



APPETIZERS

Shoal Bay Clams and Chorizo <i>Fennel, white wine, tarragon</i>	\$14
Pepper Crusted Ahi Tuna <i>Served rare with soy ginger reduction, wasabi and mixed greens</i>	\$17
Warm Brie and Onions <i>Red wine caramelized onions, sliced baguette</i>	\$11
Four Cheese Pizza <i>Goat cheese, blue cheese, fontina and parmesan</i>	\$11.50
Pepperoni and Sausage Pizza	\$12.50
Pesto Pizza <i>Italian sausage, caramelized red onion and fontina on a pesto base</i>	\$12
Shiitake Sage Sausage <i>Link Lab sausage featuring Jones Family Farm pork, pickled fennel and honey grain mustard</i>	\$12.50
Pate de Campagne <i>Jones Family Farm pork, pickled local vegetable, pickles and dijon</i>	\$13

SOUP AND SALAD

Clam Chowder	\$7/\$10
Soup of the Day	\$7/\$10
Arugula Salad <i>Reggiano parmesan, Marcona almonds, lemon, olive oil</i>	\$9
Caesar Salad * <i>Classic Caesar dressing, Reggiano parmesan, housemade croutons</i>	\$9.50
Gorgonzola and Hazelnut Salad <i>Romaine, radicchio, shallots, scallions, basil vinaigrette</i>	\$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



ENTRÉES

David's Fish Special <i>Ask your server for today's selection</i>	\$MP
Dungeness Crab Cakes* <i>Parmesan artichoke risotto cakes, lemon caper remoulade, vegetable of the day</i>	\$28
Sea Scallop Risotto <i>Porcini mushroom, leeks, crème fraiche</i>	\$31
Grilled Gulf Prawns <i>Chicajoi leek cream, puff pastry with caramelized onions and bacon, vegetable of the day</i>	\$29
Roasted Chicken Linguine <i>Roasted garlic balsamic cream, goat cheese, broccoli, pine nuts</i>	\$17
Filet Mignon or Rib Eye <i>Green peppercorn demi, potato gratin, vegetable of the day</i>	\$40
Pork Tenderloin <i>Apple bacon hash, brandy apple shallot glaze, vegetable of the day</i>	\$23
Truffled Mac and Cheese <i>Gruyere, Reggiano parmesan, black truffle oil</i> <i>Add bacon \$3.00</i>	\$15
Half Roasted Chicken <i>Garlic and herb stuffed, mashed potato cakes, rosemary gravy, vegetable of the day</i>	\$22
Maple Leaf Duck Breast <i>Apple shallot compote, balsamic gastrique, polenta cakes, vegetable of the day</i>	\$24
Seasonal Vegetable Plate <i>Local spaghetti squash, brussels sprouts, mashed potato cakes, vegetable of the day</i>	\$17

SIDES

Local Spaghetti Squash or Truffled Mac and Cheese \$7.50 ea.
Brussels Sprouts with Bacon \$8.50 ea.

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