

DUNBAR ROOM

STARTER

FOCACCIA & OLIVES 9

focaccia, olives, roasted garlic bulb

SAUTÉED CALAMARI* 13

chorizo, garlic, butter, lemon, mustard greens, grilled bread

CLAMS* 13

in a spiced tomato broth, grilled rustic bread

PROSCIUTTO BRUSCHETTA 9

fig, prosciutto, goat cheese

CRAB & ARTICHOKE DIP 10

demi baguette, crab, artichokes, havarti cheese

CHARCUTERIE BOARD 18

grilled levaine, coppa, finocchionna, prosciutto, humbolt fog, gouda, cirrus

SALMON SLIDERS* 12

lemon aioli, arugula

BABY ARTICHOKE 9

herbed baby artichokes, allepo goat cheese, toasted hazelnuts

GRILLED AHI TUNA BOARD* 23

farro tabbouleh, smashed garbanzo, marinated cucumber and peppers, flatbread

GREENS

PRAWN PANZANELLA* 15

grilled focaccia, red onion, tomato, paprika & garlic prawns, basil, balsamic glaze

SALAD OF ORGANIC FIELD GREENS 6/11

northwest grains, currants, hazelnuts, white balsamic dressing

CAESAR SALAD 7/13

heart of romaine
crostini, grana padano, spanish anchovy
add chicken* 6

SEARED AHI TUNA* 19

ahi tuna, field greens, lemon, olive oil, marinated peppers, olives, soft-boiled egg

LACINATO KALE 6/11

walnuts, currants, tahini dressing, grana padano

BURRATA SALAD 10

burrata, tomatoes, arugula
basil viaigrette

ENTREE

GRILLED SOCKEYE SALMON* 28

mustard, broccolini, couscous, pickled seasonal vegetables

WAGYU BEEF BACON CHEESEBURGER* 18

mamma lil's pepper aioli, havarti, fontina, romaine, tomato, cornichon relish

SORRENTO FAMOUS TOMATO SOUP 6/10

toasted walnut pesto
add a grilled cheese sandwich 5

WAGYU SIRLOIN* 30

caramelized shallot mashed potatoes, green peppercorn demi

GNOCCHI 18

leek and brussel ragout, black garlic pangritata

WAGYU STEAK BOLOGNESE* 18

potato gnocchi, house marinara, Italian sausage, grana padano

CLAM & CHORIZO LINGUINI* 22

manila clams, chorizo, garlic, butter, white wine, herbs



