

## Appetizers

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PAN SEARED SEA SCALLOPS [GF] glazed Woodgate farm pork belly, celery root puree, sumac vinaigrette [GF]	22
CRAB CAKE Belle river rock crab, dill remoulade and young greens	19
DUNGENESS CRAB BISQUE kafir lime leaf, coconut milk and lemon grass	18
AHI TUNA TATAKI crispy tempura bits, edamame, sesame dressing and avocado aioli	16
ROAST BEETS & FRISÉE toasted hazelnut, radish, goat cheese and tree island yogurt caraway dressing [GF]	16
CAESAR SALAD little gem lettuce, parmesan grissini, white anchovy and pancetta	15
MARKET GREENS [GF] dried cranberry, toasted almonds, cucumber, tomato and white balsamic vinaigrette	15



[GF] *gluten friendly*

## Entrees

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PREMIUM ANGUS BEEF [GF] market vegetables and red wine jus	
7 oz. filet mignon	49
8 oz. New York Strip	37
SEAFOOD BOUILLABAISSSE saffron, tomato and fennel broth	39
SALMON MI CUIT crunchy spot prawn cakes, turmeric ginger emulsion	38
WOODGATE FARM CHICKEN BREAST parmesan polenta, morel mushrooms [GF]	36
PAN ROAST WILD PACIFIC LING COD [GF] beluga lentils, chorizo, mushroom, soy and brown butter	34
POTATO GNOCCHI braised angus beef short rib, morel mushrooms	32
CARNAROLI RISOTTO roast squash, pine nuts	28

## Additions

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Truffle Fries 8 | Roast New Potatoes 8 | Roast Mushrooms 8

[GF] *gluten friendly*