

<b>Grand Marnier Prawns</b>	<b>\$19</b>
<i>Mixed Greens, Lemongrass Vinaigrette</i>	
<b>Baby Romaine Caesar Salad</b>	<b>\$13</b>
<i>Crouton Crumbs, White Anchovy, Parmigiano Reggiano,</i>	
<b>Mixed Green Salad</b>	<b>\$10</b>
<i>Strawberry ~ Walnut Pesto, Manchego, Balsamic Vinaigrette</i>	
<b>Northwest Local Beef Burger</b>	<b>\$17</b>
<i>Ninety Farms Beef, Pleasant Valley Farmstead Cheese, Candied Bacon, Roasted Tomato Mayo</i>	
<i>Bibb Lettuce, Macrina Brioche Bun, French Fries</i>	
<b>Chef B's Grilled Lamb Burger</b>	<b>\$14</b>
<i>Red Wine Onions, Arugula, Gruyère, Garlic Aioli, on Brioche Bun with Sweet Potato Fries</i>	
<b>Pulled Pork Sandwich</b>	<b>\$12</b>
<i>Coleslaw, Sweet Potato Fries</i>	
<b>Artisan Cheese Flight</b>	<b>\$15</b>
<i>Selection of Local Cheeses</i>	
<b>Beef Short Rib Quesadilla</b>	<b>\$9</b>
<i>Pepper Jack Cheese, Pico de Gallo, Crème Fraîche</i>	
<b>Fireside Pizzetta</b>	<b>\$12</b>
<i>Changes Daily</i>	
<b>Popcorn Lobster</b>	<b>\$20</b>
<i>Ginger ~ Mirin Dipping Sauce</i>	
<b>Fried Calamari</b>	<b>\$12</b>
<i>Gremolata, Chipotle Aioli</i>	
<b>Barking Frog Grilled Chicken Club</b>	<b>\$14</b>
<i>Black Forest Ham, Apple Smoked Bacon, Lettuce &amp; Tomato, Basil Aioli, Toasted Focaccia, Sweet Potato Fries</i>	
<b>Small Fry</b>	<b>\$8</b>
<i>Garlic, Sweet Potato or Regular</i>	
<b>Ahi Sliders</b>	<b>\$13</b>
<i>Ocean Salad, Daikon Sprouts, Wasabi Mayo</i>	

### **ENTREES**

*Available 5PM-10PM*

<b>Northwest King Salmon</b>	
<i>Dungeness Crab Ravioli, Butter Braised Leeks, Asparagus Puree, Asparagus &amp; Cherry Tomato Salad</i>	
	<b>\$36.</b>
<b>Grilled New York Steak</b>	
<i>Caramelized Onions, Herbed Garlic Fries</i>	
	<b>\$29</b>
<b>Roasted Jidori Chicken Breast</b>	
<i>Semi Sun Dried &amp; Oil Cured Tomatoes, Fresh Mozzarella, Trofie Pasta, Basil Pistou</i>	
	<b>\$28</b>