



Lunch Specials

Appetizers

Shrimp Cocktail – 24

Colossal shrimp, horseradish cocktail sauce, garnished with fresh sprouts.

Almondine Manilla Clams – 32

Manilla Clams, white wine almondine butter sauce, garlic, shallots, red bell pepper, red onion, served with garlic bread

Entrees

Alaskan Ling cod “Fish and Chips” – 20/23

Panko breaded, served with hand cut French fries, house made tartar sauce. **2pc – 20 or 3pc - 23**

Vegan Scallop over Angel Hair Pasta -34

Seared Heart of Palm, garlic, shallot, white wine, vegan butter “cream sauce”, shaved fresh black truffle, cashew parmesan

***Anderson Ranch Grilled Rack of Lamb – 46**

Roasted asparagus, garlic whipped potatoes, minted demi-glaze.

***8 oz. Citrus Seared Maple Farms Duck Breast – 38**

Grilled polenta, roasted broccolini, mandarin chipotle glaze.

***Wild King Salmon Cobb Salad – 30**

Mixed greens, Danish bleu cheese, diced egg, olives, grape tomatoes, bacon, avocado, Danish bleu cheese dressing.

Blackened Cod – 23 or Charbroiled Chicken Tacos – 18

Fresh Cod blackened with Cajun-style seasoning or charbroiled chicken, fresh-cut cabbage, homemade pico de gallo, cheddar cheese, and a drizzle of chipotle aioli.

Served on your choice of corn or flour tortillas

All parties of 6 or more will include a 20% gratuity.

***These items are cooked to order. Pierce County Health Department warns the risk of consuming raw or undercooked meats, poultry, or seafood. Doing so could result in foodborne illness. Regarding the safety of consuming fresh partially cooked fish, information is available upon request.**