APPETIZERS

Dip Trio ~ Hummus, Baba Ghanoush, Tzatziki, Naan and Crudite  12

Bruscetta ~ Sweet Tomatoes, Fresh Basil, Garlic, Parmesan, Crostinis  10

Vegetarian Mini Spring Rolls ~ Plum Sauce  12

SOUPS

Soup of the Day  
Cup  6 | Bowl  8

Pacific Chowder  
Cup  6 | Bowl  9

Rustic Tomato & Basil Soup  
Parmesan Crisp  8

SALADS

Pacific Seafood Salad  
Smoked Steelhead, Baby Shrimp, House Greens, Capers, Red Onion, Herb Vinaigrette  
Large  15 | Small  9

UClub Caesar  
Baby Romaine Hearts, Egg, Parmesan, Garlic Bread & Rich Garlic Dressing  
Large  13 | Small  8

Finnerty Garden Greens  
House Greens, Cherry Tomatoes, Cucumber, Carrots, Beets  
Large  11 | Small  7
All entrées served with your choice of soup or green salad

**FROM THE SEA**

- **Hoisin Glazed Salmon** ~ Carrot Miso Emulsion 23
- **Almond Crusted Pacific Ling Cod** ~ Sofritto 24
- **Pesto Prawn Pomodoro** ~ Cherry Tomatoes, Roasted Pepper, Linguini 19

**FROM THE FARM**

- **Pork Schnitzel** ~ Tomato Caper Relish 19
- **Prosciutto & Sage Wrapped Chicken Breast** ~ Pomodoro Sauce 22 (GF)
- **Braised Lamb Shank** ~ Grainy Mustard Jus 25 (GF)

**FROM THE EARTH**

- **Mushroom Ravioli** ~ Wild Mushroom, Toasted Hazelnuts, Brown Butter, Pea Shoots, Garlic Toast 18
- **Spring Vegetable Linguini** ~ Sofritto, Garlic Toast 17

**CHEF’S PRIX FIXE MENU** 28

- **Chilled Asparagus Soup** ~ Creme Fraiche, Lemon Puree, Pea Greens
- **Confit Leg of Chicken** ~ Creamed Spinach, Spiced Rhubarb Chutney
- **Profiteroles** ~ Vanilla Ice Cream, Strawberries, Chocolate Ganache