

DINNER



GARDEN

Crispy buttermilk fried chicken salad, roasted corn, romaine, wild greens, Roma tomatoes, pickled blueberries, Bermuda onion, celery, queso fresco, ancho crème fraîche vinaigrette 15 / 22

Grilled Alaska wild salmon salad, baby kale, red quinoa, pickled blueberries, strawberries, avocado, brown rice, honey chia seed vinaigrette 16† / 23

Sweet and spicy roasted Brussels sprouts, smoked pepper bacon, French sea salt butter, pickled Bermuda onion (GF) 8†

Caesar salad, crispy romaine, Macrina Bakery croutons, Parmesan cheese, anchovies, house made lemon-Caesar dressing 9†/12

Seasonal house salad, wild greens, black mustard seed vinaigrette, goat cheese, cherry tomatoes, smoked almonds, strawberries (GF, V) 8† / 11

Blackened wild prawn salad, kale, heirloom cherry tomatoes, English cucumber, cranberries, avocado, macadamia nuts, Meyer lemon vinaigrette (GF) 14† / 18

Flat iron steak salad, crisp romaine, Roma tomatoes, roasted strawberries, Rouge Creamery smoked blue cheese crumbles, grilled sweet corn, house balsamic dressing 14† / 18

SEA

*Seared pepper-crust ahi, goma wakame, sweet pickled ginger, julienne Asian vegetables, wasabi aioli 18

Penn Cove mussels, rich saffron broth, roasted baby carrots, grilled zucchini, leeks, fennel, basil, crispy onions 19

*Pan-seared Alaska weathervane giant sea scallops, vandouvan carrot purée, wilted baby kale, sweet corn relish, chive emulsion, harissa 34

*Wild Alaska salmon, roasted fingerling potatoes, corn and pepper bacon succotash, asparagus coulis 34

*Pan-seared wild Alaska halibut, roasted pineapple chutney, grilled broccolini, spicy forbidden rice, citrus vinaigrette (GF) 31

Dungeness crab cakes, Asian slaw, zucchini noodles, orange sesame vinaigrette, crunchy wasabi peas 22

DINNER



LAND

Fromage and savory, assorted charcuterie, pickled vegetables, seasonal selection of cheeses.
Please ask your server for the current selection 26

Crispy burrata cheese plate, caramelized peaches, speck, mint, crushed Marcona almonds,
balsamic drizzle, micro greens, olive oil and sea salt toast 14 †

Honey garlic Kurobuta pork belly, jeweled brown sushi rice, ginger fava beans,
sambal edamame, roasted heirloom carrots 18

Asparagus-stuffed airline chicken breast, garlic-sautéed squash duo,
heirloom cherry tomato relish, roasted garlic potato purée 25

*Grilled New York strip steak, charred heirloom cherry tomatoes, grilled broccolini,
wild mushroom Marsala cream sauce (GF) 45

Pappardelle, orange ginger short ribs, portobello mushrooms, roasted tomatoes,
shredded carrots, yellow squash, pea vines, wilted purple cabbage 26

*Slow roasted prime rib, Yukon Gold garlic mashed potatoes,
seasonal vegetables, creamed horseradish, au jus (GF) 28.5 / 32.5

SOUPS

Clam chowder (Fridays only) 7 † / 8

WAC Signature Dungeness Crab Bisque, 7 † / 8

French onion soup 7 † / 8

Soup of the Day 6 † / 7

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

(GF) This symbol denotes gluten-free items. | (V) This symbol denotes vegetarian items. | (†) Appetizer-coupon eligible