



## Dinner Starters

### Seafood Cocktails

House made cocktail sauce

**Dungeness Crab\*** \$19

**Bay Shrimp** \$10

**Calamari** \$11

Flour dusted & fried, served with lemon aioli

**Coconut Shrimp** \$14

Pineapple corn salsa & coconut mango chutney

► **Dungeness Crab Beignets** \$12

Remoulade sauce

**Clam Chowder** \$6/ \$8

**Soup du Jour** \$5/ \$6

**Side Caesar\*** \$5

**Side House Salad** \$4

house made dressings:

herb vinaigrette, ranch, blue cheese, 1000 island, honey mustard

## Signatures & Meat

► **Spätzle Mac & Cheese** \$35  
Crab & pancetta lardoons tossed with home-made spätzle & creamy cheese béchamel

**Filet Mignon\*** \$33  
48 day aged, red wine demi glace  
Choice of starch & seasonal vegetable

**Bone-in Ribeye\*** \$43  
12oz, 48 day aged, au jus  
Choice of starch & seasonal vegetable

**Roasted Half Chicken** \$18  
All natural chicken with volute broth  
Choice of starch & seasonal vegetable

**Chicken Cordon Bleu** \$19  
Creamy garlic lemon sauce  
Choice of starch & seasonal vegetable

► **BW Kobe Burger\*** \$23  
A gourmet burger made with a half pound of Kobe beef, caramelized balsamic onion, bacon, choice of cheese, LTO on a telera bun & side of onion rings

## Fish & Pasta

**Salmon** \$22  
◊ Horseradish crusted  
◊ Seafood Stuffed  
Choice of starch & seasonal vegetable

**Halibut** \$29  
Baked with citrus butter  
Choice of starch & seasonal vegetable

**Halibut Fish & Chips** \$20  
Beer battered, served with coleslaw

**Linguini Alfredo** \$15  
with Chicken \$18  
with Salmon \$20

**Linguini & Prawns** \$22  
Pasta tossed with garlic, white wine, butter, leeks, mushroom, fresh diced tomato and served with garlic bread

**Chicken or Eggplant Parmesan**  
with linguini marinara \$18

► *Signature Menu Item*

19% gratuity added to parties of 8 or more

\*consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## Entree Salads

► **Louie, Louie\***  
Butter lettuce, avocado, asparagus, egg, tomato, Louis dressing  
**Dungeness Crab** \$24  
**Bay Shrimp** \$16  
Combo

**Santa Fe Chopped** \$13  
Fresh greens tossed with chicken, black beans, corn, jicama, scallions, Monterey jack, tomato & poblano ranch dressing then topped with crispy tortilla strips

**Thai Chicken Crunch** \$14  
Chicken, romaine, cabbage, cucumber, carrot, radish, cilantro tossed in an almond dressing and topped with crispy wontons & slivered almonds

**Caesar\*** \$10  
**Fresh Garden Salad** \$8

## Sides

**Broccoli & Cheese** \$7  
**Steamed Broccoli** \$5  
**Creamed Spinach** \$7  
**Seasonal Vegetables** \$6  
steamed or pan roasted