

## A La Carte Menu

**You may create your own menu with the A la Carte lists. All meals will include warm homemade bread at no additional cost.**

### Soups

- French onion with an herb-cheese crouton
- Cream of ginger winter squash (vegan version available for 1.00 more)
- Cream of 4 mushroom with Sherry
- Award winning crab corn chowder (**add 100**)
- Cold Gazpacho
- Mediterranean chickpea

### Starter Salads

- Salad of mixed organic greens with 2 homemade dressings. Choose: Sun dried tomato vinaigrette, Creamy Gorgonzola or Balsamic vinaigrette
- Spinach salad with bacon, sliced roasted almonds, cucumber, tomato and dried cranberries with a raspberry vinaigrette
- Caesar salad
- Spinach salad with avocado, grapefruit and candied pecans with a citrus vinaigrette
- Greek salad (Romaine lettuce, fresh tomato, cucumber, red onion, fresh oregano and feta cheese)

### Sides

- Rice pilaf with garlic and dill
- Wild rice and Basmati pilaf (vegan)
- Roasted Skagit potatoes
- Egg noodles with Alfredo sauce
- Mushroom risotto with fresh herbs and Parmesan cheese
- Coconut rice
- Garlic mashed potatoes
- Baked potatoes with fresh chives and sour cream

### Vegetables

- Fresh sautéed seasonal vegetables
- Skagit succotash (corn, onions, peppers and onions)
- Baked winter squash with a honey curry glaze
- Ratatouille (squash, eggplant, peppers, onions and tomatoes sautéed in olive oil with fresh herbs)
- Roasted winter vegetables with fresh fennel

### Seafood

- **Fresh wild salmon or halibut**, barbecued on site and served with the following sauces and /or marinades

Sorrell sauce

Homemade hollandaise

Béarnaise with fresh tarragon

Mango mojo

Fresh pico de gallo

Orange-ginger soy glaze

Cilantro lime marinade

Chive – lime butter

Lemon, butter and caper sauce

Fresh rosemary and tomato beurre blanc

Cider glazed with roasted slivered almonds

### **More seafood:**

**Paella and Jambalaya are not usually served with vegetable or side)**

- Seafood Paella: saffron rice tossed with aromatic vegetables and herbs, wild salmon, halibut, prawns, clams, mussels and Andouille sausage
- Jambalaya distinctly Southern Paella) rice, chicken, Andouille sausage, salmon, shrimp, clams, mussels, peppers and tomatoes with Cajun spices.

**Seafood skewers are not usually served with vegetables**

- Citrus marinated seafood skewers with vegetables (salmon, halibut and prawns)
- Thai coconut marinated seafood skewers with vegetables (salmon, halibut and prawns)
- Maine lobster tails with Champagne sauce or lemon and drawn butter (**market price**)
- Dungeness crab cakes with homemade dill hollandaise

### **Chicken**

- Stuffed chicken breasts with mushrooms, fresh herbs and Gorgonzola cheese with a roasted red pepper and Sherry cream sauce Chicken Marsala with 4 mushrooms
- Baked chicken with a lemon dill cream sauce
- Barbecued chicken with the following sauces and marinades:

Orange-ginger soy glaze

Cilantro-lime marinade

Texas style barbecue sauce

### **Beef**

- Roast baron of beef, carved at table and served with natural jus and horseradish sauce
- Barbecued rib eye steak with a garlic herb rub, topped with our house herb butter
- Barbecued top sirloin steak, lightly marinated and topped with our house herb butter
- Barbecued beef tenderloin topped with a four mushroom brandy sauce
- Barbecued skewers of beef and vegetables with a lemon, cumin and rosemary marinade (not usually served with side of vegetables) Braised short ribs a sauce of herbs, aromatic vegetables and red wine
- Barbecued flank steak with a ginger hoisin marinade. Served thinly sliced.
- Locally raised Kobe beef burgers on homemade rolls with all the fixings and a side of roasted red pepper aioli (usually served with one side salad)

## Lamb

- Barbecued skewers of lamb and vegetables with a lemon, cumin and rosemary and mint marinade. Served with tzasiki. Not usually served with side of vegetables.
- Moroccan style braised lamb. Served with a side of homemade chutney
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## Pork

- Stuffed boneless pork chops with apples and walnuts and a cranberry glaze
- Barbecued baby back ribs with a tamarind-lime glaze (surprisingly un-messy!)
- Barbecued kebabs of pork and vegetables with a sweet and sour marinade (not usually served with a side of vegetables)

## Cold Salads

- Heirloom tomato salad with fresh basil and a balsamic vinaigrette
- Mixed locally grown organic greens with 2 homemade dressings
- Caesar salad
- Skagit potato salad
- Albacore tuna salad with hard boiled eggs and fresh chives Curried chicken salad with apples, currants and sliced roasted almonds
- Greek salad (Romaine, cucumbers, red onions, Calamata olives, oregano and tomato)
- Tabouleh salad Orzo salad with Calamata olives , fresh tomatoes feta cheese and red onions
- Pasta salad with artichoke hearts, sun dried tomatoes, pesto and feta cheese Curried couscous salad with currants, red onions and dried apricots Roasted beet salad with fresh basil Asian noodle salad (tofu or chicken) Dungeness crab or shrimp salad with fresh dill
- Fresh seasonal fruit salad
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## Vegan and vegetarian entrees (vegan marked V)

**There are more vegetarian and vegan dishes throughout the menu in appetizers, sides, pasta etc.)**

- Homemade falafel with tzasiki or vegan tahini sauce. Served with homemade pita bread, chopped Romaine, cucumber, onion and tomato **V**
- Curried mushrooms and tofu with fresh basil in a coconut based sauce **V**
- Grilled polenta with marinara, mozzarella and parmesan cheese Individual eggplant parmesan stacks with roasted red pepper, mushrooms and cheese
- Stuffed Portobello mushroom with brown rice, sun dried tomatoes, fresh basil and feta (can be made vegan) **V**

## Pasta

To any pasta dish you may add chicken , prawns, prosciutto **or** locally made Italian sausage

- **Mushroom pasta:** penne or shell pasta with 4 mushrooms and fresh herbs in an olive oil, garlic and Marsala sauce with fresh goat cheese and pine nuts
- **Garden pasta:** Penne with fresh vegetables in a light white wine and pesto sauce

- **Greek pasta:** penne or shell pasta tossed in a white wine, olive oil garlic and fresh oregano sauce with Calamata olives, fresh spinach, artichoke hearts and fresh tomatoes and topped with Feta cheese.
- **Just penne** with a choice of marinara, Alfredo, pesto, pesto cream or puttanesca sauce topped with fresh parmesan cheese
- **Seafood pasta:** Penne pasta with fresh wild salmon, halibut, prawns, clams and mussels with mushrooms and spinach in a saffron Pernod cream sauce.
- Penne or shell pasta with eggplant, mushrooms, spinach and fresh herbs in a spicy marinara sauce and topped with fresh parmesan cheese
- **Ravioli** (choices include porcini mushroom, butternut squash, beef, chicken or spinach-ricotta). Sauce choices include marinara, Alfredo, pesto cream or olive oil, garlic, white wine and herb.
- **Potato Gnocchi** in an olive oil and white wine sauce with prosciutto, mushrooms, fresh herbs, pine nuts and parmesan cheese