

*Raw Bar*

<b>*Shigoku Oysters</b>	4
hot sauce • lemon • mignonette	
<b>Shrimp Cocktail</b>	25
cocktail sauce • lemon	
<b>*Alaska Uni</b>	25
hazelnut oil • smoked salt • lime	

*Appetizers*

<b>Parmesan Popovers</b>	18
house-made spicy coppa • cherry compote • smoked butter	
<b>Grilled Avocado</b>	14
creme fraiche • smoked honey • nori oil	
<b>Tempura Zucchini</b>	14
benne-oyster seasoning • lime	
<b>Smoked Bone Marrow</b>	25
crispy shallot • blackberry compote • sourdough toast	
<b>Chilled Dungeness Crab Roll</b>	32
lemon marmalade • toasted brioche • cucumber • chives	
<b>*Westholme Wagyu Beef Tartare</b>	21
egg yolk gel • mustard seed • shoestring potatoes	
<b>Chicory &amp; Apple Salad</b>	18
shallot vinaigrette • macadamia nut • blue cheese • tarragon	
<b>Caesar Salad</b>	18
garlic croutons • grana padano • preserved lemon	

**Salad Add-ons**

Local Egg	3	Grilled Shrimp	25
Blue Cheese	3	Avocado	6
Anchovy	5	Pork Belly	20

<b>The Alderwood Cheeseburger</b>	17
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onion jam • garlic aioli • b&b pickles • sesame bun

**Burger Add-ons 3 ea**

Bacon	Blue Cheese
Local Egg	Extra Patty
Avocado	

*Entrées*

<b>*Grilled Citrus Prawns</b>	42
champagne sauce • zucchini • leeks • celery root	
<b>*Grilled Citrus Scallop</b>	45
mushroom fumet • portuguese kale • king trumpet • nori oil	
<b>*Glazed Pork Belly</b>	28
bacon jus • rice grits • jalapeno • golden beets • truffle relish	
<b>*Westholme Bavette Steak</b>	65
bordelaise sauce • potato pave • shiitake • parnsip puree	
<b>*16oz Bone in Porkchop</b>	55
basil-jalapeno sauce • sweet peppers • fingerling potatoes	
<b>*Grilled Rack of Lamb</b>	67
tzatziki cream • dill • mint • lemon oil • tarragon	
<b>Basil Pesto Spaghetti</b>	26
red walnut • grana padano • olive oil • black pepper	

**Pasta Add-ons**

Grilled Shrimp	25	Dungeness Crab	25
Grilled Scallops	25	Smoked Mushroom	10
Pork Belly	20		

**WORLD-CLASS STEAKS:** served with sauce bordelaise

<b>*8oz Westholme Wagyu Filet Mignon</b>	90
<b>*16oz Westholme Wagyu NY Strip</b>	150
<b>*Flannery Dry Aged Bone-In Ribeye</b>	165

*Vegetables*

<b>Hearth Grilled Cauliflower &amp; Carrots</b>	18
spicy harissa honey • toasted almond	
<b>Signature Hen-of-the-Woods</b>	18
celery root cream • maple gastrique	
<b>Baked Potato Pommes Frites</b>	14
garlic aioli • baked potato seasoning	

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*