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

Mushroom & Parsnip Veloute ~ Parmesan Crisp, Truffle Oil
Turkey Schnitzel ~ Leek & Sage Cream
Eggnog Creme Brulee ~ Candied Cranberries