

TODAY'S SPECIALS

APPETIZERS

Warm Burrata & Prosciutto 21

*Delicata Squash, Olive Oil Verde,
Fennel & Arugula Salad,
Rhubarb Mostarda, Semolina Crisp*

Carrot & Scallion Fritter 21

*Miso Yogurt, Gochujang Gastrique,
Crushed Cashews, Herb Salad*

Torched Spanish Octopus* 23

*Crispy Fingerling Coins,
Castelvetrano Olives,
Iberico Chorizo, Boquerones,
Blood Orange Rosé Caviar,
Tangerine Olive Oil,
Verde Semolina Crisp*

Steak Tartare* 24

*Caper Berries, Radish, Cornichon,
Peruvian Peppers, Herbs,
Shaved Egg, Rustic Garlic Bread*

Hamachi Crudo 20

*Soppressata, Salami, Cherry Tomato,
Fennel, Olive Tapenade,
Smoked Tomato Vinaigrette,
Chickpea Puree*

ENTRÉES

add a 1/2 portion of salad from menu | 10

Pan Seared Steelhead Trout 45

*Risotto Putanesca, Pecorino Cheese,
Castelvetrano-Caper Gremolata,
Basil & Pine Nut Pistou*
Suggested Pairing:
DeLille Cellars, Roussanne

Grilled Beef Tenderloin* 56

*Roasted King Mushroom, Polenta Fries,
Red Onion Marmalade, Olive Oil Verde,
Red Wine Jus*
Suggested Pairing:
DeLille Cellars, Chaleur Estate

Mary's Pan Seared
Frenched Chicken Breast 36

*Red Wine Farro Risotto, Pearl Onion
Foraged Mushroom Conserva,
Chicory Salad, Maida Jus*
Suggested Pairing:
DeLille Cellars, Lazy River Pinot Noir

OUR AWARD WINNING TEAM

James Dailey
General Manager

Michael C. Toni
Executive Chef

Taylor Kinnebrew
Chef De Cuisine

Josh Gately
Sous Chef

A 20% GRATUITY WILL BE ADDED AUTOMATICALLY TO PARTIES OF SEVEN OR MORE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

APPETIZERS

Cheese & Charcuterie 28

*Jardinière, Preserves, Olives,
Grain Mustard, Marcona Almonds,
Rustic Bread Crisp, Crackers*

Roasted Mushroom Toast 16

Truffle Mascapone, Sherry, Arugula

Delicata Squash Fries 17

Tempura, Basil Aioli, Herbs de Provence

House-Made Bread Trio 14

*Semolina, Rustic & Focaccia Breads,
Tomato Conserva, Olive Oil Verde,
Whipped Butter, Sea Salt*

SOUP & SALAD

Soup Du Jour cup bowl
9 | 13

*Featuring the finest seasonal
ingredients and vibrant flavors*

Gem & Endive Salad 17

*Brussels Sprout, Baby Beet, Golden Fig,
Gorgonzola Dolce Cheese,
Champagne Dijon Vinaigrette, Walnut*

add Chicken 8 | Prawns 12 | Steak* 22

Chef Toni's Washington Salad 16

*Organic Greens, Dried Bing Cherries,
Beecher's White Cheddar, Candied Pecans,
Cherry Vinaigrette*

add Chicken 8 | Prawns 12 | Steak* 22

Kale & Romaine Caesar Salad 14

Focaccia Crisp, Shaved Parmesan, Grilled Lemon
add Chicken 8 | Prawns 12 | Steak* 22

ENTRÉES

add a 1/2 portion of salad from menu | 10

Center Cut 9oz

New York Steak Frites* 39

*Chaleur Estate Maître d' Butter,
Pommes Frites, Seasonal Vegetables, Jus*
Suggested Pairing:

DeLille Cellars, Red Willow Cabernet Franc

Crispy Braised Beef Short Rib 45

*Ricotta Potato Gnocchi, Cipollini Onions,
Swiss Chard, Glazed Rainbow Carrots,
Grand Ciel Jus*

Suggested Pairing:

DeLille Cellars, Shaw Cabernet

Grilled Salmon Creek

Pork Chop 38

*Verde Spatzle, Radicchio, Plum Agrodolce,
Pork Jus, Winter Squash Ring*

Suggested Pairing:

DeLille Cellars, Doyenne

PASTA

add a 1/2 portion of salad from menu | 10

Spaghetti Carbonara 27

*Smoked Shiitake Mushroom,
22-Month Aged Parmesan, Parsley, Egg Yolk,
Black Garlic & Parmesan Brodo*

add Chicken 8 | Prawns 12 | Steak* 22

Suggested Pairing:

DeLille Cellars, Roussanne

Dungeness Crab Pappardelle 38

Sweet Corn Cream, Scallions, Piment d' Espelette
add Double Dungeness Crab | 17

Suggested Pairing:

Domaine Laroche, Saint Martin Chablis

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