



DINNER

SMALL PLATES

- PIRI PIRI SHRIMP | 16**  
Six jumbo shrimp, Portuguese pepper sauce
- SEASONAL BRUSCHETTA | 10**  
Rotating flavors on grilled Avenue Bread baguette
- STEAMER CLAMS | 23**  
1lb fresh clams, white wine, butter, garlic, herbs, red chili, Avenue Bread baguette
- SEARED AHI TUNA | 17**  
Scallion oil, citrus ponzu, shaved radish, pickled fresno chilis, avocado buttermilk dressing
- CHILLED SHRIMP COCKTAIL | 16**  
Marinated jumbo shrimp, cocktail sauce, lemon

SOUP + SALADS

- WARM SHREDDED BRUSSELS SPROUT SALAD | 15**  
Bacon, frisee, crispy quinoa, lemon vinaigrette, ricotta, local apples GF
- CLASSIC WEDGE SALAD | 15**  
Iceberg lettuce, buttermilk ranch dressing, tomatoes, pickled red onion, bacon, Whatcom bleu cheese GL
- HOUSE SALAD 9 | 14**  
Mixed greens, seasonal fruit, holmquist hazelnuts, chevre, sherry vinaigrette V, CN
- CAESAR SALAD 9 | 14**  
Romaine, parmesan, herbed croutons, creamy anchovy dressing
- SEAFOOD CHOWDER 9 | 13**  
GL
- SOUP OF THE DAY 8 | 11**

ADD TO ANY SALAD:  
grilled chicken 9 | grilled steak 12  
halibut 22 | steelhead 14

VEGAN & VEGETARIAN  
\*We are happy to serve our vegan and vegetarian guests! If you don't see a menu option that suits your dietary needs, please ask your server - our kitchen will gladly accommodate your request.

ENTREES

- WILD HALIBUT AND SAFFRON RISOTTO | 37**  
Chorizo and red pepper sofrito GL
- MUSHROOM PIEROGI | 22**  
West Coast Dumpling Co. mushroom pierogi, local mushrooms, shallots, creme fraiche, arugula V
- XO GLAZED STEELHEAD | 34**  
Grilled sweet potatoes, poblano sauce, garlic green beans
- GRILLED 12OZ RIBEYE | 52**  
Baby potatoes, red wine demiglace, seasonal vegetables GL
- STEAK FRITES | 22**  
6oz grilled flat iron steak, garlic fries, beef demiglace
- BUCATINI & CLAMS | 32**  
Bellingham Pasta Co. fresh bucatini, clams, wine, garlic, red chili, herbs
- CHICKEN POT PIE | 27**  
Braised chicken, carrots, onions, celery, gravy, house-made buttermilk biscuit crust
- BEER BATTERED HALIBUT & CHIPS | 34**  
Two pieces of wild halibut in crispy tempura beer batter, coleslaw, fries GL, DF
- BLEU CHEESE MUSHROOM BURGER | 22**  
8 oz American kobe beef patty, bleu cheese, garlic mushrooms, lettuce, tomato, red onion, house-made pickles, brioche bun, fries

DESSERT

- CRÈME BRULEE | 10**  
Ask your server for flavor of the week GL, V
- SIGNATURE CARROT CAKE | 12**  
Cream cheese frosting, salted caramel V, CN
- SEASONAL DESSERT**  
Ask your server for dessert of the week

We love our rivers, lakes, and oceans! Whenever possible our seafood, meat and produce are local, seasonal, traceable & ethical.

Consuming raw or undercooked food can lead to food-borne illnesses.  
20% taxable service charge will be automatically added to parties of six or more.  
\$3 Split Fee for all large plate items

V - Vegetarian | VE - Vegan | DF - Dairy Free | GL - Gluten-Less | CN - Contains Nuts