

## STARTERS TO SHARE

- CASTROVILLE ARTICHOKE Ø *mesquite-grilled, pesto aioli, seasonally available* 14  
BUTCHER'S BOARD *selection of artisan cheeses and charcuterie sm* 15 / lg 28  
TOWN DOCK CALAMARI *lightly breaded, chili aioli, house cocktail sauce* 17  
SALT & PEPPER SHRIMP *lightly fried, pesto aioli* 19  
CRAB CAKES *baked Maryland blue lump crab, spicy remoulade* 16  
AHI TUNA STACK\* *avocado, cilantro, ginger chili sauce, wonton chips* 15  
SPINACH & ARTICHOKE DIP *flatbread crisps* 12

## SOUPS & SALADS

- HOUSEMADE SOUP *seasonally inspired* 9  
FRENCH ONION SOUP *sweet caramelized onions, gruyère, provolone, parmesan* 10  
SEASONAL SALAD *tomato, red onion, avocado, cauliflower couscous, herbed croutons, lemon basil vinaigrette* 9  
WEDGE Ø *baby iceberg, candied bacon, tomatoes, red onion, blue cheese dressing* 10  
GRILLED SHRIMP & BUTTER LETTUCE Ø *Shaft blue cheese, candied walnuts, apples, maple vinaigrette* 21  
STEAKHOUSE COBB\* Ø *mesquite-grilled Angus, field greens, avocado, bacon, Shaft blue cheese, tomato, egg, blue cheese vinaigrette* 23  
CHICKEN CHOPPED SALAD *roasted chicken, red cabbage, snow peas, carrots, Marcona almonds, crispy wontons, peanut vinaigrette* 19  
QUINOA BOWL Ø *spinach, blistered tomatoes, seasonal vegetables, grilled avocado, served warm* 18

## BURGERS & SANDWICHES

- CLASSIC BURGER\* *ground Black Angus beef, Tillamook cheddar or Shaft blue cheese, black pepper aioli, fries* 18  
VEGGIE BURGER *vegetarian three-mushroom patty, dressed arugula, pesto aioli, seasonal salad* 16  
FRENCH DIP\* *housemade jus, horseradish cream, fries* 20  
FRESH FISH TACOS\* *mesquite-grilled steelhead salmon or halibut, flour tortillas, chili aioli, blistered tomatoes, arugula, avocado cucumber salad* 20

## HOUSE SPECIALTIES

- “BRICK” CHICKEN *pan-seared, herb marinated chicken, mashed potatoes, croutons, savory jus* 26  
BUTTERMILK FRIED CHICKEN *signature herbes de Provence, rustic potato salad, seasonal vegetable, hot honey for dipping* 22  
BRAISED SHORT RIB Ø *mashed potatoes, horseradish cream, housemade beef jus* 29  
CEDAR PLANK STEELHEAD SALMON\* Ø *crusted with caramelized onions and bacon, spinach, mushrooms, savory jus* 30  
ALASKAN HALIBUT\* *lightly blackened, beurre blanc, blistered tomatoes, asparagus* 32  
SHRIMP LINGUINE *fresh pasta, spinach, tomatoes, garlic lemon butter, grilled ciabatta* 26  
BBQ DUROC PORK RIBS *St. Louis style, slow cooked, french fries, house slaw* 29  
HOISIN MARINATED PORK CHOP *bone-in, sautéed Brussels sprouts, bacon vinaigrette* 32  
SKIRT STEAK\* *8 oz. all-natural Certified Angus Beef®, house marinade, maple bourbon sweet potatoes, arugula* 34  
BLACKENED RIBEYE\* Ø *14 oz. Certified Angus Beef®, Cajun spices, mashed potatoes* 40  
FILET MIGNON\* Ø *center cut, pan-roasted cauliflower* 8 oz. 42 / 12 oz. 48  
PRIME NEW YORK STRIP\* Ø *12 oz. all-natural beef, maple bourbon sweet potatoes* 44

## SIDES 6.5 each

- MAC & CHEESE | CRISPY BRUSSELS SPROUTS | BROWN BUTTER SPINACH Ø  
ROASTED CAULIFLOWER Ø | MASHED POTATOES Ø | FRIES / SWEET POTATO FRIES

**Our live-fire grill is the heart of our kitchen.**

*Our passion is simple: elevating America's classic cuisine with the highest quality ingredients and the flavors of live-fire grilling over mesquite coals.*

*Paul Fleming*  
A Paul Fleming  
Signature Restaurant