

SPRING FRESH SALMON FESTIVAL

MAY + JUNE



Soy-Garlic Salmon Cakes*

premium mayonnaise, scallions, fresh ginger, garlic-soy sauce, lime zest, and panko breadcrumbs, topped with lemon beurre blanc 14.50

Seared Fresh Salmon BLT*

essential bakery columbia sourdough, hickory smoked bacon, maple syrup, shredded iceberg, roma tomato, roasted garlic aioli ~ served with fries 19.95

Blackened Salmon Berry Salad* GS

blackened fresh salmon, mixed greens, spinach, strawberries, pickled shallots and blueberries, feta, cracked roasted pistachios, poppy seed dressing 27.95

Fire-Grilled Fresh Salmon with Tomato-Feta Relish* GS

tomato-feta relish, lemon vermouth butter, roasted garlic and chive mashed potatoes \sim served with seasonal vegetables $\,26.50\,/\,28.50\,$

Oven-Roasted Honey-Peppercorn Fresh Salmon* GS

honey, tricolor cracked peppercorns, lemon beurre blanc, roasted garlic and chive mashed potatoes ~ served with seasonal vegetables 27.50 / 29.50

Fire-Grilled Fresh Salmon with Honey-Pistachio Butter* GS

topped with honey-pistachio butter, served with roasted garlic and chive mashed potatoes and seasonal vegetables 27.95 / 29.95

Risotto Crusted Fresh Salmon* GS

crispy parmesan risotto crust, drizzled lemon butter sauce $\scriptstyle\sim$ served with seasonal vegetables $\,$ 27.95 / 29.95

Roasted Cedar Plank Fresh Salmon* GS

lemon vermouth butter and pesto aioli, roasted on an aromatic cedar plank, served with roasted garlic and chive mashed potatoes and seasonal vegetables 28.50 / 30.50

Fettuccine Alla Brontese with Fresh Fire-Grilled Salmon*

sauteed diced pancetta and onion, white wine and garlic cream sauce, topped with crushed pistachios and loaded with parmesan 32.95