

# LUNCH

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## SPECIALS

**Soup of the Day** inquire with server

**Seafood Bisque** clams, mussels, rockfish, celery root, leek, carrot, herb salad 23

**Steamer Clams** white wine, garlic, butter, toasted bread 16

**Oysters on the Half Shell\*** champagne mignonette 18

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## SALADS

**Beet Salad** ricotta, cauliflower, herb salad, pickled red pearl onion 9

**Butter Lettuce** crème fraîche vinaigrette, radish, fines herbes, hazelnuts 7

**Delicata Squash Salad** winter citrus, hazelnut, Ancient Heritage "Hannah," radicchio, arugula 9

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## SANDWICHES

**Albacore Confit** focaccia, preserved lemon aioli, cucumber, olive tapenade, arugula, red onion 16

**Roast Beef** Rogue Creamery Oregonzola, caramelized onion, garlic aioli 15

**Seafood Roll** Oregon pink shrimp, smoked bay scallop, dungeness crab, kewpie mayo, lettuce, tomato 22

**Haystack Burger\*** Tillamook sharp cheddar, bacon, fried onions,  
refrigerator pickles, lettuce, roasted tomato aioli 16

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## MAIN

**Catch of the Day** market price, inquire with server

**Beef Flatiron\*** potato purée, roasted brussels sprouts, red wine jus 25

**Pan-Fried Steelhead** wild rice, root vegetable purée, watercress, brown butter, saba 21

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