

The Fireside

– SMALL PLATES –

Shrimp Provençal 22

Heirloom Tomatoes, Garlic, White Wine, Fresh Herbs, Butter

Cauliflower Bisque 12

Applewood Smoked Bacon

Cheese Flight 23

Chimacum Valley Dairy Chimatomme, *Mystery Bay* Goat Cheese
Red Dragon Cheddar with Whole Grain Mustard and Ale,
Mission Fig Confiture, Crostini

Penn Cove Mussels 23

White Wine, Butter, Lemon, Garlic, Herbs

– SALADS –

Classic Caesar Salad 12

Creamy Garlic Dressing, Romaine, House-made Croutons

Spinach Salad 13

Balsamic Vinaigrette, Cherry Tomatoes,
Shaved Red Onion, *Mystery Bay* Goat Cheese

Mixed Green Salad 14

Kodama Farm Spring Greens, Champagne Vinaigrette,
Cosmic Crisp Apples, Shaved Red Onions, Quinoa

– ENTRÉES –

Spring Neah Bay Halibut 49

Stewed Lentils, Applewood Smoked Bacon,
Roasted Asparagus, White Wine Butter Sauce

Country Natural Beef Flat Iron 42

Whipped Yukon Gold Potatoes, Roasted Carrots, Demi-Glace

Neah Bay Sable Fish 46

Quinoa Cake, Roasted Cauliflower and Romanesco, Sturgeon Caviar Beurre Blanc

Pan Seared Porkchop 35

Roasted Sweet Potatoes, Roasted *Red Dog Farm* Jerusalem Artichokes,
Port-Soaked Bing Cherries

Jidori Chicken Marsala 33

Orzo, Roasted Broccolini, Shiitake Mushrooms, Marsala Deglaze

Wild White Shrimp 33

Whipped Yukon Gold Potatoes, Shaved Brussel Sprouts, Creamy Bacon Dressing

** Consumption of raw or undercooked meats, poultry, fish and shellfish may be a health risk. **

**A 20% gratuity may be added to parties of six or more.
All gratuities go directly to the service staff and culinary team.**



Help sustain local food sources by participating in the Save The Land program in cooperation with the Jefferson Land Trust. A one percent (1%) contribution will be added to your pre-tax bill unless you choose to opt out, please tell your server if you do not wish to participate.

