



## Lunch Specials

### Lunch Entrees

**\*Anderson Ranch Grilled Rack of Lamb – 46**

Roasted asparagus, garlic whipped potatoes, minted demi-glaze

**\*8 oz. Citrus Seared Maple Farms Duck Breast – 38**

Grilled polenta, roasted broccolini, mandarin chipotle glaze

**\*Wild King Salmon Cobb Salad – 30**

Mixed greens, Danish bleu cheese, diced egg, olives, grape tomatoes, bacon, avocado, and Danish bleu cheese dressing

**The following entrees are served with your choice of mixed greens or Caesar salad, seafood chowder or soup of the day, or french fries.**

**Dungeness Crab Melt – 25**

Fresh Dungeness crab, baked open-face on Essential Baking Company sourdough, with freshly sliced tomato, and cheddar cheese

**Blackened Cod – 23 or Charbroiled Chicken Tacos – 18**

Fresh Cod blackened with Cajun-style seasoning or charbroiled chicken, fresh-cut cabbage, homemade pico de gallo, cheddar cheese, and a drizzle of chipotle aioli

**Served on your choice of corn or flour tortillas**

**All parties over 6 will include a 20% gratuity.  
House bread and butter are served upon request only.**

**\*These items are cooked to order. Pierce County Health Department warns the risk of consuming raw or undercooked meats, poultry, or seafood. Doing so could result in foodborne illness. Regarding the safety of consuming fresh partially cooked fish, information is available upon request.**