



dinner menu

\$42 dinner: a three-course dinner
menu of your choice

appetizers

- crispy fried calamari with julienne vegetables, peanuts, cilantro, chili sauce \$11
- pei mussels marinierre, garlic parsley broth \$13 add frites \$3
- flash fried shrimp and blue crab cake with red pepper jelly, mango syrup \$14
- tuna tartare with cucumber guacamole, crisp potatoes, red chili oil and wasabi tobiko \$12
- angus steak tartare, grilled sourdough, chopped egg, capers \$12
- anaheim and goats cheese relleno with roasted corn salsa, cinnamon tomato sauce \$11
- hearts of romaine and red endive caesar salad with parmigiano and garlic croutons \$12
- roasted pear, walnut and gorgonzola salad, vanilla bean vinaigrette \$13
- warm spinach, bacon and fried egg salad, maytag blue cheese dressing \$12
- kt's smoked sweet corn soup with guacamole and barbequed shrimp \$9
- heirloom tomato gazpacho with roasted pineapple, garlic croutons \$8
- spring vegetable minestrone with pastina, pesto and parmesan \$8

entrées

- house-made macaroni and cheese with tillamook, fontina, parmesan and toasted crumbs \$16
+ add four ounces of grilled chicken breast \$4
- house-made spaghetti with prosciutto, caramelized onions, spicy tomato basil sauce \$18
- grilled portobello "like a steak" with garlic mashed potatoes, asparagus and red wine butter \$20
- crispy roasted salmon with bacon potato gratin, brussel sprout leaves and mustard beurre blanc \$24
- japanese spiced tuna with coconut jasmine rice, cucumber shiitake salad, soy ponzu \$25
- seared striped bass with globe artichokes, olives, pear tomato saffron broth \$25
- pan-roasted halibut with creamed spinach, cremini mushrooms, port wine sauce \$28
- roast lemon and garlic half chicken with frites and tarragon mustard sauce \$23
- crispy duck leg confit, french green lentils, arugula salad, orange gastrique \$24
- roasted pork tenderloin and pork belly with cheddar macaroni, chipotle soy \$26
- charbroiled new york sirloin with gorgonzola mash, onion rings, green peppercorn sauce \$26
- charbroiled angus filet mignon, with butter mashed potatoes, roast spring vegetables, horseradish jus \$29

split plate \$3

as a courtesy to all patrons, please silence cell phones in dining room

- a suggested gratuity of 20% will be added to parties of six or more -