



## APPETIZERS

### CRAB & SHRIMP CAKES

Dungeness Crab / Bay shrimp / Citrus / Saffron Reduction / Chipotle Aioli 24

### PORK BELLY

Slow Cooked & Flash Fried / Togarashi Pickle / Honey & Black Garlic Shoyu 22

### CALAMARI

Semolina Breaded Calamari / Marinara / Chipotle 16

### ROASTED MUSHROOMS

Seasonal mushrooms / Thyme Cream Sauce / Balsamic 18

### GRILLED CORN AND SMOKED PEACH SALAD

Spring Greens / Arugula / Smoked Peaches / Goat Cheese / Raspberry Balsamic Vinaigrette 13

### CAESAR SALAD

Little Gem Greens / Parmesan / Grilled Focaccia / Caesar Dressing /  
Crispy Garlic, Shallot & Anchovy Oil 12

## ENTRÉES

### BLACKENED CHICKEN ALFREDO

Bronze Die-Pressed Fettuccine / Togarashi Blackened Chicken Breast / Gochujang Cream Sauce / Bell Peppers & Red Onions / Cilantro & Scallions / Seasonal Vegetables 28

### NORTHWEST KING SALMON\*

7oz Northwest kind Salmon / Pistachio Pesto / Fettuccine with Extra Virgin Olive Oil Garlic & Local Morels / Seasonal Roasted Vegetables 40

### GRILLED TENDERLOIN\*

Sweet Potato Gnocchi / Hand-Cut Beef Tenderloin / Gorgonzola Cream Sauce / Demi-Glace / Caramelized Onions / Seasonal Vegetables 58

### WILD MUSHROOM AND CHEESE RAVIOLI

Hand-Formed Ravioli / Seasonal Mushrooms / Spring Onion Lemon Cream Sauce 32

### BBQ BRISKET MAC & CHEESE

Bronze Die-Pressed Macaroni / Tillamook Cheddar Cream / House-Smoked BBQ Brisket 30

### SHRIMP SCAMPI

Bronze Die-Pressed Angel Hair Pasta / Shrimp / White Wine Butter Sauce / Asparagus / Roasted Tomatoes 36

### WILDFLOUR CHOP SALAD\*

Grilled Marinated Skirt Steak / Garbanzo Beans / Olives Mixture / Charred Tomatoes / Pepperoncini / Roasted Fingerlings / Red Onions / English Cucumber / Feta / Green Goddess Dressing 34

\*Please make your server aware of any food allergies or dietary restrictions \*  
Consuming raw or undercooked meat may increase the risk of food born illness.