



## APPETIZERS

Soup of the Day Chef's inspiration	6   9	Local Fish Tacos <b>GF</b> 3 flour tortillas, shredded cabbage, guacamole, salsa verde, cilantro aioli	14
Signature Seafood Chowder fennel, cream, local fish	10   14	Spinach & Artichoke Dip <b>GF</b> naan bread, tortilla chips	12
Mixed Tempura Vegetables tentsuyu sauce	8	Charcuterie Platter <b>GF</b> cured meats, cheeses, olives, apple-pear relish, warm baguette	17
Edamame Beans <b>GF</b> sea salt, lime, sesame	8	Freshly Shucked Oysters <b>GF</b> cider mignonette, lemon <i>inquire with your server about varieties</i>	6 for 16 12 for 28
Sea Salt & Cracked Pepper Dry Ribs <b>GF</b>	13	Steamed Mussels <b>GF</b> your choice of white wine & garlic or marinara	16
Crispy Chicken Wings <b>GF</b> BBQ, sweet Thai chili, honey garlic, hot, salt and pepper, Louie-blue	13		add frites 3 add chorizo 7

## FLATBREADS

Roasted Portobello Mushroom & Kale <b>GF</b> Danish blue cheese, roasted garlic, thyme, Grana Padano	12	Chorizo & Roasted Red Pepper <b>GF</b> genoa salami, mozzarella, marinara sauce	15
BBQ Chicken <b>GF</b> Texas BBQ sauce, bell pepper, red onion, banana peppers	12	Bruschetta <b>GF</b> roasted garlic, red onion, marinated tomatoes, balsamic reduction, feta, fresh basil	13

## SALADS

Seared Ahi Tuna Salad <b>GF</b> seared rare, suey choy, bok choy, carrots, red pepper, egg noodles, Asian ponzu dressing	19	Poached Pear & Goat Cheese Salad <b>GF</b> artisan greens, sweet and spicy pecans, pear-thyme vinaigrette	16
Asian Chicken, Kale & Quinoa Salad <b>GF</b> artisan greens, toasted almonds, orange segments, toasted sesame dressing	17	Caesar Salad <b>GF</b> roasted garlic parmesan dressing, croutons, crumbled bacon, Grana Padano	15
<i>Enhance your salad with grilled chicken breast, tiger prawns, or grilled salmon</i>			7

## MAINS

Panko Crusted Fish & Chips coleslaw, house-made tartar sauce	lingcod 20 halibut 24	Garlic Prawn Linguine sweet peppers, tomato, baby spinach, Grana Padano, garlic toast	19
Chicken Stir Fry bok choy, bell pepper, red onion, teriyaki sauce, jasmine rice	18	Vegetarian Jambalaya <b>GF</b> fresh local vegetables, spicy tomato sauce, jasmine rice, naan bread	17
<i>Enhance your meal with prawns, chorizo sausage, or chicken breast</i>			7

## BURGERS & SANDWICHES

West Coast Halibut Burger <b>GF</b> seared, tartar sauce, artisan greens, tomato, sliced dill pickle	24	Grilled Chicken Clubhouse <b>GF</b> bacon, artisan greens, tomato, guacamole, jalapeño jack, lemon herb aioli, brioche bun	17
Brentwood Pub Burger grass fed beef, smoked cheddar, artisan greens, tomato, sliced dill pickle	16	Grilled Salmon Ciabatta <b>GF</b> artisan greens, fennel-apple slaw, tartar sauce, whole grain ciabatta bun	17
Falafel Burger curry spice, apple pear chutney, artisan greens, tomato, lemon aioli	15	Top Sirloin Steak Sandwich <b>GF</b> Black Apron organic beef, garlic bread, crispy fried onions, sauteed mushrooms	26

Choice of side: fries, yam fries, garden salad, Caesar salad, cup of soup | cup of chowder 3