

Small Plates & Signature Dishes

Arugula & Apple Salad <i>walnut sherry vinaigrette</i>	8.	
Caesar Salad <i>romaine, caesar dressing, croutons, parmigiano-reggiano</i>	8.	<i>add grilled salmon</i> 5.
Smoked Salmon Paté <i>fresh lemon, capers, pickled onion</i>	8.	
Pepper Steak Skewers <i>marinated flatiron steak, balsamic marinated onions</i>	8.	
Grand Cru Cheese Plate <i>croccantini, fig jam, fresh fruit, marcona almonds</i>	5.	<i>board of three</i> 14.
Spicy Chicken Wings <i>sweet and spicy buffalo sauce, fresh arugula salad, herb cucumber dipping sauce</i>	13.	
Smoked Alaskan Sea Scallops <i>chilled scallops, horseradish crème fraiche, hawaiian and cyprus lava salt</i>	12.	
Mediterranean Feta Dip <i>fresh tomato, kalamata olives, red peppers, capers, herbs, feta cheese, croccantini</i>	10.	
Prawn Po' Boy Sandwich <i>lemon & miso crème fraiche, asian chili spice, cabbage, fresh tomato mirin rice wine vinaigrette served with a cucumber salad</i>	12.	
Steamed Penn Cove Mussels <i>coconut red thai curry, lemon grass, cilantro, basil</i>	10.	
Thai Crab Cakes <i>dungeness crab, sweet thai chili sauce, fresh orange slaw, spicy mustard drizzle</i>	14.	
Pulled Pork Sandwich <i>slow roasted pulled pork, spiced roasted tomato, asian slaw, house-made potato salad</i>	10.	
Grand Cru Kobe Beef Burger <i>tarragon aioli, caramelized onions, manchego cheese, french fries</i>	12.	

Main Dishes

each entrée includes a choice of caesar or arugula salad

Pan Seared King Salmon <i>sorrel cream sauce, rice</i>	23.
Grilled Lamb Loin <i>rosemary nicoise olive demi-glaze, rice</i>	20.
Three Cheese Ravioli <i>rustic tomato sauce, fresh parmigiano-reggiano</i>	15.
Grilled Chicken Breast <i>tomato mushroom cream sauce, rice</i>	18.

Join us every Sunday & Monday for Happy Hour—All Night Long!

An eighteen percent gratuity will be added to parties of six or more.

**The King County Department of Health would like to warn you that eating raw or undercooked food may be hazardous to your health.