

# DINNER



## SMALL PLATES

Chef Mix Mushroom (V*) Roasted Mushroom   Grilled Baguette   Balsamic Ricotta Micro Arugula	11
Parsnip Chips (V*) Mama Lil's Aioli	7
*1/2 Dozen Oysters Chef's Choice Oyster   Lemon   Mignonette	19
Manila Clams 12oz clams   Shallots   White Wine   Butter Grilled Crostini   Thyme	18
Dip Trio (V*) Hummus   Tapenade   Spinach Artichoke Macrina Rye Crostini	13
Creole Shrimp (GF) Cream   Spices   Crostini	21
Bread Service (V*) Selection From Macrina Bakery Fennel Pollen Butter   San Juan Sea Salt	7
Burrata (V*) Hot Honey   Arugula   Apple	16
Salmon Mousse Smoked Salmon   Salmon Roe   Horseradish Crème Fraiche   Cucumber   Dill   Micro Radish   Macrina Rye Crostini	21
Water's Table Charcuterie Board (N) Local Meat & Cheese Selection   Honey Comb Stone Ground Mustard   Chukar Cherries Almond   Olives   Pepperoncini	32
Wings (GF) Mustard Sauce   Fennel Slaw	17
Wild Pacific Calamari Remoulade	15

**\*Wild Dungeness Crab Cakes (GF) - MP**  
Remoulade | Fennel + Radish Salad  
Lemon | Olive Oil

## SOUP

Clam Chowder Potato   Bacon Bits   Fennel   Crouton	14
Root Vegetable Stew (V) (GF) Parsnip   Butternut Squash   Celeriac Tomato Mirepoix   Guissepe Roll	13

## SALADS

Ricotta and Beet (GF) (V*) Golden + Chioggia   Arugula   Pomegranate Sweet Pepper   Fig Vinaigrette	16
Wedge (GF) Bacon Bits   Blue Cheese Crumble   Crouton Cherry Tomato   Blue Cheese Dressing	17
Gem Caesar Pecorino   Grilled Lemon   Crouton	15
Farro Squash Salad (N) Kale   Baby Spinach   Cranberries   Pistachio   Feta Shallot Vinaigrette	16

(V\*) Vegetarian (V) Vegan (GF) Gluten Free (N) Nuts

## MAINS

*Ora King Salmon (GF) Quinoa   Mushroom   Seaweed Cauliflower   Beet Puree	50
Shrimp Linguini (N) Anchovy Emulsion   Chili Flakes Pine Nuts Pecorino   Carso's Pasta	30
*Diver Scallops (GF) Squash Puree   Winter Greens Preserved Lemon Koji Butter	46
Wild Halibut & Chips Half Lion Beer Batter   House Fries Remoulade	30
Water's Table Seafood Stew Shrimp   Clams   Lobster Claws Halibut   Tomato Nage   Epi Roll	46

### Butchers Cut

Choose any 1 starch

*Double R Ranch 11 oz. Prime New York (GF) Grilled Broccolini   Demi-glace	60
*Double R Ranch 14 oz. Rib Eye (GF) Grilled Broccolini   Demi-glace	75
*Wagyu Tomahawk (GF) 2 sides 30 Day Dry-Aged   Choice of Two Sides   Horseradish Crème Fraiche   Demi-glace Pair with <i>Penfold Cabernet—Shiraz, AU</i>	MP

### Sides

Fingerling Potatoes, Potato Puree, Fries

*Salmon Creek Bone-In Pork Chop (GF) Green Herb Sauce   Kobocho Squash Grilled Broccolini   Whiskey Butter	40
*SRF Wagyu Burger Crisp Bacon   Tillamook White Cheddar Tomato   Iceberg   Mama Lil's Aioli House Fries	27
*Anderson Farm Lamb Rack Herb Spätzle   Savoy Cabbage Mushroom Demi	56
*Mad Hatcher Half Chicken (N) Herb Farro   Winter Greens   Cipollini Onion Onion Jus	40
Cauliflower (GF) (V*) Mushroom   Roasted Squash   Bean Puree Winter Greens	26

## SIDES

Truffle Mac and Cheese (V*) Carso's Pasta   Beecher's Mornay   Truffle Oil Pangrattato	16
Brussel Sprouts Bacon Bits   Balsamic   Red Sorrel	13
Applewood Roasted Mushrooms (V*) Special Chef's Mix Variety	14
Water's Table Fries (V*) Truffle Oil   Pecorino   Herbs Mama Lil's Aioli	16

Available to ADD

* Pan Seared Salmon (4oz) 21	* Grilled Shrimp (3pcs) 11
* Herb Chicken Breast 8	* Crab Cake (1pc) MP
* Grilled N.Y. Strip (4oz) 15	

(\*) The King County Health Department wants you to know: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.