CHAMPAGNE TIME!!

Moët & Chandon Brut Imperial *Champagne, FR*

Bright fruitiness with a seductive palate and elegant maturity
Flute 19.90 | Btl 118

BOURBON & BROWN

Woodinville "Whiskey Business"

Local Woodinville Whiskey Co. 6 year aged bourbon, Averna Italian Amaro, Giffard Crème de Mûre, Scrappy's Chocolate Bitters, orange peel 16.90

APPETEASER

GF **Smoked Salmon Street Corn Dip**
Duke's custom smoked Wild Alaska Salmon with Tillamook white cheddar and cotija cheeses, roasted poblano pepper, jalapeno, organic corn and spices, served with house fried non-GMO corn tortilla chips 19.90

CHAMPION CHOWDER

GF **Wild Alaska Smoked Salmon Chowder**
"Creamy, herby and delicious!" -Duke

Duke's custom smoked Wild Alaska Coho Salmon with dill, fresh herbs, baby red potatoes
Small bowl - 16.90 | Large bowl - 21.90

EAT YOUR GREENS

GF **Autumn Harvest Salmon Salad**
Broiled Wild Alaska Coho Salmon with a French mustard and honey glaze, Cosmic Crisp WA apples, Tillamook Extra Sharp White Cheddar, toasted pumpkin seeds, dried cranberries and nitrite-free bacon with organic field greens and romaine, maple-cider dressing
½ serving - 27.90 | Full – 34.90

HOOK, LINE & LAND LUNCH SPECIALS

Half Bacon Gouda Burger Melt
¼ lb local Royal Ranch beef patty, nitrite-free bacon, gouda cheese, balsamic red onion, sauteed mushrooms, French mustard aioli on grilled rosemary bread, French fries + dinghy Smoked Salmon Chowder 23.90

Crispy Chicken Katsu Sando
Panko crusted organic chicken cutlet with Katsu sauce and toasted sesame homemade slaw on a grilled Grand Central Bakery French roll + mini Caesar salad + dinghy of Clam Chowder 23.90

Hot Honey Wild Salmon Sandwich
Blackened Wild Alaska Salmon, pickled peppers, lightly dressed organic spring mix and chipotle aioli, with a mini wild mixed greens bleu cheese salad with almonds and blueberries, and a dinghy of Award-Winning Clam Chowder 24.90

100% SUSTAINABLE SEAFOOD

Holy Crabby BLT
Sweet and succulent Bairdi crab meat with French mustard aioli, crisp bacon, tomato and bibb lettuce on grilled sourdough, served with non-GMO French fries 34.90

"Prawn-To-Be-Wild" Pasta Tagliatelle
Wild Mexican Pacific Prawns with red bell pepper, crimini mushrooms, English peas, fresh spinach, teardrop tomatoes simmered in a light, velvety sauce, with freshly grated Parmesan and Asiago cheeses 28.90

SOON-TO-BE-SOLD-OUT RIBS

We only serve these for a few months every year, so get 'em while you can!

Soon-To-Be-Sold-Out BBQ Pork Ribs
Full rack of pork ribs basted with our to-die-for smoky-sweet BBQ sauce served with housemade creamy slaw and our scrumptious cavatappi mac 'n cheese 39.90

Ultimate BBQ Rib Mixed Grill
1/2 rack of baby back pork ribs seasoned with our irresistible BBQ sauce, a skewer of our grilled jumbo Wild Prawns, fresh vegetable, and a side of our scrumptious Lobster cavatappi mac 'n cheese 41.90

GRASS FED FILET MIGNON

GF **Smoked Black Pepper Crusted Filet Mignon**
6oz center cut Filet Mignon served with a luxurious Cognac and smoked pepper Dijon cream sauce, grass-fed beef tallow caramelized sweet onions, organic potatoes and fresh vegetable* 56.90

**Consuming raw or undercooked meats, *poultry, seafood, raw oysters, shellfish, or eggs cooked to consumer specifications may increase your risk of food-borne illness, especially if you have certain medical conditions*

CALIFORNIA WINE FEATURE:

Flowers Chardonnay 17.90 | 22.90 | 62
93 pts – Wine Spectator

Faust Cabernet Sauvignon 19.90 | 25.90 | 84
95 pts - James Suckling & 94 pts – Wine Spectator
Wine Spectator - rated #4 wine of 2024!