



3 - 10 PM DAILY

SHARED PLATES

YUZU SHRIMP COCKTAIL (GF) 18
yuzu-infused poached
Pacific king shrimp, lemon,
house cocktail sauce

**BLACKBERRY HABANERO
STICKY WINGS**
6pc 14 | 12pc 26
sweet and spicy pacific
inspired chicken wings

TRUFFLED FRIES (GF, V) 18
fried herbs, parmesan,
douglas fir truffle-infused
San Juan Island sea salt

POLAR CHIPS & DIP (GF, V) 14
house fried chips,
caramelized onion dip

FRIED CALAMARI 19
wasabi aioli, wakame salad,
sesame, grilled lemon

SPINACH ARTICHOKE DIP (V) 18
ciabatta toast points, baby spinach,
toasted reggiano cheese

SOUPS AND SALADS

add to any soup or salad

toasted demi baguette +2, free range chicken breast +8, Beyond Burger +10, halibut +15

CLAM CHOWDER CUP 8 BOWL 16
New England style,
Kennebec potatoes, green onion,
peppered bacon

CAESAR SALAD (V) 20
spring endives, pickled asparagus,
garlic parmesan crostini,
lemon garlic vinaigrette

SPRING GREENS SALAD (V) 18
mixed field greens, candied hazelnuts,
strawberries, crumbled goat cheese,
San Juan Island sea salt, dijon poppy vinaigrette

ROASTED ARTICHOKE SALAD (V+) 20
mixed greens, radicchio,
sumac roasted artichokes, red grapes,
crispy chickpeas, lemon kombucha vinaigrette

ENTREES

FRENCH DIP 28
shaved smoked prime rib,
creamed horseradish,
Beecher's flagship,
demi baguette, au jus, fries
sub truffle fries +2

ARCTIC BURGER* 26
8oz all-beef patty, candied bacon,
applewood smoked cheddar,
caramelized Walla Walla sweet onions,
heirloom tomato, romaine,
black garlic aioli, fries
sub truffle fries +2

CHICKEN BLT 25
free range chicken breast,
heirloom tomatoes, romaine,
peppered bacon, avocado aioli,
toasted ciabatta slipper, fries
sub truffle fries +2

SHORT RIB PAPPARDELLE 32
cabernet-braised short rib,
fresh pasta, spinach,
crushed heirloom tomatoes,
fine herbs, pea shoots

FISH AND CHIPS 30
beer battered Pacific halibut,
Washington apple slaw,
fresh lemon, house tartar sauce

SPRING HARVEST FLATBREAD (V) 24
house grilled flatbread,
preserved lemon-whipped ricotta,
spring peas, mint, charred asparagus,
parmesan, evoo, sea salt

DESSERTS

**FLOURLESS CHOCOLATE
TORTE (GF, V) 12**
chantilly cream,
fresh berries, berry coulis

**MACARON FLIGHT
(GF, V) 15**
house variety of six flavors

COCONUT MILK CAKE (V+) 12
toasted pistachios,
whipped coconut cream,
strawberry glaze

substitutions available upon request: beyond burger meatless patty, gluten free buns, organic tofu

(GF) GLUTEN FREE (V) VEGETARIAN (V+) VEGAN

*The state of washington would like you to know that consuming raw or undercooked proteins may increase risk of food borne illness.

A 20% taxable service charge is added to all guest checks. 98% of this service charge is distributed between our service staff's members. The remaining 2% is retained by the culinary staff members responsible for the meal experience.