

three course prix fixe menu \$26 per person

appetizers

- grilled garlic shrimp, greek salad, feta, mint vinaigrette \$12
- steamed pei mussels, saffron, fennel, aioli w/frites \$12
- blue crab beignets, vinegary coleslaw, pickled peppers, tartar sauce \$15
- tuna tartare, cucumber guacamole, crostini, pineapple preserves, soy caramel \$13
- anaheim goat cheese relleno, roasted corn salsa, cinnamon tomato sauce \$12
- blt, applewood smoked bacon, butter lettuce, grilled tomato, mustard vinaigrette \$12
- hearts of romaine, red endive caesar salad, parmigiano, garlic croutons \$12
- burrata salad, tomato tartare, arugula, 20 yr balsamic vinegar \$14
- kt's smoked sweet corn soup, guacamole, barbequed shrimp \$9
- mushroom and toasted bread soup, grilled cheese toast, parmesan cream \$9

entrées

- palettes' cobb salad, bacon, tomatoes, cucumber, avocado, turkey, egg, maytag blue cheese \$14
- charbroiled salmon salad, asparagus, cherry tomatoes, gorgonzola, balsamic vinaigrette \$14
- lightly breaded pork schnitzel, fingerlings, braised red cabbage, caper brown butter \$15
- crispy colorado striped bass, potato gratin, spinach, mushrooms, red wine reduction \$16
- sesame seared tuna, coconut rice, scallions, peas, jalapeno, wasabi ponzu \$18
- grilled hanger steak, frites, watercress, béarnaise \$17
- house-made macaroni and cheese, tillamook, fontina, parmesan and toasted bread crumbs \$11
 - + add four ounces of grilled chicken breast \$5
- homemade spaghetti, pork meatballs, caramelized onions, san marzano tomato sauce \$15
- moroccan couscous, provençal vegetables, marcona almonds, gazpacho sauce \$14
- roasted lemon and garlic half chicken, frites, tarragon mustard sauce \$14
- charbroiled sirloin burger and frites \$11
 - + add toppings: cheddar, pepper jack, blue cheese, bacon, mushrooms, grilled onion 50¢ each
- smoked turkey club, avocado, bacon, swiss, potato roll, frites \$11
- cold tenderloin baguette, horseradish, arugula, cured tomato, kettle chips \$14
- slow roasted pork cubano sandwich, smoked ham, fontina, caesar salad \$12
- cup of soup and choice of either half sandwich or salad \$14

split plate \$3

as a courtesy to all patrons, please silence cell phones in dining room
a suggested gratuity of 20% will be added to parties of six or more

executive chef andy ribelin