

Exc. Chef  
Deanna Bender

Est. 2001



Chef De Cuisine  
Michael G.

*\*Appetizers\**

**L’aragosta**

Sautéed jumbo shrimp in white wine & butter sauce w/ lemon, shallots, Italian parsley, and red pepper flakes.  
~ \$17 (GF) \*

**Creamy Sprouts**

Roasted brussels sprouts w/ shallots. Finished with cream, gruyere, parmigiano reggiano & a touch of cayenne, oven- baked. ~ \$16 (GF) \*

**Prosciutto Di Parma**

Fresh arugula, cherry tomatoes, creamy burrata, topped with basil and a drizzle of Italian Balsamic & Olive oil.  
~ \$19 (GF) \*

*\*Soups & Salads\**

**Wedge of Iceberg**

homemade blue cheese dressing, crumbled bacon bits, blue cheese crumbles & Roma tomatoes.  
~ \$12 (GF) \*

**Arugula Salad**

w/ beets & pickled grapes topped with crumbled chèvre goat cheese & raw pepitas, served w/ our maple balsamic vinaigrette.  
~ \$12 (GF) \*

**Caesar Salad**

w/ chopped romaine, home-made croutons & parmigiano reggiano. Served w/ our Lemon Garlic Caesar dressing.  
~ \$12

**Crab Bisque**

rich and creamy tomato broth, a touch of tarragon & finished w/ fresh white pepper. (GF) \*  
Cup ~ \$8  
Bowl ~ \$14

*\*Entrees\**



**Hand Cut Ribeye  
Prime CAB (14 oz)**

Cooked to order Prime Certified Angus Beef Ribeye, served with thyme, rosemary & garlic butter. w/ a touch of lemon. Served w/ sour-cream & chive red potato mashers, & seasonal roasted vegetables.  
~ \$63 (GF) \*

**Duck Breast**

Two full breasts, rendered to a crispy skin and a tender medium rare, w/ our granny smith apple, garlic and thyme port reduction. Finished w/ sweet red cherries. Served w/ sour cream & chive red potato mashers & seasonal vegetables.  
~ \$52 (GF) \*

**King Salmon Filet**

\*Pacific King Salmon, in a white balsamic glaze with onion, garlic, crushed red pepper flakes. Finished w/ our lime-cilantro-scallion butter sauce. Served w/ sour cream & chive red potato mashers & seasonal vegetables.  
~ \$52 (GF) \*

*\*Specialties\**

**Braised  
Short Rib Ragu**

Slow cooked with red wine, carrot, tomato, celery, garlic & onion. Seasoned with bay leaf, thyme & finished with cream over rigatoni.  
~ \$45 (GF Option) \*

**Pork Bolognese**

Our hearty version of the traditional Bolognese, Pork loin, Tomato, Cherry peppers, Crushed red pepper, garlic, thyme, onion, oregano, finished w/ cream and parmigiano reggiano. Served over fresh Pappardelle.  
~ \$33 (GF Option) \*

**Linguine é Gamberetti**

Succulent Jumbo Shrimp finished in our white wine cream sauce, sauted shallots, roma tomato & basil. Tossed on fresh linguine. A true and classic favorite.  
~ \$34 (GF Option) \*

**Portobello Arrabiatta**

Medium spicy pomodoro sauce with fresh garlic and red pepper flakes, tossed with penne and hearty portobello mushrooms, garnished with fresh basil and parmigiano reggiano.  
~ \$26 (VG)  
(GF Option) \*

**Over The Moon Lasagna**

Pomodoro-garlic sauce, button mushroom, red onion, basil, balsamic vinegar, red pepper flakes, premium ground round beef, spicy Italian sausage, layered between roasted butternut squash slices. Topped with melted cheddar & mozzarella cheese for a creamy finish. Crowned w/ a dollop of burrata, béchamel & baked to perfection. Finished with basil pistou. ~ \$30 (GF) \*

**\*Complimentary “Artisan” sourdough slice with purchase of entree.\***

**Additional bread ~ \$2 per slice | Seasonal Vegetables \$6 | Split entree’ fee ~ \$9 | GF pasta ~ \$3 | add Shrimp ~ \$12**

*\*Quantities available may be limited due to product limitations & delivery interruptions. As a small, family boutique-style restaurant & kitchen, in order to ensure everyone’s food is timely and consistent, no substitutions can be made. We require one check and one form of payment with auto gratuity of 20% for any parties over 4 people. we do offer gluten free options, however we are not a gluten free kitchen. Thank you for understanding!\**

*“These items to be prepared to your specifications. Washington State Law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness”*