



EAT SEASONAL

Chef's Soup of the day

Lobster Gazpacho

Heirloom Tomato, Cucumber, Fennel

Grilled Japanese Eggplant

Sake, Ginger, Scallion

Avocado Salsa

Corn Tortilla Chips

House Made Hummus

Olive Oil, Grilled Pita, Green House Pesto

Caesar Salad

Romaine Leaves, Parmesan, Garlic Croutons

EAT LOCAL & SUSTAINABLE

Rosemary Roasted Free Range Chicken Breast

Shiitake Mushrooms, Green Beans, Farro, Red Wine Mustard Sauce

Sears Burger

Grass Fed Beef Burger, Tillamook Cheddar, Ugly Tomatoes, Secret Sauce, Fries

Ancient Grains & Vegetables

Barley, Zucchini, Broccoli, Quinoa, Kale, Chickpeas, Lemon Tahini

Grilled Grass Fed Skirt Steak Chimichurri

Miso Glazed Brussels Sprouts, French Fries (\$5 Surcharge)

Pan Seared Local Mahi Mahi

Cauliflower Mashed Potato, Roasted Tomatoes & Farm Vegetables

EAT TOGETHER

Key Lime Pie with Graham Cracker Crust

Triple Chocolate Layer Mousse

Fresh Apple Tart

2 course Prix Fixe \$ 30.95

3 Course (includes choice of dessert) Prix Fixe \$34.95

WE HAVE A PASSIONATE COMMITMENT TO LOCAL FRESH INGREDIENTS