



True Northwest-style cuisine can be described as a melting of cultures into a very unique pot. There are scant few places on this earth that offer such fertile grounds to nurture the edible biodiversity that is the Pacific Northwest (*the pot*). The large trees, abundant ocean, and rich soil also attracted immigrants, along with their cultures, seeking fortune. The Scandinavian, Asian, German, and later, Latino cultures found home here, bringing with them the unique cooking skills of their homeland. Myself, the grandson of Swedish immigrants that settled at the mouth of the Columbia River, grew up experiencing all that is truly unique about this part of the world. I have designed this menu to paint a picture of the wild ocean, rushing rivers, tall timbers and fertile land, using the flavors, products and cultural cooking styles unique to the Pacific Northwest.

### Starters

|   |      |
|---|------|
| Alder-Smoked Slab Bacon   Knife-cut thick and grilled with huckleberry mustard & sugar-soaked lemon wedge. Grandpa had a pig that used to escape from his pen and head straight for the local tavern to drink beer. No joke! . . . . .                                  | \$10 |
| Tempura-Style Willapa Bay Oysters   Served on-the-shell with sweet chili-lime sauce. Bonfires on the beach were never complete without a bushel of oysters, some hot coals and a cold beer . . . . .  | \$12 |
| Swedish Meatballs   With lingonberries & sweet-n-sour marinated cucumber. A staple growing up—this is Mom’s recipe with allspice gravy . . .  | \$9  |
| Scandi Sushi   Salmon lox, seasoned rice, & vegetables wrapped with lefsa & served with ginger-chive sauce. Lefsa: that great Scandinavian tortilla made from potatoes & served warm with a little butter and sugar—now that was breakfast! . . . . .                   | \$13 |
| Crispy Fried Calamari   With Swedish retro tartar sauce. Squid was often used to bait the crab pots—it always made me hungry watching the bait boxes get stuffed with them! Even worse, they used to use razor clams for bait— <i>What?!</i> . . . . .                  | \$11 |
| Salad of Watercress   With fresh whole figs, honey chèvre, white balsamic vinaigrette & cheese crisps. Watercress grows wild on many of the small ponds where I grew up. Who would have thought I would pay for someone else to pick it now? Definitely worth it! . . . | \$9  |
| Local Organic Wild Greens . . . . .   | \$5  |
| Handmade Soup . . . . .   | \$6  |
| Classic Caesar Salad . . . . .  | \$7  |

### Entrees

*All entrees are served with appropriate accompaniments*

|   |                                   |
|---|-----------------------------------|
| NW Razor Clams   Sesame-studded & flash pan-fried with saké-chive pan sauce. I used to get excused absences from high school to go digging for razors; the tides always seemed to happen around Geometry... <i>hmmm</i> . . . . .   | \$31                              |
| Wild Prawns   Steeped in shellfish stock with fennel, citrus and andouille sausage. Boiled prawns, right off the boat with a sausage or two—now that was a treat! Enjoy this twist on a classic. . . . .  | \$28                              |
| Fresh Natural Scallops   Quickly seared and served with a sweet-corn-tarragon sauce. These are the closest I can find to shucking your own. No water or chemicals added & fresh, never frozen. You will notice a big difference—these are the real thing! . . . . .   | \$34                              |
| Halibut Cheeks   Wrapped and baked in lotus leaves with yellow pear and red-grape-tomato salsa. Now, my Aunt Nanny’s house was the place to have cheeks. Of course, we are too!.. . . .   | \$31                              |
| Crab Cakes   Dungeness crab with very little filler and lots of meat & an avocado-lime crème. “Crab feeds” were all about how fast you could “shake a crab”—if you weren’t quick... less crab for you! . . . . .  | \$33                              |
| Wild Salmon   Pan-baked & crispy-skinned with a pan sauce of oyster liquor, chili, basil and soy. My Uncle Bumpy was a troller and his boat was “The Doreen.” He and The Doreen were featured on an episode of Route 66: “One Tiger to a Hill.” Oh, and Bumpy was married to Nanny. He was the one bringing home the bacon—I mean <i>cheeks</i> (see “Halibut” above) . . . . .   | \$28                              |
| Fish and Chips   Halibut, in a crispy-not-greasy secret batter and served with Johnny fries & retro Swedish tartar sauce. Made in tribute to Mom’s fish-and-chips shack. I hope you will find these some of the best around. <i>You just might want to come back and have them for lunch, too!</i> . . . . .  | \$19                              |
| Oregon Country Beef   10-oz tenderloin or 14-oz rib steak with your choice of a rich-and-dark wild mushroom sauce or a lighter tarragon gremolata. Growing up on a farm meant dining on beef that was always naturally flavorful with a firm, yet tender, texture. We are proud to feature Oregon Country Beef—an all-natural product that is environmentally and ethically processed here in the NW. This meat’s great balance of taste and texture reminds me of home . . . . . | Tenderloin \$38<br>Rib Steak \$32 |
| Lamb Shank   Slow-braised and served with a rich demi glace. The coyotes were always licking their chops at the sheep farm that I used to help out with. You will understand why after having these all-natural shanks! . . . . .   | \$27                              |
| Marinated Beef Hash with a Swedish Pancake   Marinated natural beef, Yukon potatoes, mustard greens & herbs and spices, fried mahogany-brown and topped with basted eggs & served with a Swedish pancake filled with lingonberries. Sometimes I just want breakfast for dinner, don’t you? . . . . .  | \$19                              |
| Glögg-Brined Pork Loin   A thick-cut chop. Glögg, an unmistakably Scandinavian mulled wine, also makes a great marinade for pork served with lemon spätzle and horseradish apple sauce. No holiday was complete without a big pot of glögg and an aspirin in the morning. . . . .   | \$26                              |
| Steamer Clam Linguine   Manilla clams steamed in a broth of Gewürtztraminer, clam stock, olive oil, mustard & herbs and tossed with linguine. For clam linguine fans, this is the ultimate: fresh clams with a rich broth and all wrapped up in pasta. Eating this makes it worth slogging across the Willapa at low tide to rake for these little gems . . . . .   | \$22                              |

### | A Swig and a Nibble |

Not that hungry, but you’re parched and need a bit of the hooch? Well consider this: when you order a “swig” (*your drink*), for only three dollars more, you can add one of the night’s “nibbles.” Our chefs will choose different selections off the menu each night and create a small snack just for you. Who knows? After a few visits, you might work your way through the whole menu!

*Dessert menu changes every night. Ask your wait person for your off-menu choices.*