



3 - 10 PM DAILY

SHARED PLATES

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| YUZU SHRIMP COCKTAIL 18
five 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

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| 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

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| FRENCH DIP 28
shaved smoked prime rib,
creamed horseradish,
Beecher's flagship,
demi baguette, au jus, fries
<i>sub truffle fries +2</i> | ARCTIC BURGER* 26
8oz all-beef patty, candied bacon,
applewood smoked cheddar,
caramelized Walla Walla sweet onions,
heirloom tomato, romaine,
black garlic aioli, fries
<i>sub truffle fries +2</i> | CHICKEN BLT 25
free range chicken breast,
heirloom tomatoes, romaine,
peppered bacon, avocado aioli,
toasted ciabatta slipper, fries
<i>sub truffle fries +2</i> |
| 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

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| 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 |
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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.