

CREEKSIDE BISTRO MENU

KITCHEN OPEN 5P-8P WEDNESDAY-SATURDAY

BITES

GRILLED OYSTERS

Four, sustainably raised, Puget Sound oysters, Korean Kalbi butter13

Chef's selection Stadt Kremstal 2019 Gruner Veltliner (dry, crisp, citrusy, creamy texture, med bodied)

GRILL BLISTERED FRESH SHISHITO PEPPERS

house made Korean chile crisp, Bonito flakes, yuzu aioli

Chef's selection Ponga Sauvignon Blanc Marlborough, New Zealand (zesty, tropical fruits, citrusy, herbs)

FROM THE GARDEN

Salad additions: Marinated White Anchovies...3, Chicken ...6, Nueske's applewood bacon...2

CAESAR SALAD

Artisan romaine, house made Caesar dressing, seasoned bread crumbs, Reggiano10

Chef's selection Le Charmel 2019 Rose' Cotes de Provence (bright, fresh notes of strawberry, pear)

SPRING SALAD

Baby arugula, fresh asparagus, Molinari Coppa, feta, red onion, lemon vinaigrette12

Chef's selection Newsome Harlow Sauvignon Blanc (clean, crisp, balanced, tropical fruit)

HAND HELDS: Choice of fries or mixed greens with vinaigrette

Additions \$2 ea.: Tillamook White Cheddar, Nueske's Bacon, Fresh Avocado

GRIZZLY BURGER

Grilled Half pound of naturally raised beef, aioli, red onion, Bubbies pickle, lettuce, on a toasted bun.....16

Chef's selection Dante Cabernet Sauvignon, Napa (dark berries, oak, leather, well-structured tannins)

FALAFEL BURGER

House made Vegan Patty, pickled red onion, cucumber, lettuce, house tahini sauce, toasted bun.....16

Chef's selection Ponga Sauvignon Blanc Marlborough, New Zealand (zesty, tropical fruits, citrusy, herbs)

SALMON BURGER

Grilled wild caught Alaskan salmon, avocado, red onion, lettuce, house Remoulade sauce, on toasted bun....16

Chef's selection Stadt Kremstal 2019 Gruner Veltliner (dry, crisp, citrusy, creamy texture, med bodied)

ENTREES

GRILLED RIBEYE STEAK W/ CHIMICHURRI SAUCE

Naturally raised, certified Angus beef, potatoes, roasted asparagus.....35

Chef's selection Crocus Malbec 2018, Cahors, France (dark berries, plum, firm tannins, bright acidity)

GRILLED PORK LOIN CHOP W/ DIJON SAUCE

Hand cut Duroc pork chop, spätzle, roasted asparagus...28

Chef's selection Ancient Peaks 2019 Chardonnay

SHRIMP AND RUSTICHELLA BUCATINI PASTA FRA DIAVOLO

Wild caught, Argentine Red shrimp, Bianco di Napoli organic tomato, garlic, white wine, Calabrian chile, onion, fresh basil and parsley26

Chef's selection Altesino Rosso di Montalcino, Tuscany, Italy (Fruit forward cherry, cassis, blueberry)

PLEASE ASK YOUR SERVER ABOUT TONIGHT'S DESSERT SELECTION
TO ENSURE QUALITY AND CONSISTENCY, WE PREFER NOT TO STRAY FROM OUR CURATED MENU.
THANK YOU.