



small plates

<b>ARTICHOKE CRAB DIP*</b> artichoke hearts, crab meat, smoked gouda, peppers, parmesan, toasted baguette	<b>19</b>	<b>CRISPY FRENCH FRIES</b> garlic parmesan aioli, chimichurri aioli, firecracker aioli dipping sauces	<b>12</b>
<b>CHARRED BRUSSEL SPROUTS</b> balsamic reduction, pickled onions	<b>14</b>	<b>RENDITION'S BREAD</b> fresh baked with local grains, herbed whipped butter, garlic olive oil	<b>9</b>
<b>CRISPY FRENCH FRIES</b> garlic parmesan aioli, chimichurri aioli, firecracker aioli dipping sauces	<b>12</b>	<b>TEQUILA LIME SHRIMP</b> sauteed shrimp, tequila, garlic, butter	<b>17</b>
<b>HOUSE BRINED CHICKEN WINGS*</b> served with ranch, blue cheese, celery, & choice of sauce: sweet & spicy, chili BBQ, or classic buffalo (served on side)	<b>16</b>	<b>SOUTHWEST CHICKEN EGG ROLLS</b> southwest seasoned chicken eggrolls, chipotle Aioli and lime Crema	<b>14</b>

salads & soups

add to any salad: grilled chicken 6 | shrimp 7 | flat iron steak 10 | coho salmon 12

<b>SHRIMP COBB SALAD*</b> arcadian greens, skillet shrimp, cherry tomatoes, crumbled goat cheese, chopped bacon, house pickled onion, green goddess dressing	<b>24</b>	<b>SOUP OF THE DAY</b>	<b>8/15</b>
<b>FALL RENDITION SALAD</b> mixed baby spinach and mixed greens, roasted butternut squash, dried apricots, candied pecans, goat cheese, white balsamic vinaigrette	<b>19</b>	<b>NORTHWEST CHOWDER*</b> northwest salmon, clams, corn, celery, buttered sliced baguette	<b>8/15</b>
<b>CAESAR SALAD</b> romaine, parmesan, croutons, lemon	<b>14</b>		

**RENDITION OF THE DAY MP**  
a journey in what our local farms and Salish waters have to offer

favorites

<b>LEMON CAPER CHICKEN*</b> pan seared airline chicken breast, fresh tagliatelle pasta, asparagus, lemon, capers, sea-salt butter sauce	<b>28</b>	<b>GRILLED FLAT IRON STEAK*</b> 7 oz grilled flat iron, rainbow potatoes, grilled asparagus, house chimichurri	<b>38</b>
<b>FISH &amp; CHIPS*</b> hand battered cod, housemade coleslaw, dill remoulade, lemon	<b>24</b>	<b>WILD CAUGHT MAHI MAHI*</b> grilled mahi mahi, garlic heirloom tomato kalamata relish, creamy risotto, french green beans	<b>30</b>
<b>SQUID-INK PRAWN PASTA*</b> squid ink spaghetti pasta, prawns, red pepper tomato butter sauce, fresh parmesan	<b>26</b>	<b>RENDITION'S MAC &amp; CHEESE</b> smoked gouda, topped with toasted house bread crumbs	<b>15</b>

sandwiches

served with house french fries | side salad 3 | soup 4  
add to any burger or sandwich: egg 3 | bacon 4 | avocado 3

<b>THE URBAN BURGER*</b> 1/2 lb wagyu, aged white cheddar, bacon, crispy onions, dill remoulade	<b>24</b>	<b>CHICKEN BLT SANDWICH*</b> choice of grilled or fried chicken breast, bacon, sliced tomato, lettuce, garlic aioli, stirato roll	<b>20</b>
<b>RENDITION VEGGIE BURGER</b> arugula, pickled red onion, aged white cheddar, chimichurri aioli	<b>20</b>		

asian specials

<b>INDONESIAN BEEF SATAY*</b> sweet soy, garlic, & ginger-marinated beef with spicy peanut dipping sauce	<b>14</b>	<b>BEEF MIE GORENG</b> classic Malay-Indonesian stir-fried egg noodles, flat iron beef, fried eggs, mixed seasonal veggies, chef's house mie goreng sauce <i>vegetarian option available</i>	<b>22</b>
<b>CRAB RANGOON</b> crabmeat and cream cheese filled crispy wonton, sweet chili dipping sauce	<b>13</b>		
<b>FIVE-SPICED CALAMARI BITES</b> garlic five spiced deep fried calamari strips, spicy ginger aioli	<b>12</b>		

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.