

HAPPY THANKSGIVING

Thursday November 26, 2020

Traditional Thanksgiving Dinner 30

all natural turkey breast
garlic herb mashed potatoes
sourdough dressing w/ mushrooms & thyme
pan roasted brussels sprouts & baby carrots
turkey & sage gravy
fresh cranberry sauce
pumpkin pie

cadet (kid) sized portions available 15

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

French Onion Soup 6

baguette, gruyere cheese

Calamari 9

garlic, lemon, remoulade

SALADS

Farmers' Market Salad 12

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

Caesar Salad 14

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

ENTREES

The Indigo Burger* 16

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

Wild Alaskan Cod & Chips 14

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

Executive Chef Andrew Cross