



# SRW Dinner 4:00pm to 10:00pm

**\$35**—Choice of a Soup or Salad & an Entree

**\$50**— choice of a Starter or a Salad, an Entrée & a Dessert

*We've partnered with some of the best local farms and purveyors to provide the most fresh and natural ingredients while supporting our local farmers and distributors.*

## STARTERS

### Wild Berries Crostini

Baby Arugula | Pickled Red Onion | Chevre

Balsamic Reduction | Seattle Sourdough

### Tuna Tataki

Sesame Crusted | Daikon Sprouts

Cucumber Radish Slaw | Wasabi Ponzu

### Northwest Crab Cakes

Arugula Salad | Charred Lemon | Sriracha Aioli

### Beef Tri-Tip Bites\*

Foraged Mushroom | Onion | Oregon Blue Cheese  
Cabernet Demi | Fresh Herb | Grilled Seattle Sourdough

## SOUPS & SALADS

### Soup of the day Bowl

Inquire server for chef's daily soup

### Seafood Chowder

Fresh Herb

### Classic Caesar

Romaine of Hearts | Parmesan Romano  
Focaccia Croutons | Creamy Anchovy Dressing

### Charred Corn & Avocado Salad

Harvest Greens | Cucumber | Cherry Tomatoes | Red Onion  
Heirloom Pepper | Tortilla Strips | Chili Lime Vinaigrette

### Northwest Apple Salad

Mixed Greens | Walnut Candy | Parmesan Romano | Avocado  
Bacon | Cherry Tomatoes | Raspberry Vinaigrette

## FORK & KNIFE

### Foraged Mushroom Ravioli

Garlic Alfredo Sauce | Onion | Asparagus | Parmesan Romano | Fresh herb

### Jumbo Prawn Yakisoba

Grilled Prawns | Napa Cabbage | Carrot | Asparagus | Scallion | Pepper | Mushroom | Garlic Chili Sauce

### Northwest Salmon\*

Pan Seared | Organic Quinoa | Pepper | Asparagus | Onion | English Pea | Corn | Roasted Heirloom Tomato Puree

### Alaskan Halibut\*

Pan Seared | Mint & Pea Puree | Garlic Broccolini | Heirloom Tomato & Corn Fresca Salsa | Charred Lemon

## LOCAL DOUBLE "R" RANCH SIGNATURE

**8 oz. Tri-Tip Steak \***

**10 oz. NY Strip Steak\***

Yukon Gold Potato Puree | Charred Asparagus | Peppercorn Demi

## DESSERTS

**Gelato** | Inquire with server for flavor

**Chocolate Lava Cake** | Chantilly Crème | Fresh Berries

**Seasonal Cheesecake** | Inquire with server for flavor

**Strawberry Shortcake** | House made Biscuit | Chantilly Crème

**Crème Brulee** | Inquire with server for flavor

*18% gratuity added to parties of 6 or more. 100% of the gratuity is paid to the server.*

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