

# Winter Dinner Menu

## Starters

CHEF'S CHOICE SOUP Ask Your Server  
\$8

\*TOSSED GARDEN LETTUCES  
Toasted Sunflower Seeds, Crisp Shallots,  
Red Wine Vinaigrette  
GF \$9

CLASSIC CAESAR SALAD  
Romaine Heart, Parmesan Dressing, Garlic Croûtes  
\$9

MEADOWS CHOPPED SALAD  
Tomato, Fresh Basil, Salami or Roasted Chicken  
Parmesan, Mustard Vinaigrette  
GF \$11

CLASSIC ICEBERG WEDGE SALAD  
Crumbled Point Reyes Blue Cheese  
Smoked Bacon, Buttermilk Dressing  
GF \$11

LITTLE GEMS AND PICKLED FIGS  
Serrano Ham, Goat Cheese Croquette  
Toasted Walnuts, Honey and Sherry  
\$12

SPICY TUNA AND HAMACHI SASHIMI  
Pickled Shiitake, Avocado, Sticky Rice, Yuzu Tobbiko  
GF \$15

\*GRILLED HOOD CANAL OYSTERS  
Tarragon Garlic Butter, Fresh Lemon  
GF \$15

BRAISED SHORT RIB  
Sweet Pea and Mascarpone Ravioli, Parsnip, Mirepoix  
\$12

SAUTÉED MUSHROOMS and BRUSSEL SPROUTS  
Pancetta, Smoked Cheddar Potato Cake,  
Farm Egg, Chive  
GF \$12

MEDITERRANEAN CAPRESE FLATBREAD  
Plum Tomatoes, Fresh Mozzarella, Sweet Basil, Balsamic  
\$12

## Entrées

JUMBO GULF PRAWNS  
and FILET MIGNON  
Leek Soubise, Cracked Pepper & Sea Salt  
Potatoes, Griddled Asparagus, Tarragon Butter  
GF \$39

\*PINE NUT CRUSTED FILET OF SOLE  
Buttermilk Mashed Potatoes, French Beans with  
Lemon, Browned Butter, Flat Leaf Parsley  
\$24

COFFEE BRAISED LAMB SHANK  
Organic Wild Rice, Broccoli Raab, Ancho Chile,  
Toasted Fennel, Vine Tomato  
GF \$24

PARMESAN CRUSTED  
RED BIRD FARMS CHICKEN BREAST  
Ricotta Gnocchi, Olive, Artichoke Barigoule  
\$22

PAN ROASTED VENISON CHOP  
Grilled Bartlett Pear, Arugula, Rosemary,  
Sherry Vinaigrette  
GF \$36

SWEET POTATO CRUSTED SEA BASS  
Smoked Chile Corn Pudding,  
Bitter Greens, Lemon Basil Butter  
GF \$28

\*RICOTTA, PORTABELLO and CHARD  
STUFFED EGG PLANT  
Stewed Tomatoes, Fresh Sweet Basil,  
Local Mozzarella  
GF \$18

\* Menu items under 400 calories  
GF Gluten-free menu items



## Pasta and Burgers

### MEDITERRANEAN SHELLFISH and CHORIZO

Tossed with Tomatoes, Caramelized Fennel, Saffron, Tagliatelle Pasta  
\$23

### RIGATONI BOLOGNESE

Classic Meat Sauce with Wood Grilled Olive Oil Rosemary Bread, Shaved Parmesan  
\$19

### PANKO CRUSTED HALIBUT and CHIPS

House Made Tartar Sauce, Hand Cut Fries  
\$19

### BEEF, BISON, TURKEY or SALMON BURGER

1/3 Pound on a Poppy Knot with Chips, Coleslaw or Small Salad  
\$12  
For Fries add \$2.00

## Pizzas

12" Pizza \$15      16" Pizza \$19

GF Gluten-free Crust Available for 12" Pizza

Choose Tomato Sauce or Olive Oil & Garlic; includes up to 3 toppings.  
Add any of the following toppings for an additional \$1.50 each:

*Tomatoes*  
*Pepperoni*  
*Spinach*

*Bell Peppers*  
*Italian Sausage*  
*Black Olives*  
*Ham*

*Artichoke Hearts*  
*Mushrooms*  
*Pineapple*  
*Fresh Basil*

*Anchovies*  
*Onions*  
*Grilled Chicken*

