



Dinner

# Starters, Soups & Salads

## Avocado Fingers with Blue Cheese Sauce

Slices of ripe avocado are lightly beer-battered and fried to a golden crisp. Our zesty dipping sauce is made with award winning Rogue River Blue Cheese from Oregon's Rogue Valley. 8.99

## Dungeness Crab Cakes

Delicately seasoned with herbs and lemon, sweet Dungeness crab is lightly bound with shrimp mousse and pan seared to a crisp golden brown. Our housemade citrus-herb aioli offers a bright counterpoint to the sweet crab. 14.99

## Dungeness Crab Mac & Cheese

We start with premium, locally made shell pasta; stir in a rich, creamy blend of mascarpone, cream cheese and cream, and fold in meaty chunks of fresh Dungeness crab. Finally, we add Tillamook cheese curds and finish this bubbling hot casserole with a crisp crumb topping. 14.99

## Smoked Salmon Arancini

We've taken an Italian classic and given it a Northwest twist. Our rice balls are made with Northwest smoked King salmon, Arborio rice, and tender sweet corn. Breaded in panko crumbs and deep-fried to a golden brown, these succulent morsels are delicious with the rich, smoky flavors of our roasted tomato coulis. 10.99

## Oregon Black Walnut & Chickpea Hummus

Grown in Oregon's Willamette Valley, black walnuts have a rich fruity flavor and toasty crunch that adds depth to classic chickpea hummus. Enjoy this tasty spread with warm grilled flatbread. 9.49

## Northwest Cheese Plates

Choose from a selection of the Pacific Northwest's finest cheeses served with croccantini crackers:

Rogue Creamery Smoked Blue with Seasonal Berries  
Willapa Hills Pluvius with Spanish Marcona Almonds  
Tillamook Cheese Curds with Fresh Apple Slices  
Cedar Plank Warmed Goat Cheese with Roasted Garlic

1 for 4.99, 2 for 9.99, 3 for 14.29 or all 4 for 18.49

## Wild Mushroom Dip

Oregon is famous for Pinot Noir and an abundance of wild forest mushrooms. Here, we combine these delicious flavors with herbed cream cheese, to create a bubbling hot dip served with grilled flatbread. 11.99

## Garlic Fries

Mounded high in a cast-iron pot and tossed in fresh garlic butter, our golden shoestring potatoes (from Oregon's Columbia Basin) are the ultimate finger food. Enjoy them sprinkled with sea salt and dipped in our housemade citrus-herb aioli. 5.99

## Dungeness Crab Cocktail

Fresh from local waters, sweet Dungeness crab is tossed with our zesty housemade cocktail sauce and piled high in a classic cocktail glass. Served over cracked ice, with fresh lemon, this is local Dungeness crab at its best. 17.99

## Fried Pacific Calamari

Sweet tender calamari from local waters are lightly breaded with seasoned flour and fried until crisp and golden. Fresh lemon and our housemade citrus-herb aioli add bright flavors to the spicy calamari. 10.29

## Northwest Oysters on the Half Shell

Nearby Willapa Bay and Netarts Bay growers, among others, raise some of the finest oysters in the world. We are proud to serve these oysters – freshly shucked to order and topped with an Argyle Champagne mignonette. Ask server for market price.

## Wayfarer Clam Chowder

Thick, creamy and full of sweet, tender Pacific clams, this is our classic Northwest chowder, made with bacon, potatoes and sautéed vegetables. cup 5.49 bowl 7.99

## French Onion Soup

Our version of a timeless classic made with caramelized sweet onions, Oregon Pinot Noir, beef stock and fresh herbs. Made to order and served in a cast iron pot, topped with molten mozzarella, Swiss cheese and toasty croutons. 8.49

## House Salad

Crisp organic greens garnished with grape tomatoes, cucumbers, shredded carrots, marinated red onions and sunflower seeds – all tossed with the housemade dressing of your choice. 6.99

## Classic Caesar Salad

Tossed tableside, crisp organic romaine lettuce is dressed with a creamy Caesar dressing, housemade croutons and shaved Asiago cheese. 7.99

## The Wayfarer “Wedge”

Our version of a timeless classic. A crisp wedge of chilled iceberg lettuce is smothered in our Rogue River Blue Cheese dressing and topped with grape tomatoes, crisp warm bacon and crumbled blue cheese – simple and so delicious. 7.99

# From the Sea

## Potato Crusted Halibut

Fresh from pristine Alaskan waters, a thick fillet of snow-white halibut is wrapped in shoestring potatoes and seared to a golden brown. An Oregon dried cranberry and brown-butter sauce offers the perfect balance. Served with fresh vegetables of the day. 28.99 (*Pairing: Lemelson “Reserve” Chardonnay*)

## Cedar Planked Honey Mustard Salmon

We use the finest seasonal Northwest salmon, which is seared and glazed with local honey and stone ground mustard. The salmon is finished in the oven on a hand-hewn cedar plank, adding a subtle flavor and aroma redolent of an open campfire. Served with our special house-blend rice and seasonal local vegetables. 25.99 (*Pairing: Caymus Conundrum*)

## Beer Battered Fish & Chips

Thick, meaty chunks of Alaskan halibut are dipped in a light beer batter and deep-fried to golden brown perfection. We serve the fish Northwest-style – in a fryer basket with French fries, tartar sauce and fresh lemon. 19.99 (*Pairing: Lompoc Brewing Condor Pale Ale*)

## Northwest Steamer Clams

A generous portion of sweet, locally harvested Manila clams are steamed with diced leeks, fresh tomato, herbs and Astoria's Fort George Vortex IPA. The clams are finished with butter and served in a cast iron pot with warm garlic bread. 15.99 (*Pairing: Fort George Vortex IPA*)

## Pacific Razor Clams

Following tradition, we treat our clams gently, lightly breading them with a sesame coating and searing them quickly in butter until they turn golden. The succulent clams are served with our special blend of rice and a housemade jalapeño-lime jelly. 24.99 (*Pairing: Frog's Leap Sauvignon Blanc*)

## Oregon Hazelnut-Seared Rex Sole

Two Oregon favorites are combined in this special dish. Locally fished, Rex Sole is a delicate white fish, rarely seen on restaurant menus. Oregon hazelnuts, grown in the Willamette Valley, are recognized worldwide for their rich nutty flavor. In this dish, the sole is crusted with toasted hazelnuts, then pan seared and filleted tableside. Served alongside is an Oregon berry sauce, our special house-blend rice, and the fresh vegetable of the day. 19.99 (*Pairing: Walnut City Viognier*)

## Baked “Provencal” Prawns

Large, succulent wild Gulf prawns are seared and placed in a hot skillet with a fragrant mixture of sundried tomatoes, leeks, fresh herbs, garlic and white wine, then ladled tableside over a steaming hot bowl of our special house-blend rice. 27.99 (*Pairing: Argyle Pinot Noir*)

## “Off the Boat” - Seafood Catch-of-the-Day

Featuring the freshest, local seafood we can find – it could be fresh, whole Dungeness crab, north coast mussels, spot prawns, Columbia River sturgeon, or spring Chinook salmon – whatever becomes available. Our talented chefs will feature these Northwest specialties at their peak of perfection, cooked according to their “whim.” Ask server for market price and wine pairing.

# From the Land

*Our all-natural, grass fed/grain finished beef is the most flavorful, tender steak you will find.*

## Grilled Filet Mignon

Grilled to your liking, this 7.5-ounce filet is served with a classic glace de viande (a rich meat glaze), accompanied with a golden potato-leek cake (made with local leeks and potatoes) and the chef's choice of seasonal vegetables. 29.99 (*Pairing: Zerba Cellars Cabernet Sauvignon*)

## Wagyu Porterhouse

Grilled to your liking, this 18-ounce Wagyu porterhouse is topped with garlic-bacon compound butter and served with a golden potato-leek cake and the chef's choice of seasonal vegetables. 39.99 (*Pairing: Bowlus Hills Syrah*)

### Customize your steak with our steak embellishments:

*The Northwest - Warm Dungeness crab and Rogue Creamery Oregon Blue Cheese 10.99 *

*Add sautéed wild mushrooms 4.99*

*Add sautéed prawns 7.49*

*Add Dungeness crab cake 7.49*

## Wild Mushroom Chicken

A juicy, tender roasted breast of chicken (naturally raised from Petaluma Farms), is sautéed with wild mushrooms, white wine, garlic, fresh parsley and thyme. The chicken and natural sauce reduction are delicious served with whipped potatoes and seasonal vegetables. 23.99 (*Pairing: Woodward Canyon Barbera*)

## Dungeness Chicken Florentine

The best of farm and sea. A tender breast of naturally raised chicken from Petaluma Farms is stuffed with fresh Dungeness crab, locally grown spinach, mozzarella and Asiago cheeses, and baked until juicy and golden brown. This is served with whipped potatoes and seasonal vegetables. 28.99 (*Pairing: Chehalem “INOX” Chardonnay*)

# House Ravioli

## Wild Forest Mushroom & Cheese Ravioli

Savor the flavors of the Pacific Northwest forest. Filled with locally foraged wild mushrooms and flavorful cheeses, our handmade ravioli are tossed in a rich mascarpone cream and finished in the oven with a toasty crumb topping. Served with housemade garlic bread. *full 17.99 lite 13.99 Add grilled chicken 5, Add sautéed prawns 6, Add warm Dungeness crab 8 (Pairing: Nelm's Road Merlot)*

## House Favorite

*Split orders are an additional 2.00. Extra plate, no charge. We request a single check & 18% gratuity for parties of 7 or more. Special dietary options available upon request.*