

# 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

We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. A 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel. \*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.