

STARTERS

Pecorino Romano garlic toast	3
Black bean, cheddar & scallion quesadilla with pineapple salsa	6
Roasted eggplant dip with tomato & cilantro served with crostinis, sugar snaps, celery & carrots	6
Jeanne Moreau's spicy sesame noodles, soba noodles tossed with sesame sauce, served with pickled ginger and seaweed salad	7
Grilled chicken tikka skewers, 3 coriander, yogurt & spice marinated chicken skewers served over jasmine rice and vegetable pilaf	7
Wild mushroom, spinach, chevre & caramelized onion tart	8
Grilled lamb kebob, seasoned ground lamb skewered and grilled served over jasmine rice and vegetable pilaf with cilantro yogurt drizzle	8
Corn & Dungeness crab fritters with mango mustard drizzle	9
Homemade pizza of the day (please allow 15 minutes)	10
Napoleon of Dungeness crab, bay shrimp & remoulade with avocado & mango salsa	12

SOUPS & SALADS

Today's freshly prepared soups	4, 6
Our house salad of mixed greens with sesame ginger vinaigrette	7
Iceberg wedge with creamy Oregon blue cheese dressing and chopped tomatoes	8
Caesar,* traditional style with shaved Pecorino Romano cheese	10
Roasted beet salad of spinach with green apples, chevre and creamy peppercorn drizzle	10
Quesadilla salad, our quesadilla on the house salad	13
Add to the above 5 salads:	
Sesame maple seared tofu	4
Sliced grilled chicken breast	5
Cumin lime seared fish du jour	6
3 large basil grilled prawns	6
Fresh roasted turkey Cobb salad, romaine, bacon, hard boiled egg, avocado, diced tomato, Oregon blue cheese & garlic buttermilk dressing	12
Granny Smith apple & grilled chicken salad* over a bed of romaine with a balsamic vinaigrette and spiced candied hazelnuts	12
Lamb salad, coffee & red wine braised leg of lamb over leaf spinach & jasmine rice salad made with marinated vegetables drizzled with dijonaise	12
Grilled romaine & large prawn salad with basil, garlic, sliced tomatoes and Pecorino Romano cheese	15

ENTREES

Entrees are preceded by a whisper of our house salad, or substitute a cup of soup for the whisper for \$1 more

Ask your server about today's fish and vegetarian specials	ask
Macaroni & Cheese, elbow macaroni tossed with a porter ale & cheddar cheese sauce topped with fried onions served with a skewer of roasted vegetables	15
Toppings are available for the above:	
Sesame maple seared tofu	4
Sliced grilled chicken breast	5
Cumin lime seared fish du jour	6
3 large basil grilled prawns	6
A sauté of root vegetables (russet & sweet potatoes, onions, carrots & beets) topped with Thai red curry baked tofu	15
Grilled meatloaf plate (hormone free beef) over mashed potatoes with homemade gravy and vegetable of the day	16
Mole ¼ chicken (hormone free), A Mexican preparation with chilies & dark chocolate braised and served with brown rice and vegetable of the day	18
Banana leaf wrapped slow roasted pork seasoned with garlic, ginger and soy served with Thai red curry sauce, brown rice pilaf & vegetable of the day	19
Lamb stew with coffee & red wine braised leg of lamb, wilted spinach, carrots, red onions & potatoes	19
4 Large basil grilled prawns over creamy polenta with peas served with turmeric roasted tomatoes and the vegetable of the day	20
Asian Spice Rubbed Beef Tenderloin, grilled and served over au gratin potatoes with mango mustard and the vegetable of the day	22

* Raw egg products are used to make this dish

an 18% gratuity will be added to parties of 6 or more
no separate checks please

Blood Orange Old Fashioned

New take on an old classic with Bulleit bourbon and a splash of blood orange juice

Pomegranate Black Pepper Margarita

Good gold tequila, triple sec, pomegranate, lime & orange juices muddled with lime and cracked black pepper served on the rocks with a cayenne-sugared rim

French 57

A classic drink of Tanqueray Rangpur gin, fresh lime, a dash of sugar syrup topped with champagne served up or on the rocks

Mango Mojito

Dark rum, muddled with mango puree, mint, lime and confectioner's sugar served on the rocks

West Side Pear-adise

Clear Creek pear brandy, a splash of coconut rum, pear nectar and lime served up with a lime and cherry

Lucid Martini

Medoyeff vodka iced and strained over Lucid absinthe served up

Krogstad Aquavit Grapefruit Mojito

Organic grapefruit juice & mint muddled with Aquavit

Aviation Julep

A twist on the southern classic, fit for the NW

Chocolate Martini

Medoyeff vodka, Godiva chocolate liqueur and a splash of Crème de Cacao served up in an elegantly decorated glass

Espresso Martini

Medoyeff Vanilla vodka, Kahlua, and espresso served up with fresh cream drizzled on top

