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 ~ Sofrito 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 ~ Soffritto, Garlic Toast 17

CHEF’S PRIX FIXE MENU 28

Frisee Salad~House Made Lardons, Hard Boiled Egg, Simple Vinaigrette
Stuffed Chicken Breast~Kale & Chevre, Walnut Jus
Butterscotch Pie~Salted Caramel, Sponge Toffee, Chantilly Cream