

Urban
MAY 2009

SUNDAY—THURSDAY EXCLUDING HOLIDAYS AND MONDAYS

3 COURSES FOR \$30

CHOOSE FROM

GRILLED ROMAINE

TOMATO HERB VINAIGRETTE ~ CANA DE OVEJA ~ RED ONION 10

GREENS

SEASONAL LETTUCES ~ MAPLE GLAZED WALNUT
QUESO PENA & WALNUT VINAIGRETTE 9

PEA SALAD

PETITE SWEET PEAS ~ ROASTED GARLIC AIOLI ~ BASIL
SHALLOT ~ GENOVESE SALAMI 10

STRAWBERRY AND ASPARAGUS SALAD

FRESH BERRIES ~ ASPARAGUS ~ BASIL, ORANGE, PEPPERCORN VIN 12

SOUP

ASK ABOUT CHEF'S DAILY CREATION 6

OYSTER SLIDER

PAN FRIED OYSTER ~ BUTTER BISCUIT ~ BACON FAT AIOLI
SUN RIPENED CHILE ~ CHEESES 10

CRAB RISOTTO

DUNGENESS CRAB ~ FRESH HERBS ~ CHEESE BLEND 12

ENTRÉE CHOICES

ROAST SHITAKE AND TRUFFLE CHICKEN

QUARTER OF FREE RANGE CHICKEN ~ SHITAKE MUSHROOM DEMI
TRUFFLE ~ MASHED ~ ASPARAGUS 20

FETTUCCHINI WITH SHELLFISH

*AVAILABLE AS A VEGETARIAN OPTION

FRESH EGG PASTA ~ PRAWNS ~ CRAB
SAN MARZANO TOMATO ~ PARMIGIANO 24

PORK LOIN

SMOKY BACON ~ CHILE CREAM BRAISED
BABY POTATOES ~ SQUASH 20

HANGER STEAK

ANGUS HANGER, GRILLED MEDIUM RARE ~ ROASTED SWEET PEPPER,
GARLIC, PESTO GLAZE ~ YUKON GOLD POTATOES ~ SQUASH 22

DESSERT OPTIONS

A PETITE SLICE OF CHEF'S TARTS

HOUSE MADE CREATIONS 7

COOKIES AND

ICE CREAM

A SWEET TREAT ACCOMPANIED BY
ALL NATURAL OLYMPIC MOUNTAIN ICE CREAM 6

MINI CHEESE SAMPLER

CHEF'S CHOICE CHEESES 6

94 **CHEF'S NOTES** SEASONINGS ARE ADDED DURING PREPARATION. FISH IS COOKED TO THE PROPER TEMPERATURE FOR EACH SPECIES. STUDIES SHOW THAT CONSUMING UNDER COOKED MEAT AND FISH INCREASES THE RISK OF FOOD BORNE ILLNESS. REMINDER: IF YOU SUFFER FROM FOOD ALLERGIES, PLEASE INFORM YOUR SERVER SO WE MAY SERVE YOU SAFELY AND ENJOYABLY. DO NOT HESITATE TO LET US KNOW YOUR FEELINGS ON A DISH. THINGS LEFT UNSAID CAN NEVER BE TAKEN BACK.

EXECUTIVE CHEF GELINDA NORTON **MANAGER/CHEESE** NIC NORTON
AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE.