

STARTERS

Lummi Island Smoked Salmon Chowder

cup 6 / bread bowl 14

yukon gold potatoes, celery, onion, thyme, smoked tomato crème fraîche, dill

Ahi Tuna Poké* 12

tamarind, soy, bell pepper, tomato cucumber, lime, cilantro, scallion

Dungeness Crab Cake 21

kabocha puree, roasted brussels, baby carrots, frisee salad, sherry gastrique

Seafood & Artichoke Dip 18

Dungeness crab, prawns, scallops, artichokes, grilled naan

French Onion Soup 6

baguette, gruyere cheese

Calamari 14

garlic, lemon, remoulade

Roasted Brussel Sprouts 6

smoked pork belly, pumpkin seeds, sherry gastrique

Taylor Shellfish PNW Oysters*

half dozen 18 / full dozen 28

champagne mignonette, chives

SALADS

Farmers' Market Salad 12

mixed greens, spiced apples, pickled grapes, shaved fennel, candied walnuts, blue cheese, apple cider vinaigrette

Beet Salad 14

cambozola, candied walnuts, prosciutto, pickled grapes, arugula, sherry-beet vinaigrette

Caesar Salad 14

grilled romaine, heirloom tomatoes, white anchovies, parmesan, brioche croutons, lemon

Rye Panzanella 14

rye croutons, sherry braised beets, shaved fennel, salmon lox, goat cheese, arugula, sherry-beet vinaigrette

ENTREES

The Indigo Burger* 18

1/2 lb. wagyu burger, crispy char siu pork belly, tillamook cheddar, grilled onions, garlic aioli

Baja Fish Tacos 14

grilled cod, pineapple salsa, queso fresco, cilantro, pickled red onion, lime crema

Wild Alaskan Cod & Chips 16

scuttlebutt beer-battered cod, tartar sauce, lemon

Puttanesca 19

spaghetti squash, pomodoro sauce, heirloom tomatoes, olives, fried capers, anchovies, micro basil

Lobster Mac & Cheese 22

gemelli pasta, lemon-herb crumb

Scallop & Squash Risotto* 28

parmesan, kabocha puree, lardon, mascarpone, lemon, capers

Cedar Roasted Salmon* 32

roasted baby carrots, caramelized cipollini, potato salad

8oz Filet Mignon* 46

truffle mushroom puree, maitake mushroom, caramelized cipollini, marble potatoes

Executive Chef **Andrew Cross**