

STARTERS TO SHARE

- CASTROVILLE ARTICHOKE *Ø mesquite-grilled, pesto aioli, seasonally available* 16
BUTCHER'S BOARD *selection of artisan cheeses and charcuterie sm 16 / lg 30*
TOWN DOCK CALAMARI *lightly breaded, chili aioli, house cocktail sauce* 18
SALT & PEPPER SHRIMP *lightly fried, pesto aioli* 19
CRAB CAKE *baked Maryland blue lump crab, spicy remoulade* 17
AHI TUNA STACK* *avocado, cilantro, ginger chili sauce, wonton chips* 16
SPINACH & ARTICHOKE DIP *flatbread crisps* 14

SOUPS & SALADS

- HOUSEMADE SOUP *seasonally inspired* 9.5
FRENCH ONION SOUP *sweet caramelized onions, gruyère, provolone, parmesan* 10
SEASONAL HOUSE SALAD *mixed greens, tomato, red onion, avocado, cauliflower couscous, herbed croutons, lemon basil vinaigrette* 10
WEDGE *Ø baby iceberg, candied bacon, cherry tomatoes, red onion, Shaft blue cheese crumbles, blue cheese dressing* 12

BURGERS, SANDWICHES, & ENTRÉE SALADS

- 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* 17
FRENCH DIP* *housemade jus, horseradish cream, fries* 21
FRESH FISH TACOS* *mesquite-grilled steelhead salmon, flour tortillas, chili aioli, blistered tomatoes, arugula, avocado cucumber salad* 21
QUINOA BOWL *Ø spinach, blistered tomatoes, seasonal vegetables, grilled avocado, served warm* 19
GRILLED SHRIMP & BUTTER LETTUCE *Ø Shaft blue cheese, candied walnuts, apples, maple vinaigrette* 22
STEAKHOUSE COBB* *Ø mesquite-grilled Angus, field greens, avocado, bacon, Shaft blue cheese, tomato, egg, blue cheese vinaigrette* 24
ASIAN CHICKEN SALAD *roasted chicken, red cabbage, snow peas, carrots, Marcona almonds, crispy wontons, peanut vinaigrette* 20
SEARED AHI SALAD* *mixed greens, soba noodles, oranges, red peppers, tomatoes, golden beets, green onion, ginger chile vinaigrette* 22
HARVEST SALAD* *hickory-smoked chicken breast or grilled steelhead salmon, mixed greens, artichoke hearts, red peppers, tomato, red onion, avocado, cauliflower couscous, herbed croutons, lemon basil vinaigrette* 21

HOUSE SPECIALTIES

- “BRICK” CHICKEN *pan-seared, herb marinated chicken, mashed potatoes, croutons, savory jus* 28
BUTTERMILK FRIED CHICKEN *signature herbes de Provence, rustic potato salad, seasonal vegetable, hot honey for dipping* 25
BRAISED SHORT RIB *Ø mashed potatoes, horseradish cream, housemade beef jus* 30
CEDAR PLANK STEELHEAD SALMON* *Ø crusted with caramelized onions and bacon, spinach, mushrooms, savory jus* 34
ALASKAN HALIBUT* *lightly blackened, beurre blanc, blistered tomatoes, asparagus* 35
SHRIMP LINGUINE *fresh pasta, spinach, tomatoes, garlic lemon butter, grilled ciabatta* 28
BBQ DUROC PORK RIBS *St. Louis style, slow cooked, french fries, house slaw* 30
HOISIN MARINATED PORK CHOP *bone-in, all-natural Salmon Creek Farms pork, sautéed Brussels sprouts, bacon vinaigrette* 34
SKIRT STEAK* *8 oz. all-natural Angus, house marinade, maple bourbon sweet potatoes, arugula* 36
BLACKENED RIBEYE* *Ø 14 oz. Certified Angus Beef®, Cajun spices, mashed potatoes* 42
FILET MIGNON* *Ø center cut, pan-roasted cauliflower 8 oz. 44 / 12 oz. 50*
PRIME NEW YORK STRIP* *Ø 12 oz. all-natural Angus, maple bourbon sweet potatoes* 46

SIDES 7.5 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

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Ø Gluten-free friendly *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*