

LUNCH



STARTERS TO SHARE

- DEVILED EGGS *Ø smoked paprika, crispy prosciutto di Parma* 9
CASTROVILLE ARTICHOKE *Ø mesquite-grilled, pesto aioli, seasonally available* 15
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 CAKE *baked Maryland blue lump crab, spicy remoulade* 16
AHI TUNA STACK* *avocado, cilantro, ginger chili sauce, wonton chips* 15
SPINACH & ARTICHOKE DIP *flatbread crisps* 13

SOUPS & SALADS

- HOUSEMADE SOUP *seasonally inspired* 9
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* 9
WEDGE *Ø baby iceberg, candied bacon, cherry tomatoes, red onion, Shaft blue cheese crumbles, blue cheese dressing* 11

BURGERS, SANDWICHES, & ENTRÉE SALADS

- CLASSIC BURGER* *ground Black Angus beef, Tillamook cheddar or Shaft blue cheese, black pepper aioli, fries* 17
VEGGIE BURGER *vegetarian three-mushroom patty, dressed arugula, pesto aioli, seasonal salad* 17
FRENCH DIP* *housemade jus, horseradish cream, fries* 20
COLUMBIA RIVER STEELHEAD SANDWICH* *grilled salmon, arugula, avocado, pickled onions, housemade pesto aioli, sweet potato fries* 17
SMOKED CHICKEN SANDWICH *cold thinly sliced hickory-smoked chicken, tomato, arugula, pesto aioli, toasted ciabatta, fries* 17
FRESH FISH TACOS* *mesquite-grilled steelhead salmon, flour tortillas, chili aioli, blistered tomatoes, arugula, avocado cucumber salad* 19
STEAK & BACON TACOS* *Ø mesquite-grilled Angus, crispy bacon, chili aioli, corn tortillas, avocado cucumber salad* 19
QUINOA BOWL *Ø spinach, blistered tomatoes, seasonal vegetables, grilled avocado, served warm* 18
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* 23
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* 26
BUTTERMILK FRIED CHICKEN *signature herbes de Provence, rustic potato salad, seasonal vegetable, hot honey for dipping* 23
BRAISED SHORT RIB *Ø mashed potatoes, horseradish cream, housemade beef jus* 28
BBQ DUROC PORK RIBS *St. Louis style, slow cooked, french fries, house slaw* 29
COLUMBIA RIVER STEELHEAD SALMON* *Ø housemade lemon basil vinaigrette, chilled quinoa salad* 26
ALASKAN HALIBUT* *lightly blackened, beurre blanc, blistered tomatoes, asparagus* 32
SHRIMP LINGUINE *fresh pasta, spinach, tomatoes, garlic lemon butter, grilled ciabatta* 25
SKIRT STEAK* *8 oz. all-natural Angus, house marinade, maple bourbon sweet potatoes, arugula* 34
BLACKENED RIBEYE* *Ø 14 oz. Certified Angus Beef®, Cajun spices, mashed potatoes* 38
FILET MIGNON* *Ø center cut, pan-roasted cauliflower 8 oz. 40 / 12 oz. 46*

SIDES 7 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.*