










STARTERS




ROMA TOMATO BASIL SOUP  
cup 5.75 . 250 cal bowl 8.75 . 380 cal quart to go 23.00 / 1400 cal




CRAB BISQUE    
cup 8.00 / 450 cal bowl 11.50 / 780 cal quart to go 32.00 / 2460 cal

SIGNATURE HOUSEMADE SOUP
cup 5.75 bowl 8.75 quart to go 23.00




RUSTIC CHEDDAR CHIVE BISCUIT   3.50 . 370 cal

MUSHROOM CROSTINI     11.50 . 460 cal
artichoke, spinach, parmesan and asiago cheeses, frisée, herbs





CRISPY BRUSSELS SPROUTS    12.50 . 470 cal
chicken sausage, ginger sesame dressing, korean chile flakes,
toasted peanuts

HEIRLOOM TOMATOES & BURRATA    12.50 . 520 cal
grilled sourdough croutons, extra virgin olive oil, balsamic reduction,
basil pesto

CILANTRO LIME CHICKEN TACOS   18.00 . 480 cal
lettuce, bell pepper, tomato, cilantro lime vinaigrette, queso fresco


HOUSEMADE CHICKEN & RICOTTA MEATBALLS   
13.50 . 690 cal
tomato sauce, basil pesto, parmesan cheese, toasted baguette








ARTICHOKE SPINACH DIP †      14.50 . 1220 cal
bell pepper, parmesan cheese, tuscan herb flatbread




SALT & PEPPER FRIES   8.00 . 880 cal
kalamata aioli
truffle parmesan fries with truffle aioli   +4.00 . adds 90 cal













SANDWICHES

CRISPY HOT HONEY CHICKEN SANDWICH    
18.00 . 1100 cal
gochujang hot honey, roasted garlic aioli, cabbage,
housemade b&b pickles, artisan bun

FRENCH DIP *      20.25 . 870 cal
slow roasted beef, sharp white cheddar cheese,
parmesan baguette, au jus

NORDSTROM BURGER *     19.00 . 1120 cal
lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun
with Beyond Burger patty    23.50 . 540 cal

ROASTED TURKEY & AVOCADO CLUB    
18.25 . 870 cal
bacon, lettuce, tomato, peppercorn aioli, country bread

served with your choice of:
simple salad     adds 250 cal
little gem caesar     adds 520 cal
salt & pepper french fries with kalamata aioli   adds 880 cal
truffle parmesan fries with truffle aioli   +4.00 . adds 970 cal





2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request




* Item is served or may be served undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of food-borne illness

† Gluten friendly


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SALADS

CRISPY PANKO CHICKEN     22.00 . 910 cal
baby greens, mozzarella and provolone cheeses, bacon, egg, avocado,
heirloom tomatoes, grilled corn, honey dijon dressing

WILD SALMON NIÇOISE * †    26.00 . 680 cal
baby greens, herb roasted salmon, haricots verts, kalamata olives,
heirloom tomatoes, red onion, potatoes, egg, capers,
dijon balsamic vinaigrette




create the perfect salad with your favorite base and add-on

CILANTRO LIME †  300 cal
baby greens, jack cheese, heirloom tomatoes, grilled corn,
pumpkin seeds, tortilla crisps, cilantro lime vinaigrette


GINGER SESAME      430 cal
baby greens, julienned vegetables, crisp wontons, mandarins, almonds,
sesame seeds, ginger sesame dressing

LITTLE GEM CAESAR       520 cal
little gem lettuce, garlic croutons, parmesan cheese crisp

ROASTED CHICKEN † 20.00 . adds 240 cal

CRISPY CHICKEN    22.00 . adds 450 cal





SKIRT STEAK * † 35.00 . adds 730 cal

WILD SALMON * †  25.00 . adds 210 cal







WILD PACIFIC SHRIMP †  24.00 . adds 180 cal

AVOCADO † 18.50 . adds 50 cal




ENTREES

MISO GLAZED WILD SALMON * †     32.00 . 830 cal
ginger sesame marinade, baby bok choy, roasted mushrooms,
miso roasted eggplant


SKIRT STEAK CHIMICHURRI * 35.00
broccolini, cilantro lime chimichurri
with choice of:
roasted fingerling potatoes † 960 cal
salt & pepper french fries with kalamata aioli   880 cal

CRISPY CHICKEN PAILLARD       25.00 . 820 cal
endive, frisée, red onion, miso aioli, white balsamic vinaigrette,
pistachios, parmesan cheese

FISH & CHIPS       25.25 . 1510 cal
ale battered wild pacific cod, fresh slaw, remoulade sauce,
salt & pepper french fries with kalamata aioli




PENNE BOLOGNESE & MEATBALLS    18.50 . 960 cal
chicken meatballs, spicy italian sausage,
bell pepper and tomato cream sauce, parmesan cheese
gluten free penne also available †

PORTABELLA MUSHROOM RAVIOLI    19.25 . 800 cal
oven roasted tomatoes, basil, parmesan cream sauce

Warning:  indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance

Contains Major Food Allergens:

 milk  egg  wheat  tree nut  peanut
 fish  shellfish  soy  sesame