






APPETIZERS

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- Garlic Cheese Bread** 10
brioche, compound butter
- Duck Corn Dogs** 12
house-made duck sausage, hoisin aioli, spicy mustard, maple-beer mustard
-  **Dockside Chili Squid** 15
garlic, lemongrass, citrus-ginger aioli
-  **Shrimp & Grit-Stix** 15
tarragon, cream cheese, roasted red pepper sauce
- Cheese Burger Spring Rolls** 10
thousand island dip
- Prime Rib Sliders** 12
shaved AAA Northern Gold prime rib, horseradish aioli, brioche
-   **Cauliflower** 15
roasted florets, cauliflower purée, pickled golden raisins, lemon-caper vinaigrette
- West Coast Crab Cakes** 18
dungeness crab, rock crab, prawn, saffron aioli, fennel & orange salad
-  **Wagyu Beef Carpaccio** 18
dijonnaise, crispy capers, arugula, parmesan

SALADS

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-   **Greens** 13
fresh berries, goat cheese, candied walnuts, champagne vinaigrette
-   **Roasted Beets & Arugula** 19
beet puree, goat cheese, pistachios
-  **Tuna Niçoise** 26
seared albacore tuna, fingerling potatoes, olives, gem tomatoes, french beans, grainy mustard vinaigrette

FORNO PIZZA

house-made hand tossed

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-  **Bianco** 19
fresh mozzarella, mascarpone, ricotta, confit garlic, heirloom tomato, basil
- Hawaiian** 23
fresh mozzarella, Oyama spicy capicola & prosciutto charred pineapple
- Beef Savoyarde** 25
shaved AAA Northern Gold prime rib, béchamel, potato, sautéed onions, raclette
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 gluten free  vegetarian  **vegan** vegan



18% Gratuity will be added for groups of 8 or larger