



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 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
<i>Add to the above 5 salads:</i>	
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
Papaya & romaine salad with shrimp, sliced papaya and papaya seed dressing	12
Lamb salad, coffee & red wine braised leg of lamb over leaf spinach and 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

Ask your server about today's fish and vegetarian specials	ask
Roasted vegetable skewers with bell peppers, mushrooms, cauliflower & broccoli over yellow curry chick peas with a side of jasmine rice salad	15
Macaroni & Cheese, elbow macaroni tossed with a porter ale and cheddar cheese sauce topped with fried onions served with a skewer of roasted vegetables	15
<i>Toppings are available for the above 2:</i>	
Sesame maple seared tofu	4
Sliced grilled chicken breast	5
Cumin lime seared fish du jour	6
3 large basil grilled prawns	6
Grilled meatloaf plate (hormone free beef) over mashed potatoes with homemade gravy and vegetable of the day	16
Japanese chicken (hormone free) crepes, Indonesian curry braised chicken wrapped in crepes and served with sesame soba noodles and vegetable of the day	18
Seared & sliced pork tenderloin tonnato served with marinated vegetable & jasmine rice salad and vegetable of the day	19
Coffee & red wine braised leg of lamb, over jasmine rice and vegetable pilaf served in a wilted spinach bowl with roasted carrot spears	19
Cracked black pepper grilled culotte steak (hormone free) sliced & served over Oregon blue cheese mashed potatoes with vegetable of the day	19
Cajun Marinated and grilled flank steak (hormone free) sliced and served over mashed potatoes with the vegetable of the day	20
4 large basil grilled prawns over creamy polenta with peas served with turmeric roasted tomatoes and the vegetable of the day	20

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

* Raw egg products are used to make this dish