

Appetizers

Gnocci \$18

*Choice of
Gorgonzola, Garlic Butter, Alfredo or Pesto*

Carpaccio \$19

Beef Tenderloin with Pickled Cucumbers, Capers and Horseradish served with Butter-fried Canapes

Calamari \$18

Pan Seared Calamari Steaks with White Wine, Lemon Butter and Capers

Alaskan Crab Cakes \$15

Lightly Fried Crab Cakes served with Citrus Roulade

Shrimp Oscar \$18

Jumbo Shrimp in a Beurre Blanc Sauce

Blind Dates \$16

Balsamic Reduction Drizzled over Goat Cheese stuffed Dates tucked in a Bacon blanket

Soup & Salad

Cioppino \$26

*Alaskan Seafood Medley steamed in a Spicy Tomato Sauce
add Pasta for an additional \$6*

Everett's Seafood Chowder \$10

*Alaskan Seafood Medley in a bowl of Creamy comfort with Bacon, Potatoes and Onions
topped with Chive Oil*

Salmon Caesar Salad \$24


Smoked Salmon tossed in a traditional Caesar Salad

Beet & Barley Salad \$18

*Fresh Local Greens, Red and Yellow Beets, Barley, Toasted Nuts and Goat Cheese
tossed in Balsamic Vinaigrette*

Autumn Salad \$18

Fresh Local Greens with Apples, Walnuts and Gorgonzola tossed in Champagne Vinaigrette

Marked items are gluten-free (GF), vegetarian (V), vegan (VG), spicy ()

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Parties of 8 or more are subject to an automatic 20% gratuity

Entrees

Pasta Puttanesca *v, vg, GF* \$26

Pasta Rigatoni tossed in Garlic, Red Chili, Kalamata Olive and Onion Marinara

Chicken Piccata \$28

*Fresh Chicken Sautéed in White Wine with Lemon, Garlic and Capers
Served with Yukon Gold Garlic Mashed Potatoes and Seasonal Vegetables*

Scallops Au Feu (on fire) \$32

*Large Alaskan Scallops in a White Wine Cream Sauce with
Sautéed Mushrooms, Green Onions, Garlic and Chipotle
served with Yukon Gold Garlic Mashed Potatoes and seasonal Vegetables*

Filet Mignon \$36

*Seared to your liking and topped with a Mushroom Bordelaise Sauce
served with Yukon Gold Garlic Mashed Potatoes and seasonal Vegetables*

Maple Leaf Roasted Duck \$34

*1/2 Duck Roasted to perfection topped with a Sundried Tomato Blueberry Peppercorn Sauce
served with Yukon Gold Garlic Mashed Potatoes and seasonal Vegetables*

Tomahawk Ribeye \$89

*The Iconic Cut! Marbled and Flavorful topped with Gorgonzola Butter
served with Yukon Gold Garlic Mashed Potatoes and seasonal Vegetables*

Bearing Sea King Crab \$69

*Clarified Butter for Dipping
served with Yukon Gold Garlic Mashed Potatoes and seasonal Vegetables*

Alaskan Red Salmon \$32


*Blackened or grilled served atop Yukon Gold Garlic Mashed Potatoes and Sautéed Spinach
topped off with a Lemon Beurre Blanc Sauce*

Osso Buco \$52

*Mediterranean Braised Lamb Shank
served with Yukon Gold Garlic Mashed Potatoes and seasonal Vegetables*

Pork Chop \$34

*Grilled Bone-in Rib Chop in a Balsamic Cream Sauce with Sundried Tomatoes, Pine Nuts, Garlic and Basil
served with Yukon Gold Garlic Mashed Potatoes and seasonal Vegetables*

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