

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 marinaded 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.