

LUNCH

SPECIALS

Soup of the Day seafood bisque with clams, mussels, rockfish, celery root, leek, carrot, herb salad 23

Steamer Clams white wine, garlic, butter, toasted bread 16

Oysters on the Half Shell* Cider Mignonette 18

SALADS

Beet Salad ricotta, cauliflower, herb salad, pickled red pearl onion 9

Butter Lettuce crème fraîche vinaigrette, radish, fines herbes, hazelnuts 7

Winter Squash winter citrus, hazelnut, briar rose "iris," radicchio, arugula 9

SANDWICHES

Albacore Confit focaccia, preserved lemon aioli, cucumber, olive tapenade, arugula, red onion 16

Roast Beef Rogue Oregonzola, caramelized onion, garlic aioli 15

Seafood Roll pink shrimp/smoked bay scallop salad, kewpie mayo, lettuce, tomato 22

Haystack Burger* 8oz patty, Tillamook sharp cheddar, bacon, fried onions, housemade pickles, lettuce, roasted tomato aioli 16

ENTRÉES

Catch of the Day market price, inquire with server

Beef Flatiron* potato purée, roasted brussels sprouts, red wine jus 25

Pan-Fried Steelhead wild rice, root vegetable purée, watercress, brown butter, saba 21

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.