FRIDAY HARBOR HOUSE

Snacks and Shareables

Yangnyeom Cauliflower 14
tempura-fried cauliflower, tossed in sweet & spicy gochujang sauce V

Margherita Flatbread 15
tomato sauce base, sliced fresh mozzarella, fresh basil leaves, olive oil drizzle V

Crispy Brussels Sprouts 13
fried brussels tossed in bacon shallot vinaigrette WF, DF

Prosciutto Wrapped Scallops 35
3 wild caught sea scallops wrapped in prosciutto with aged cheddar crusted potato, spring mix and balsamic reduction WF

Dungeness Crab Cakes 29
made with crab, lemon zest, mayonnaise, dijon mustard, panko, with chipotle aioli DF

Duck Fat Fries 10
french fries finished in duck fat, with house rosemary aioli and ketchup WF, AV, DF

Almonds, Olives & Feta 15
Marcona almonds, marinated Castelvetrano olives, and feta with fresh herbs and EVOO, with croccantini V

Bread Board 6
warm baguette, garlic confit, herbed butter V

Soup + Salads

Boston Bibb Salad 13
herbs, shallot vinaigrette, aged gouda V, WF

Friday Harbor House Salad 17
spring mix, roasted apple vinaigrette, Granny Smith apples, candied pecans, craisins V, WF

Scallop Chowder 22
house-smoked sea scallops, yukon gold potato, onion, celery, cream, and thyme

Potato Leek 13
roasted leeks, potato, arugula, white wine, cream

Mains

Bourbon Peach Pork Chop 48
12 oz Duroc bone-in chop*, grilled with maple bourbon peach glaze, broccolini, yam mash WF

NY Strip Steak 48
12 oz hand cut grass-fed beef*, herbed potatoes, roasted glazed carrots WF, ADF

Alaskan Halibut* 49
over wild mushroom risotto with blistered cherry tomatoes, asparagus, and parmigiano reggiano WF

Ratatouille 34
roasted summer squash and eggplant simmered in house-made tomato sauce with garden herbs and confit garlic bread V, DF

Blackened Chicken Pasta 30
7 oz blackened chicken breast*, creamy cajun sauce, linguini pasta, sauteed shallots, bell peppers, mushrooms, parmesan
*with 6 oz NY Steak 40
*Available vegetarian 25

Shepherd's Pie 34
grass-fed lamb, carrots, onions, peas, red wine, herbs, with yukon gold mashed potatoes

Waygu Burger 29
6 oz patty*, rosemary aioli, bacon, aged cheddar, fried shallot, lettuce, tomato, onion, brioche bun, duck fat fries and pickle spear AWF
*Available vegetarian with Beyond Patty, no bacon

House Butters

add to any entree or your bread board 3

Black Garlic & Squid Ink
brown butter umami bomb, infused with mushroom, espresso bean, black garlic, and squid ink WF

Gochujang Sesame
gently spiced chile paste, balanced with honey and orange juice, plus sesame, soy, and ginger V

Lemon Dill
lemon zest, lemon juice, fresh dill V, WF

DF dairy-free | WF wheat-free | V vegetarian
AWF available wheat-free | AV available vegetarian
*Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.
Split checks may not be accommodated for parties of six or more.
A service charge of 21% will be added to the total bill for parties of six or more. Of that amount, 100% will be pooled and paid to the hourly staff serving you.