



APPETIZERS

SEAFOOD CAKES \$9

fennel slaw

CALAMARI \$8

roasted garlic aioli

HUMMUS PLATE \$5

pita triangles, feta, pickled onions & cucumbers

COCONUT PRAWNS \$9

sweet guava dipping sauce

CHEESE PLATE \$8

crackers, breads, dried & fresh fruits

BEEF SHORT RIBS \$7

fried wonton & wakame

GNOCCHI DU JOUR \$5

ask your server for today's selection

MAC & CHEESE \$6

cheddar cheese sauce, pancetta & p'tit basque

SOUP \$6

bowl

SALADS

BEET & WALNUT \$6

mixed greens & bleu cheese vinaigrette

BUTTER LETTUCE WEDGE \$6

feta, bacon, tomato & green goddess dressing

CAESAR \$6

parmesan & house made croutons

ENTRÉES

KOBE BURGER \$18

caramelized onion, sautéed mushrooms & gorgonzola

DUCK BREAST \$19

wilted greens & mushroom duxelles, celeriac puree & pomegranate balsamic reduction

PAPPARDELLE PASTA \$17

smoked pistachio pesto, grape tomatoes, artichoke hearts, and parmesan cheese

HOTEL CUT CHICKEN \$18

warm fingerling potato salad & winter greens

BRAISED OXTAIL RAVIOLI \$19

spaghetti squash & gremolata

8oz SIRLOIN \$23

root vegetable gratin, braised belgian endive and sauce bordelaise

WILD NW SALMON \$21

winter greens, roasted cauliflower & romesco sauce

SLICED KOBE BAVETTE

STEAK \$19

garlic & herb french fries with sautéed wild mushrooms

FRESH CATCH OF THE DAY
[MARKET PRICE]

ask your server for today's feature

SIDES

SAUTÉED MUSHROOMS \$5

CELERIAC PUREE \$5

FRENCH FRIES \$4

ROASTED CAULIFLOWER \$4

WINTER GREENS \$4

SPAGHETTI SQUASH \$4

ROOT VEGETABLE GRATIN \$5

PAPPARDELLE & PARMESAN \$5

DINNER MENU