

DINNER MENU

GF* = Gluten-free bread available upon request

PASTA CREATIONS

All pasta dishes feature fettuccine noodles and are served with parmesan garlic bread.

CHICKEN & BACON FETTUCCINE 36

Char-grilled chicken breast with roasted tomatoes and applewood smoked bacon, served with a rich, velvety garlic Parmigiano-Reggiano cream sauce

SHRIMP ROCKEFELLER 38

Char-grilled shrimp with spinach and roasted tomatoes, served in a garlic Parmigiano-Reggiano ouzo cream sauce.

QUINAULT SALMON PICCATA 40

Pan-seared Quinault salmon served with a garlic Parmigiano-Reggiano lemon caper cream sauce.

SEA TO TABLE

QUINAULT SALMON GF 42

Wild-caught Quinault salmon served with rice pilaf, seasonal vegetables, and a wedge of lemon.

DUNGENESS CRAB GF 53

Quinault-harvested Dungeness crab, served hot or cold with clarified butter, rice pilaf, seasonal vegetables, and a wedge of lemon.

QUINAULT RAZOR CLAM STEAKS 36

Panko-breaded razor clam steaks, griddled in clarified butter and served with rice pilaf, seasonal vegetables, caper-lime tartar sauce, and a wedge of lemon

TWIN LOBSTER TAILS GF 53

Cold-water lobster tails, steamed and served with clarified butter, rice pilaf, and a wedge of lemon.

FISH & CHIPS 29

Our famous beer-battered pacific halibut, served with plank fries, tartar sauce, coleslaw, and a wedge of lemon.



20% automatic service charge for parties of 8 or more, and is applied to a single check. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Please be aware that our food may contain or come in contact with common allergens. Such as dairy, eggs, wheat, soybeans, tree nuts and peanuts.