

Fall 2021

Featuring sustainable Pacific Northwest cuisine by Executive Sous Chef Hans Reisinger.

SOUP & SALAD

Add Chicken 6 | Wild Sockeye Salmon 8 Vegan Beyond Meat Filet 5

Caesar GF Romaine Hearts, Parmigiano-Reggiano, Polenta Croutons, Creamy Garlic Dressing Small 9 Main 13

House Greens GF | V Shaved Garden Vegetables, Balsamic Vinaigrette Small 8 Main 11

Bosc Pear Cobb

Organic Greens, Wenatchee Valley Bosc Pear, Blue Cheese, Cage Free Egg, Applewood Bacon, Cherry Tomatoes, Avocado, Champagne Yogurt Dressing Main 19

Award-Winning Clam Chowder*

Penn Cove Manila Clams, House Chorizo, Hughes Farms Potatoes and Washington Valley Cream Cup 7 Bowl 10

Roast Beets Salad Veg | GF Organic Roast Beets, goat cheese, fine herbs, arugula, toasted almonds, Tawny Port vinaigrette Small 9 Main 17

BURGERS

Served with House Cut Fries or House Greens Substitute Soup or Caesar

Impossible Sliders V

Vegan Cheese, Spicy Tomato Jam, Chopped Romaine, Vegan Herb Aioli, Vegan Slider Bun

Half Pound Burger*

8oz. Ground Beef, Beecher's White Cheddar, Spicy Tomato Jam, Lettuce, Herb Aioli, Brioche Bun 18

BISTRO FAVORITES

Northwest BBQ GF

Boneless Pork Stuffed Smoked Chicken legs, House Ancho BBQ Sauce, Mashed Potatoes, and Apple Almond Slaw

Wild Sockeye Salmon* GF

Basil Mashed Potatoes, Fennel Apple Puree, Foraged Chantarelles 22

Quesadilla VEG

Roast Peppers and Onions, Butternut Squash, Cherry Tomatoes, Jack Cheese, House Salsa, Cumin Crema, Cabbage Ensalada (can be made vegan) 17

Anderson Farms Lamb Shank DFIGF

Star Anise and Cassia Braised Lamb Ragout, Lemon Ricotta Gnocchi, Butternut Squash, Foraged Chantarelles

Pacific lingcod and Chips* DF

Two Pieces Fried in Cider Batter Caper Remoulade, Lemon Herb Aioli, Apple almond coleslaw and House Cut Fries

22

AFTER LUNCH

Sorbet du Jour GF | V Daily Seasonal Sorbet with Fruit Garnish

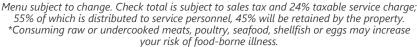
House Baked Cookies* Veg Assortment Fresh from the Oven 6

Our Affogato GF Vanilla Bean Ice cream, Espresso, Amaretto Liquor, Chopped Chocolate

Lattes & Espressos Custom Offerings Available

Tea **Exclusive Assortment** 4





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