

APPETIZERS

Sautéed Prawns
pan-seared with garlic, chili flakes, tomatoes, kalamatas & pesto 12.95

Jamaican Jerk Chicken Satay
pineapple-jicama relish & lime 11.95

Steamed Manila Clams
sautéed in white wine & garlic butter 14.50

Beef Tender Tips
flash seared tenderloin tips with ginger/orange hoisin glaze 12.95

Calamari
flash fried tender pieces dunked in a buttermilk marinade & dusted ancho chili blend served with lemon chipotle aioli 12.25

***Ahi Poke**
cubed ahi in a sesame/soy sauce, cucumber rounds & crispy noodles 14.25

Baked Artichoke Dip
with roasted green chilis & aged parmesan cheese, served with warm pita 10.95
add crab 4.50

Sliders
ground prime sirloin with mayo. served with chopped onions, ketchup & mustard 9.75
add cheese 1.00
add another slider! 2.25

SOUP & SALADS

add fresh crab, grilled chicken, salmon, steak or even fried calamari to any salad for a few bucks

Cobb
pulled chicken & avocado over organic greens & romaine. with blu crumbles, fresh tomatoes & bacon. light french vinaigrette 15.50

***WholeLeaf Caesar Salad**
romaine hearts with garlic & anchovy lemon dressing, housemade garlic romano croutons 9.95 / 11.95

Taco Salad
slow roasted tender chicken over shredded iceberg lettuce; black beans, pico de gallo, avocado & fresh corn chips in a light vinaigrette topped with sour cream 14.95

Mixed Seasonal Greens
organic greens topped with tomatoes, red onion, sliced radish & sliced cucumbers. tossed with balsamic vinaigrette 9.50

Classic Spinach Salad
baby spinach, creamy caper & balsamic vinaigrette, chopped egg, crispy bacon, sliced mushrooms 10.50

Blu Cheese Salad
organic greens, blu cheese dressing, fresh pear fan, shaved red onions & smoked almonds 9.95 / 11.95

French Onion Soup 7.25

SPECIALS

App	Crab Rangoons flash fried wontons stuffed with dungeness crab & cream cheese. sweet thai chili dipping sauce & mango puree 12.95 add a rangoon 2.25
Soup	Creamy Tomato Basil made with onions, celery, garden fresh tomatoes & basil. finished with a touch of cream 5.00/6.50
Salad	Chop Chop fresh chicken, genoa salami, swiss cheese, black olives, roma tomatoes & garbanzo beans in a creamy italian dressing 13.95
Ravioli	Butternut Squash fresh made raviolis tossed with sun-dried cherries & walnuts in a sage brown butter sauce <i>we suggest a GLASS or BOTTLE of 14 HANDS MERLOT</i> 18.00
Fish	*Sesame Seared Tuna #1 sashimi grade ahi tuna served with wasabi mashed potatoes, grilled baby boc choy & finished with a white miso aioli <i>we suggest a GLASS or BOTTLE of MENAGE A TOI</i> 18.50
Bird	Turkey Pot Pie english peas, carrots, celery & plenty of turkey in a traditional full pie crust <i>we suggest a GLASS or BOTTLE of ARTESA ELEMENTS</i> 14.50
Stick	Beef Tenderloin Skewer skewered with sweet peppers & onions then flame grilled severed with fried fingerling potatoes. finished with a cheddar-ale sauce <i>we suggest a GLASS or BOTTLE of WRITER'S BLOCK SYRAH</i> 21.95
Meat	French Dip hot roast beef & swiss on a toasted french baguette w/ horse radish mayo. hot au jus on the side <i>we suggest a GLASS or BOTTLE of CLINE CASHMERE</i> 10.95

ENTREES

add a starter salad for 4.00

Dungeness Crab Stuffed Mahi Mahi
oven roasted & drizzled w/ a macadamia nut burre blanc & a mango sweet chili coulis. served with mashers & veggies 24.50

Dry-Aged Nebraska New York Steak
topped with a big hunk of blu cheese. garlic mashers, seasonal vegetables & a touch of demi-glace
10-oz. Cut 24.95 **Bistro Cut** 27.95

Chicken Parmesan
covered in italian bread crumbs, marinara, provolone w/ a side of alfredo pasta 17.95

Dungeness Crab Mac & Cheese
made with fresh crab, cheddar & gruyère. served au gratin 17.50

Cowboy Ribeye
14 oz thick cut with a dry creole rub, cooked to order with frizzed onions piled high. served with house mashers & seasonal vegetable 19.95

Roasted Stuffed Pork Chop
stuffed with herb-pecan dressing. baked apple, house mashers & seasonal vegetables 20.50

Crab Lasagna
lasagna noodles layered with béchamel, provolone, gruyere, tomato sauce & crab. finished with a tomato cream. served with garlic bread & seasonal vegetables 18.95

Baseball Cut Prime Sirloin
10 oz, topped with grilled portobello mushrooms, red zinfandel demi-glace. garlic mashers & seasonal vegetables 24.25

***Grilled Salmon**
NW salmon fillet with our house made ancho chile, lemon & honey glaze. served over sauteed spinach with baby reds 21.50
cooked to order

Pecan Encrusted Catfish
pan fried, finished with worcestershire lemon/butter sauce. served with mashers & vegetables 17.50

BluWater Prime Sirloin Burger
USDA prime sirloin, house ground. smoked bacon, dijon mayo & tillamook cheese 12.50

Wild Mushroom Chicken
½ a washington roaster brined, rubbed w/ porcini dust. served with garlic mashers, seasonal veggies & a wild mushroom ragout 19.50

Prime Sirloin Meatloaf
tomato/bbq glaze. served w/ country gravy & fresh mashed potatoes 16.50