

STARTERS

Ginger Sesame Brussels Sprouts 15

Charred brussel sprouts with house sesame ginger glaze and toasted sesame seeds and crispy onions

Rendition's Tacos (3) 18

Blackened chicken with cilantro coleslaw, chipotle aioli, pickled red onion, and lime crema on mini flour tortillas

Firecracker Shrimp 17

Lightly coated, deep-fried jumbo shrimp tossed in sweet chili garlic sauce, house slaw and charred lemon

Crispy Chicken Wings 17

Your choice of buffalo, garlic honey, chipotle BBQ, or naked. Served with celery and ranch or bleu cheese

Hot Corn & Crab Dip 23

Charred corn, peppers, jalapeño, and crabmeat baked with Gruyère and sour cream, served with crispy corn tortillas

Truffle French Fries 11

Garlic parmesan aioli
regular fries 9

SOUPS & SALADS

add to any salad: chicken 8 | jumbo shrimp 7* | coho salmon 11 | steak 12*

Northwest Chowder Cup 9 | Bowl 14

A rich, creamy mix of clams, salmon, celery, carrots, and onions. Served with warm sliced bread.

House Starter Salad 9

Artisan greens with cucumbers, tomatoes, goat cheese, and white balsamic vinaigrette, or classic house Caesar salad

Yuzu Spring Asian Salad 19

Arcadian greens with tossed cabbage, carrots, edamame, toasted almonds, fresh blood oranges, and crispy noodles with sesame yuzu dressing

Jose's Chicken Tortilla Soup Cup 7 | Bowl 11

Grilled chicken breast with carrot, onion, tomato, cilantro, and crispy tortilla strips

Classic Caesar Salad 14

Chopped romaine with shaved parmesan, house-made croutons, grilled lemon, Caesar dressing

Grilled Chicken Cobb Salad 21

Arcadian mixed greens with chopped grilled chicken breast, heirloom cherry tomatoes, chopped bacon, crumbled bleu cheese, hard-boiled eggs, and white balsamic vinaigrette

ASK ABOUT OUR RENDITION SPECIAL OF THE DAY

RENDITION FAVORITES

Classic Steak and Potatoes* 46

Grilled 8 oz petite tenderloin with rosemary garlic Yukon mashed potatoes, charred zucchini, bordelaise sauce, parsley oil

Fettuccine Primavera 22

Fresh fettuccine with zucchini, peppers, and asparagus in a garlic lemon butter cream sauce.
chicken 8 | jumbo shrimp 7 | coho salmon 11*

Soy-Garlic Glazed Pork Ribs 28

Slow-roasted baby back pork ribs glazed in sweet soy and garlic, served with sautéed squash and spring onions, with your choice of jasmine rice or mashed potatoes

Wild PNW Salmon* 32

Pan-seared 7 oz wild-caught coho salmon, garlic Gruyère polenta, sautéed spring vegetables, sherry cream sauce, fried capers, lemon oil

Pacific Fish & Chips 24

Hand-dipped battered Pacific cod, coleslaw, house dill remoulade, lemon, fries

Spring Onion Chicken Stir-Fry 25

Sliced chicken with spring onions, peppers, ginger, garlic, and zucchini in sweet soy sesame sauce, served over jasmine rice, toasted sesame seeds

SANDWICHES & BURGERS

served with house fries

substitute a starter salad for 5 | truffle fries 2 | onion rings 2 | cup of chowder or tortilla soup 6

Five-Spice Pulled Pork Sandwich 23

Chef's five spice braised pork with cilantro and spring onion slaw, house pickled onion, and garlic aioli on toasted telera roll

Hot Honey Fried Chicken Sandwich 24

Crispy fried chicken tossed in hot honey, greens, pickled onion, tomato, pepper jack cheese, bacon mustard aioli, soft telera roll

Rendition Urban Burger* 22

½ lb grilled Wagyu patty, sharp cheddar, house dill remoulade, crispy onions, mixed greens, tomatoes, toasted brioche bun

substitute veggie patty at no extra charge

add-ons: *fried egg 3 | bacon 4 | avocado 3*

sautéed mushrooms 3 | pickled onion 3

blue cheese crumbles 2

EXECUTIVE CHEF LIKE RINARD

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness.

A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.