

TO TEMPT

Smoked Salmon Plank Flight

A trio of 3 different local fresh caught alderwood smoked salmon

Chef JoAnn's Clam Fritters

With her special tartar sauce

Wild Salmon Chowder

Roasted sweet corn, Yukon Gold potatoes, fresh wild and house smoked salmon

Seafood Mary

Dungeness crab, prawns and scallops in a spicy horseradish-tomato sauce

Alderwood Roasted Clams

Smoked bacon, basil, chile, chive, tomato roasted garlic

Lobster Napoleon

Maine Lobster layered between fresh Heirloom tomatoes, Mozzarella Cheese & Avocado. Drizzled with Balsamic Vinaigrette and Basil Oil

Sweet Walla Walla Onion Soup

Classic French style onion soup, Gruyere cheese, Crostini

Seasonal Oyster Flight

Two each from three different regions on the half shell

Dungeness Crab Cakes

Miso-apple watercress salad and aiolis of Meyer lemon, Skagit honey-mustard and dill-black pepper

A taste of

Pacific Northwest Seafood

Chilled Dungeness and Alaskan King crab legs, jumbo prawns, oysters, clams and mussels on ice with our Chef's mignonette, lemon aioli and housemade cocktail sauce.

Walla Walla Onion Rings

Lime zest, cilantro dipping sauce

TO CHILL

Heart of Romaine Caesar

Roasted garlic crouton ring, shaved parmesan

Blackfish Dinner Salad

Mixed greens, vine tomatoes, cucumber, roasted red pepper, crisp onion strings .

Vine Ripened Tomato

Fresh mozzarella, basil, extra virgin olive oil, aged balsamic

Fresh Berry Salad

Raspberry-balsamic vinaigrette, field greens, blueberries, blackberries & raspberries, candied Holmquist hazelnuts, crumbled chevre'

CHEF'S ENTREE CREATIONS

New York Steak

Washington Double R Ranch 14oz. center cut strip loin, cracked black pepper, wild mushroom-Jack Daniels demi-glace, grilled asparagus and maple scented squash, Tillamook cheddar potato pie

Dungeness Crab Mac & Cheese

Dungeness crab body meat and fancy leg, rotini pasta, blend of smoked cheddar, Gouda and parmesan.

Pacific Northwest Bounty Bowl

Dungeness and Alaskan King crab legs, prawns, mussels, clams, wild salmon, lobster bisque broth, saffron, grilled fingerlings and asparagus.

Duck-Prociutto Wrapped Prawns

Crunchy deep-fried Shrimp laced with local Holmquist Hazelnut pesto and wrapped with Duck-Prociutto. Served with Heirloom tomatoes and a nest of fried red potato chips.

Parmesan Crusted Halibut

Pan seared Parmesan Crusted Halibut topped with atichoke and lemon butter sauce. Served with sauteed fire roasted red peppers, atrichokes, mushrooms, spinach, and a trio of baked polenta.

Filet Mignon

Roasted garlic-pecan crust, Oregon bleu cheese, thyme-merlot demi-glace, rainbow carrots and sugar snap peas, trio of herb roasted potatoes.

Blackberry BBQ Chicken

Jidori free-range chicken, blackberry - BBQ sauce, cheddar potato croquettes, succotash with apple-smoked bacon.

Cioppino

Fresh wild salmon, Pacific halibut, clams, mussels, Alaskan King crab and jumbo prawns simmered in a rich Roma tomato-hibiscus scented broth.

Seared Scallops

Coriander & Orange Seared Scallops served with fruit salsa of Ruby Red Grapefruit, Orange and Mango with a Summer Cous Cous salad and wilted Rainbow Chard.

Seafood Cobb Salad

Fresh field greens topped with house-smoked salmon, Dungeness crab, vine ripened tomatoes, crisp apple bacon, kalamata olives and crumbled Oregon bleu with a housemade lemon-dill ranch dressing.

Add to any Entree:

Cold Water Maine Lobster Tail

A PIECE OF HERITAGE

Salmon on the Stick

Wild Salmon seasoned and traditionally smoked over Alder wood coals on ironwood sticks. Grilled asparagus spears, fritter corn cakes

FRIENDS AND FAMILY

Traditional Salmon on a Stick (perfect for 6 guests)

Enjoy two whole sides of the freshest alderwood smoked wild salmon! Includes Clam Fritters, Blackfish dinner salads, family style bowls of 3 sides, 3 sauces, and artisan flat bread with butters.

Parties of 6 or More, 1 Check Required. 18% Gratuity will be Added. All Menu Items Subject to 8.5% Sales Tax.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SWEET FINALE

Bartlett Pear Brown Butter Tart

Brown butter filling baked with pears in a sweet dough shell. Sweet mascarpone cream, blackberries and creme anglaise

Washington Berry Gelato

Handcrafted gelato by Snoqualmie Gourmet. Seasonal fresh berries, hazelnut tuille

Chocolate Banana Cobbler

Ripe bananas hidden under chocolate batter. Served warm with layers of dark chocolate sauce, chocolate linzer cookie and vanilla ice cream

Caramel Apple Dumpling

Homemade warm puff pastry encases Granny Smith Apple rolled in cinnamon sugar with almond cream. Caramel sauce and cinnamon ice cream

Chocolate Tapas Plate

A chocolate experience! Chocolate dipped strawberries, truffles and other confections

Huckleberry Souffle

Creme anglaise

B53

Kalua, Baileys with Frangelico. It's only the most perfect after-dinner drink you've never had...yet.

AND THEN....

Taylor Fladgate 100 Years of Port

10 year tawny

Elegant and smooth, combining delicate wood notes and rich mellow fruit. .

20 year tawny

The additional ten years of aging produces a fine balance between the rich, raising fruit and the nutty, honeyed finish- a taste to linger over.

30 year tawny

Only every two or three years is a reserve of port with sufficient structure, fruit and power to age. The 30 year old tawny shows incredible length with smooth butterscotch and caramel flavors.

40 year tawny

An incredible example of an old tawny port. A rarity, as few houses will make a 40 year old tawny. This wine is olive gold in color with rich caramel, butterscotch, and hazelnut flavors.

Grand Marnier Cent Centenaire 100th Anniversary

This edition was created from tropical oranges blended with special reserves of cognac some aged up to 25 years. 24.

Grand Marnier Cent Cinquentaire 150th Anniversary

This edition was created from tropical orange blended with special reserved of cognac.

Louis XIII de Remy Martin

A blend of 1,200 eaux-de-vie aged from 40 to 100 years, and created exclusively with grapes from Grande Champagne, the most prestigious region of Cognac. Rich in aromas of plum, honey and jasmine with a warm, harmonious and spicy palate.