



SOUP & SALAD

SEAFOOD CHOWDER

ocean clams, bay shrimp, finfish
8

TOMATO BISQUE

creme fraiche, basil oil
7

MESCLUN GREENS

cranberry, hazelnut, roque bleu, roasted shallot, carrot, hazelnut vinaigrette
10

CAESAR SALAD

herb crouton, parmesan, caesar dressing
12

SHRIMP AND AVOCADO SALAD

baby iceberg lettuce, red onion, sweetie drop peppers, farm egg, green goddess dressing
17

ENTREES

served with housemade chips
substitute fries, sweet potato fries, onion rings, soup, chowder 3.00

GRILLED CHEESE & TOMATO SOUP

white cheddar, gruyere, italian bread, tomato bisque
14
-add bacon- 2.50

GRILLED CHICKEN GYRO

tzatziki sauce, feta, red onion, tomato, mint, lettuce, naan bread
16

CHEESEBURGER*

oregon grass fed beef, caramelized onion, cheddar, lettuce, tomato, harissa mayo, brioche bun
18

BLATT WRAP

bacon, turkey, avocado-cream cheese spread, lettuce, tomato, garlic-pesto tortilla
16

SMOKED PRIME RIB SANDWICH

white cheddar, gruyere, pickled peppers, caramelized onion, horseradish aioli, hoagie roll
18

CRISPY FISH SANDWICH

beer battered cod, shredded lettuce, tomato, tartar sauce, potato bun
17

FISH AND CHIPS

beer battered cod, french fries, tartar sauce, lemon
20

SIDES FRENCH FRIES • SWEET POTATO FRIES • ONION RINGS 5 each

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Not every ingredient is listed on the menu. Our culinary team will gladly assist with any dietary restrictions.

21% gratuity added for parties of 8 or more | limit of four payments per party.