

Raw Bar

- *Shigoku Oysters** 4
hot sauce • lemon • mignonette
- Shrimp Cocktail** 25
cocktail sauce • lemon
- *Hok Gold Uni** 25
hazelnut oil • smoked salt • lime

Appetizers

- Crab Beignet** 35
uni sauce • pickled fennel • pink peppercorn • lemon oil
- Parmesan Popovers** 18
house-made spicy coppa • cherry compote • smoked butter
- Grilled Avocado** 14
creme fraiche • smoked honey • nori oil
- Tempura Zucchini** 14
benne-oyster seasoning • lime
- Smoked Bone Marrow** 25
crispy shallot • blackberry compote • sourdough toast
- Chilled Dungeness Crab Roll** 32
lemon marmalade • toasted brioche • cucumber • chives
- *Westholme Wagyu Beef Tartare** 21
egg yolk gel • mustard seed • shoestring potatoes
- Chicory & Apple Salad** 18
shallot vinaigrette • hazelnut • blue cheese • tarragon
- Caesar Salad** 18
garlic croutons • grana padano • preserved lemon

Salad Add-ons

- Local Egg 3 Grilled Shrimp 25
- Blue Cheese 3 Avocado 6
- Anchovy 5

- The Alderwood Cheeseburger** 17
onion jam • garlic aioli • b&b pickles • sesame bun

Burger Add-ons 3 ea

- Bacon Blue Cheese
- Local Egg Extra Patty
- Avocado

Entrées

- *Glazed Pork Belly** 28
bacon jus • rice grits • jalapeno • golden beets • truffle relish
- *Grilled Citrus Prawns** 42
champagne sauce • zucchini • leeks • celery root
- *Duck Leg Confit** 45
beet jus • sweet potato puree • smoked carrots
- *Grilled Citrus Scallop** 45
mushroom fumet • portuguese kale • king trumpet • nori oil
- *Westholme Bavette Steak** 65
bordelaise sauce • baked mashed potatoes • shiitake • celery root cream
- *Grilled King Salmon** 42
new potato risotto • diced celery • snap peas • citrus olive relish
- *Grilled Rack of Lamb** 67
tzatziki cream • dill • mint • lemon oil • tarragon
- Basil Pesto Spaghetti** 26
red walnut • grana padano • olive oil • black pepper

Pasta Add-ons

- Grilled Shrimp 25
- Grilled Scallops 25 Crispy Pork Belly 15
- Smoked Mushroom 10 Dungeness Crab 25

WORLD-CLASS STEAKS: served with sauce bordelaise

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

Vegetables

- Hearth Grilled Greens** 18
- Signature Hen-of-the-Woods** 18
celery root cream • maple gastrique
- Baked Potato Pommes Frites** 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*