with sweet potato fries or herbed basmati rice ...
add a cup of soup or a small mixed greens salad ~ 3.95

FRESH ALASKAN HALIBUT ... 19
*seared with a peanut and black peppercorn crust,
finished with a honey, Valencia orange
and red chili reduction*

KOBE BURGER* ... 16
*8 ounce grilled Kobe patty with lettuce, tomatoes
and cheddar, smoked onion horseradish sauce*

FRIED OYSTERS ... 17
*fresh Samish Bay oysters,
apple aioli, vegetables*

WILD BOAR PASTRAMI SANDWICH ... 17.00
*in house boar pastrami, emmentaler cheese,
smoked sauerkraut, thousand island dressing on rye bread*

FRESH RUBY RED IDAHO TROUT ... 18
*stuffed with chanterelle mushrooms and oven roasted,
topped with a lemon caper chardonnay butter*

FRESH ALASKAN HALIBUT & CHIPS ... 17.50
*crispy microbrew beer batter,
remoulade sauce*

CRAB & CHEDDAR MELT ... 18.50
*grilled sourdough, crab, avocado,
cheddar cheese, red peppers,
green onions*

GRILLED CHEESE SANDWICH ... 12
*sourdough bread, cambozola cheese, pistou,
tomato, roasted red peppers and red onion*

CRAB CAKES ... 19.50
*Dungeness & Jonah Crab,
black plum chutney*

GULF COAST HOPPER PRAWNS ... 17.50
*sautéed with snap peas, red peppers,
mangoes, coconut curry cream, basmati rice*

FRESH NORTHWEST SALMON ... A.Q.
*herb grilled with roasted fennel and a
blackberry balsamic brown butter*

add a cup of soup or a small mixed greens salad ~ 3.95

WILD MUSHROOM GNUDI... 16
*sautéed mushrooms, leeks, chives, ricotta, green
beans, parmesan, cream sauce, manchego*

SEAFOOD BARIGOULE ... 20
*clams, mussels, scallops, shrimp, fish in
artichoke seafood broth, potatoes, baguette*

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WINES BY THE GLASS

Sauvignon Blanc	Kim Crawford	New Zealand	9.50
Muscadet	Ch. De L'Hyverniere	France	9.50
Chardonnay	14 Hands	Washington	7.00
Riesling	Hinman	Oregon	6.50
Pinot Gris	King Estate	Oregon	9.50
Merlot	Penfolds	Australia	6.50
Cabernet Sauvignon	Maryhill	Washington	9.50
Pinot Noir	MacRostie	Carneros	11.50
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 Water, Milk	3.00	Pepsi, Diet Pepsi, 7Up, Diet 7Up	2.50
IZZE Sparkling Juice - Pomegranate, Blackberry			3.00
Dry Soda- Lavender, Vanilla Bean, Rhubarb, Cucumber			3.00

DESSERTS

Chocolate Truffle Cake		9.00
<i>rich, dark chocolate truffle cake with whipped cream and raspberry coulis</i>		
Frangelico Crème Brulee		8.00
<i>vanilla sugar crust and whipped cream, chocolate hazelnut cookie</i>		
Apple Tart Tatin		8.50
<i>warm caramelized apple French tart with vanilla bean ice cream</i>		
Spiced Pumpkin Cheesecake		8.50
<i>pumpkin, clove, ginger and allspice cheesecake, gingersnap crust</i>		
Sorbet Trio		7.50
<i>Chef Gordo's refreshing trio of flavors for today ~ naturally fat free.</i>		
Chocolate Mint Trio		10.00
<i>chocolate mint pot de crème, spearmint white chocolate terrine, mint chocolate truffle</i>		