

**Appetizer**

**Six Moon Rock OYSTERS(OR)\* (GF) \$24**

on the half shell,aged PEPPER sauce, citrus

**Seared Diver Scallop\*(GF) \$16/26**

crispy Benton's ham, spicy carrot-molasses puree,  
WILD ONION salsa verde

**Flatbread of the Day \$19**

slow roasted Oregon LAMB, heirloom ZUCCHINI,  
chevre, chili flake, lemon

**Broiled Alaskan Halibut Collars(GF) \$18**

aged green CHILI, smoked BUTTERMILK sauce,  
buttered STRIATA toast

**Crispy Smoked Frog Legs (GF)\$17**

pickled onion, marinated black eyed peas,  
alabama white bbq sauce

**Entrée**

**Pan Roasted Alaskan Halibut (GF) \$39**

crispy FENNEL rice cake, marinated SPRING  
VEGETABLES,  
ARUGULA & GARLIC CHIVE salsa verde

**Double R Ranch Ribeye(GF) \$62**

12oz steak, roasted ASPARAGUS, potatoes au gratin,  
spring MUSHROOMS, foie gras butter

**Smoked Idaho Sturgeon (GF) \$38**

butter beans, roasted RADISH, SNAP PEAS,  
herb salad, sauce ravigote

^^ - Contains Nuts \*-Contains Shellfish  
SUPPORTING LOCAL

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