



## Lunch Menu

### -Beginnings-

#### **Sherry Wine Braised Cauliflower – 16 Garlic – 16**

Roasted garlic, Shallot, French herbs, Danish bleu cheese, chives. **GF**

#### **Herbed Goat Cheese with Roasted**

Scallion Chimichurri, Smoked Paprika, Olive Oil, roasted garlic rubbed baguette.

#### **Coconut Crusted Black Tiger Prawns – 19 Wild Hand-Cut Calamari – 17**

Coconut tempura, Sweet Thai chili sauce.

Lightly fried, house made garlic aioli.

#### **Wild Seafood Sampler – 26**

Dungeness crab cake, calamari, coconut crusted prawns.

#### **\*Greenhouse Ahi tuna stack – 25**

Sashimi grade Pacific Ahi, crisp wonton, avocado, cucumber, onion, ginger/wasabi infused ponzu.

#### **Dungeness Crab Cakes – 21**

House made roasted red pepper aioli.

### -Soups and Salads-

**Cup – 8 Bowl -11**

#### **New England Seafood Chowder**

Fresh clams, bay scallops, bay shrimp, bacon, potato, onion, cream sherry.

#### **Chef's Soup Of The Day**

Ask your server for details

**Cup or Bowl of Seafood chowder or soup of the day,  
With Caesar salad or Mixed green salad with house bread – 16/19**

#### **Mixed Green Salad - 11**

Toasted almonds, grape tomatoes, daikon sprouts, English cucumber, fresh mozzarella, Meyer Lemon vinaigrette. **GF**

#### **Classic Caesar Salad – 11**

chopped romaine hearts, shaved parmesan, toasted croutons. **GF w/o croutons**

#### **The Wedge Salad – 12**

Iceberg lettuce, grape tomatoes, Danish bleu cheese, bacon and bleu cheese dressing. **GF**

#### **Spinach Salad, Beets, Goat cheese - 12**

Red and Golden beets, baby spinach, grape tomatoes candied walnuts, raspberry vinaigrette. **GF**

#### **-Add to any salad or entrée –**

All natural chicken skewers (2) – 10 **GF**

\*Filet mignon steak skewers (2) – 18 **GF**

Wild tiger prawn skewers (2) – 16 **GF**

Bay Shrimp – (3 oz.) – 10 **GF**

Grilled skinless chicken breast – 11 **GF**

### -Entrée Salad-

#### **Tossed Chicken Cobb Salad – 20 Walnuts 20/23**

Mixed greens, Danish bleu cheese, diced egg, olives grape tomatoes, bacon, avocado, Bleu cheese dressing, grilled chicken breast. **GF**

#### **Ragin' Cajun Caesar, Candied**

Hearts of romaine, shaved parmesan, toasted croutons, candied walnuts, choice of grilled chicken (20), or grilled Alaskan Ling cod (23) **GF w/o croutons**

#### **\*Flat Iron Steak, Danish Bleu Cheese -30**

Grilled all-natural Flat Iron, cremini mushrooms, Wild tiger prawns, sea scallops, sweet bay shrimp, diced egg, grape tomatoes, chopped hearts of romaine, Bleu cheese dressing, shoestring Walla Walla sweet onion.

#### **Wild Seafood Sauté Salad - 26**

carrot, onion, celery, cremini mushroom, grape tomato, bacon, baby spinach, parmesan cheese, Almondine white wine dressing

**No additional split charge at lunch**

**GF – Gluten Free. We are not a certified "Gluten Free Restaurant"**

\*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.



## -Lunch Sandwiches-

All sandwiches are served on Essential Baking Company of Seattle's bread, all come with your choice of mixed green salad, Caesar salad, soup of the day, Seafood chowder, or house made French fries (GF).

### **Grilled Portabella and Vegetable – 16**

Grilled Portabella, English cucumber, tomato, shoestring onion, daikon sprouts, avocado, mixed green lettuce, roasted garlic aioli, multi grain bread

### **B.L.T.A – 16**

Bacon, mixed greens, tomato, avocado, mayonnaise, multi grain bread. \*Add fried egg - 2

### **\*Charbroiled Wagyu Cheeseburger – 18 Cheese – 17**

American "Wagyu" beef, tomato, shoestring onion, mayonnaise, tomato relish, shredded lettuce, Tillamook sharp cheddar, sesame seed bun.

**-Add Bacon – 2    -Add grilled portabella – 3**

### **Chicken Bacon Burger, Provolone**

grilled all-natural chicken breast, tomato, avocado, shredded lettuce, garlic aioli, sesame seed bun.

### **French Dip with Creamy Horseradish -17**

Sliced roast beef, fresh ciabatta roll, house made Au jus

### **Croque Monsieur – 16**

Hot pit smoked ham and gruyere cheese, garlic aioli, sourdough bread. -Make it a **Croque Madame** with mornay sauce and a sunny side up egg – 17

### **Classic Grilled Reuben, Marble Rye - 17**

Locally made corned beef, fresh sauerkraut, Jarlsberg Swiss cheese, house made Thousand Island dressing

## -Lunch Pasta-

### **Wild Seafood Linguini Alfredo – 36**

Wild tiger prawns, sea scallops, lobster, bay shrimp, cremini mushroom, basil, parmesan, white wine and cream broth, roasted garlic bread

### **Classic Chicken Piccata with Linguini – 21**

Parmesan crusted chicken breast, garlic, shallot, caper berries, lemon white wine cream sauce, parmesan cheese

**-Gluten Free Pasta available upon request-**

## -Lunch Entrées-

### **Alaskan Ling Cod "Fish and chips" – 18/21**

Panko breaded, served with hand cut French fries, house made tartar sauce. **2pc -18 or 3pc -21** sauce

### **Coconut Crusted Black Tiger Prawns – 22**

Coconut tempura battered, ginger and green onion rice cake, seasonal vegetables, sweet Thai chili

### **Wild Dungeness Crab Cakes – 26**

Ginger and green onion rice cake, seasonal vegetable sauté, house made roasted red pepper aioli.

### **Wild Alaskan Parmesan Halibut – 27**

Parmesan and panko crusted; basil pesto whipped potatoes, seasonal vegetable sauté, cream sherry Beurre blanc.

### **\*Wild Alaskan Ling Cod – 26**

Lightly grilled with Tri-Citrus compound butter, shitake mushroom risotto, seasonal vegetable sauté. **GF**

### **\*Wild Alaskan Halibut – 28**

Lightly grilled with Tri-Citrus compound butter, shitake mushroom risotto, seasonal vegetable sauté. **GF**

## -Steaks-

**All steaks include garlic whipped potatoes, seasonal vegetable sauté, rosemary Au Jus**

**\*8 oz. Marinated Flat Iron – 36 GF**

**\*8 oz. Filet Mignon – 53 GF**

**\*14 oz. Prime Ribeye – 51 GF**

**\*14 oz. NY Strip – 52 GF**

**-Add a 6 oz. Maine Lobster Tail to any steak for \$15-**

**Krystle Smith – Owner • Erik Smith – Chef/Owner • Jose Guillermo – Executive Chef**

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