

CHOWDERS + SOUP

SEAFOOD CHOWDER Seasonal seafood, potatoes + bacon	14
VEGETARIAN CHOWDER Seasonal vegetables	11
SALISH SEA CIOPPINO Tomato, Dungeness crab + calamari	17
SALADS + STARTERS	
LOCAL GREENS Market vegetables, olive oil + lemon	11
ARTISAN CAESAR Fall greens, parmesan + egg	12
SHAVED KOHLRABI Squash, fresh cheese + chimichurri	13
ENDIVE & FIG SALAD Radicchio, provolone + molasses	13
STEAMED CLAMS Sausage, roasted peppers + grilled bread	16
SMOKED TROUT FRITTER Horseradish aioli + apple	12
BAKED RICOTTA Smoked tomatoes, crackers + vegetable chips	13

FROM THE CASE, TO THE FIRE

seasonal selections

KING SALMON Troll-caught Alaska	38
HALIBUT Northern California	39
ROCKFISH North Pacific	28
YELLOWFIN TUNA South Pacific	34
WHOLE TROUT Idaho	36
DRY AGED RIBEYE 22oz Oregon	49
BONE IN FILET 16oz Oregon	58
GRASS-FED FLATIRON 12oz Oregon	36
DUCK TWO WAYS California	36

ACCOMPANYING SAUCES

*One sauce included with each case selection
Additional sauces, choose 3 for 7*

Chimichurri | Almond Gremolata | Bordelaise
Horseradish Hollandaise | Dill creme fraiche

ADD-ONS

KING CRAB LEG drawn butter	22
GRILLED PRAWNS	16
SEARED SCALLOPS beurre blanc	18

ENTREES

ROASTED CARROT PASTA Clams, Calabrian chilies, lime + cilantro	24
SMOKED CHICKEN BREAST Celeriac, mushroom, watercress + mustard	26
Farro Risotto Mushrooms, kale, garlic + parmesan	22
BONELESS PORK CHOP Smoked Onion, apple + natural jus	32
PORK SHANK Cranberry baked beans, pomegranate, braised greens + herbed breadcrumbs	30
THE BURGER House-made American cheese, crispy pickled onions, smoked tomato aioli + cured bacon	19

SIDES

PULL APART ROLLS + CRAB BUTTER	8
SUNCHOKES, GARLIC + FISH SAUCE	10
MUSHROOMS + PARMESAN FONDUTA	11
POTATOES, BLACK GARLIC + SPICES	8
CAULIFLOWER, SESAME + HAZELNUTS	10
CARROTS, BROWN BUTTER + FETA	9
BRUSSELS SPROUTS ON STOCK + KIMCHI	10
BABY BEETS, KALE + HORSERADISH	10
FRIES WITH SMOKED TOMATO AIOLI	7

RAW

FRESH OYSTERS
House hot sauce, cucumber
mignonette + lemon 18 | 36

TUNA TARTARE
Preserved lemon,
avocado + chives 17

WAGYU BEEF CARPACCIO
Sunchokes, garlic + herbs 17

ROCKFISH CRUDO
Pear, sweet potato +
pistachio 12

SEAFOOD PLATEAU

NOVICE
40
Serves (1-2)

INTERMEDIATE
80
Serves (3-4)

EXPERT
120
Serves (4-6)

Fresh Oysters | Clams
Prawns | Scallop Ceviche
Steamed Crab

CURED + COOKED

CRAB TOAST
Fennel, salsify + coconut 18

SCALLOP CEVICHE
Winter citrus,
habanero + mint 16

CURED SALMON
Beets, wild rice,
celery + yogurt 14

LIGHTLY GRILLED PRAWNS
Coriander cocktail sauce 16

The KCHD would like us to inform you that eating raw or undercooked foods can be unhealthy to your well-being.
In lieu of gratuity, a 20% service charge will be added to each bill & distributed to the team working in the restaurant 2% of which is retained
by the Restaurant to offset costs.
There are many options in the city & we are grateful you have chosen to dine with us.