

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia Half \$7/Full \$10

Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. Veg.

Wild Arugula Caesar Salad \$18

Wild Baby Arugula, Sourdough Croutons, Italian Parmesan, Classic Lemon & Boquerones Caesar Dressing. *GF

Fried Brussel Sprouts \$14

WA Grown Brussel Sprouts, Fried Crispy, 40 Yr. Aged Balsamic, & Italian Parmesan. GF. Veg. Vg.

Patatas Bravas \$14

Crispy Fried WA Red Potatoes, Roasted Red Pepper Romesco, Sweet Pimenton & Housemade Crème Fraîche. GF. Veg. Vg.

MAINS

Wagyu Bavette \$42

American Wagyu Bavette Steak 8 oz Cut — Pan Seared, Romesco Potatoes, Roasted Winter Vegetables & Chimichurri. GF.

Lamb Sugo Pappardelle Pasta \$34

Housemade Farm Egg Pasta, Locally Raised Carlton Ground Lamb, Roasted Tomato Sauce & Veggies, Italian Parmesan & Herbs.

Cedar Plank Salmon \$36

Fresh Skuna Bay Salmon Marinated, Wood Fired Cedar Plank, Herbed Spiced Pilaf, Roasted Winter Veg & Herb Verde. GF.

Crab Champagne Risotto \$42

Classic Creamy Risotto, Roasted Winter Vegetables, PNW Lincoln City Caught Dungeness Crab Meat, Champagne Beurre Blanc, & Local Micro Kale. (Available as Vegan or Vegetarian Option- \$28)

SWEETS

Mexican Churros \$12

Classic Vanilla Churros, Fried to Order, Cinnamon Sugar & Cardamom Anglaise.

Tres Leches Cake \$12

Vanilla Sponge Cake, Three Milk Soaked, & Mexican Cinnamon Chantilly Cream Topping.

Menu proudly prepared by Chef de Cuisine Corey Taylor & Hospitality curated by Kim Lattig.

**Wild mushrooms are not an inspected product.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our culinary team politely declines any substitutions made to the menu. Adaptions based on allergies may be accommodated.

Automatic 20% Gratuity added to parties of 8 or larger.