



Introductions

- 9 Steamed Mussels
In a white wine garlic sauce
- 9 Gorgonzola Cheesecake
Grilled country bread & a whole roasted garlic
- 9 Fried Willapa Bay Oysters
Served with a fennel coleslaw in a poppy seed dressing & remoulade
- 8 Dungeness Crab & Bay Shrimp Cakes
Avocado mayo & cherry tomato confit
- 10 Sizzling Forest Mushrooms
Garlic, green onions & white truffle oil
- 6 Macaroni & Cheese

Center Stage

- 5.5 Soup of the Day
- 5.5 Smoked Chicken Corn Chowder
Bacon, bell peppers, peas & pepper jack cheese
- 9 Caesar Salad
Gracie's Caesar dressing, parmesan cheese & fresh toasted croutons
- 7 Bibb Lettuce Salad
Point Reyes bleu cheese crumbles, pears & apples, mustard cider vinaigrette
- 7.5 Organic Mixed Greens
Simple mix of greens tossed in a red wine vinaigrette
- 10 Roasted Beet Salad
With frisée, goat cheese & hazelnuts in a balsamic vinaigrette

Featured Attractions

- 27 Grilled New York Steak - *creamed spinach & sweet onion rings*
- 18 Herb Goat Cheese Stuffed Chicken Breast-*blue corn & wild rice pancakes, cranberry, apple & pear chutney*
- 19 Breaded Pork Cutlet-*braised cabbage & apples*
- 17 Chef's Risotto- *prepared daily with seasonal market fresh produce*
- 21 Red Wine Braised Wild Boar over Egg Noodles
- 24 Roasted Idaho Trout in Brown Butter-*spaghetti squash, hazelnuts & green beans*
- 16 Omelet du Jour-*mixed green salad*
- 26 Seared Sea Scallops-*pumpkin & speck risotto*
- 25 Baked Pacific Sole-*in cream sauce with mushrooms, fingerling potatoes & mussels*