



Hand-crafted food, locally sourced from our surrounding farmlands & Pacific waters
Menu brought to you by Chef Bruno Feldeisen, celebrity judge from The Great Canadian Baking Show

TO SHARE

Taylor Shellfish Farm Oysters, Horseradish, Cucumber Mignonette

½ dozen **14** dozen **26**

Alaska Blackened Salmon Sliders, Dill Aioli, Pickled Slaw, Cucumber **11**

Chicken Wings, Bellingham's RADS Hot Sauce Glaze **12**

Crispy Deep-Fried Calamari, Buttermilk Dressing **12**

Chilled Shrimp Cocktail, Horseradish Cream, Cocktail Sauce **14**

Candied Applewood Bacon Strips **9**

Warm Soft Pretzels, Beer Cheese Sauce **9**

PNW Cheeses & Seattle's Salumi Charcuterie Board, Pickles, Mustard **17**

Crispy Sweet Potato Fries, Harissa Mayo **7**

Duck Confit Poutine, Smoked Cheddar, Demi **10**

French Fries, Shaved Parmesan, Fresh Herbs, Roasted Garlic Mayo **6**

SOUPS & SALADS

Semiahmoo Chowder **8**

Soup of the Day **7**

Kale, Roasted Heirloom Beets, Whatcom "Bleu",
Spicy Pecans, Pumpkin Dressing **12**

Organic Butter Lettuce, Cherry Tomatoes, Heirloom Radishes,
Tarragon Vinaigrette **8**

Caesar Salad, Creamy White Anchovy Dressing, Shaved Manchego **9**

SANDWICHES & MAINS

Open Face Meat Loaf Sandwich, Crispy Onions, Spicy Mayo **15**

Crab Mac 'N' Cheese, White Cheddar, Herb Parmesan Crust **21**

Angus Ribeye Steak, Horseradish Mashed Potato, Fired Onion, Port Jus **28**

Roasted Vegetables Pappardelle, Tomato Pesto **18**

American Kobe Beef Burger, French Fries, Truffle Mayonnaise **15**

Bison Burger, Candied Bacon, Jalapeño Marmalade, Pickled Shallots **18**

Beer-Battered Pacific Cod, Tartar Sauce, Herb Parmesan Fries **22**

CHEF'S SPECIALS

Every Monday:

Fried Soft Shell Crabs (2) **17**

Every Wednesday:

Fresh Steamed Crab Legs (5) Clarified
Butter **18**

Every Sunday:

Fried Oysters (6) Remoulade Sauce **14**

WOOD STONE OVEN PIZZAS

Margherita - Oven-Roasted Heirloom
Tomato, Basil Pesto, Fresh Mozzarella **14**

Bleu Cheese - Caramelized Shallots,
Whatcom "Bleu", Fig, Arugula, Extra Virgin
Olive Oil **17**

Grilled Vegetable - Pesto, Roasted
Marinated Veggies, Foraged Mushrooms,
Garlic Crème **14**

Greek - Artichokes, Feta, Red Onion, Black
Olives, Garlic Cream, Oregano **16**

Pepperoni - Tomato Sauce, Mozzarella **15**

Fontina Cheese - Smoked Bacon, Onion
Marmalade, Arugula, Fior di Late **18**

(Gluten Free Dough Available Upon Request **2**)

**Consuming raw or undercooked food
can lead to food-borne illnesses. An
automatic 18% Gratuity will be added
to parties of 6 or more.**