

BAR SNACKS

Wasabi peas	2
Pecorino romano garlic toast	4
Sweet & spicy roasted hazelnuts	5
Oven roasted curry sweet potato wedges with cilantro yogurt dipping sauce	5
Meatloaf minis on silver dollar rolls with Tillamook cheddar	5
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
2 mini bourbon BBQ pulled pork sandwiches on silver dollar rolls	7
Wild mushroom, spinach & caramelized onion tart	8
Grilled lamb kebob, seasoned ground lamb and chicken 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
Balsamic roasted "portobello burger" on foccacia with avocado spread, caramelized onions & goat cheese	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
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
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

HAPPY HOUR: Everyday 4:30-7pm & 9pm-closing
Take \$1 off any of the above and beer & wine by the glass

**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