



STARTERS

CALAMARI BANANA PEPPER AIOLI, MARINARA, CHIVES

"FREAKY" FRIES GOCHUJANG AIOLI, KATSU SAUCE, BONITO FLAKES, CHIVES

CHICKEN WINGS CHOICE OF BUFFALO, HOUSE BBQ, CELERY STICKS



BAO BUNS PICKLED CARROT & DAIKON, CILANTRO, SEARED PORK BELLY, SWEET CHILI, SOY-YUZU SAUCE

PEI MUSSELS WHITE WINE, LEMON, GARLIC, BUTTER, HERBS, RUSTIC TOAST

PORK BELLY ARANCINE SAFFRON RISOTTO, GOAT CHEESE, PORK BELLY, HARISSA MARINARA

SALADS / SANDWICHES

F&P SALAD MIXED GREENS, GORGONZOLA, CRANBERRIES, CANDIED WALNUTS, BALSAMIC VINAIGRETTE 

GRILLED HALLOUMI (CYPRIOT CHEESE) WATERMELON, MINT, ARUGULA, LEMON, 
EXTRA VIRGIN OLIVE OIL, CRACKED BLACK PEPPER 

CAESAR* ROMAINE HEARTS, CROUTONS, PARMESAN, MANCHEGO 

WITH: CHICKEN | SALMON* | SHRIMP | STEAK*

CLUB ROASTED TURKEY, AVOCADO, TOMATO, MAPLE-PEPPER BACON, HERBED MAYO, MULTIGRAIN

CRAB CAKE JUMBO LUMP, ARUGULA, TOMATO, TARTAR, BRIOCHE BUN

BURGER* SIGNATURE BLEND OF ANGUS CHUCK, SHORT RIB & BRISKET, LETTUCE, TOMATO,

RED ONION, TILLAMOOK CHEDDAR, FINN & PORTER SAUCE

MAPLE-PEPPER BACON | SAUTÉED MUSHROOMS | SAUTÉED ONIONS

SALMON BURGER* YUZU SESAME SLAW, SRIRACHA AIOLI, SWEET POTATO FRIES

ENTREES

BLACKENED SALMON* *SUSTAINABLY FARMED VERLASSO®*, SPINACH, GINGER JASMINE RICE,
MANGO-PAPAYA RELISH

FISH & CHIPS PACIFIC COD, COLE SLAW, TARTAR, FRIES

PENNE VODKA PEPPADEW PEPPERS, ARUGULA, CHERRY TOMATOES, FRESH MOZZARELLA, CHICKEN CHORIZO

BISON BURGER* STOUT SPIKED CARAMELIZED ONIONS, HOUSE MUSTARD, CORNICHONS, CHIPOTLE RANCH

 = VEGETARIAN  = GLUTEN FREE

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*