

# FIRST

## BRUSCHETTA 9

organic tomatoes, secret spices, garlic, onion, basil, parmesan bread, balsamic reduction

## HUMMUS 10

roasted garlic and roasted red bell pepper hummus, feta, kalamata olives, roasted garlic, cucumbers, roma tomatoes, warm pita

## HOT GREEK PLATE 12

warm block feta, kalamatta olives, red peppers, garden tomatoes, garlic topped with herb infused oil, served with parmesan toast points

## CRISPY DUCK LETTUCE WRAPS 10

sweet onion, bell peppers, cilantro, mushrooms, ponzu, cashews

## FRESH CLAMS 12

steeped with white wine, andouille sausage, fresh tomatoes, garlic, butter, italian parsley, served with parmesan toast points

## LOBSTER SPRING ROLL 8

fresh mango slaw, green curry chili sauce, served cold in rice paper

## ASIAN BABYBACK RIBS 9

slow braised in plum sweet soy, oven crisp in housemade plum sauce, scallions and roasted peanuts

## CHEESE BOARD 13

cured meat, five artisanal cheeses, seasonal fruit, nuts, housemade crackers

## SCRATCH CALAMARI 11

tender baby squid flash fried with asian spices and three dipping sauces

## BAKED BRIE 9

caramelized onion, gala apples, puff pastry, bourbon caramel, balsamic reduction



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# SECOND

CRAB CHOWDER 6

yukon gold potatoes, fresh vegetables, white wine, rich cream

SEASONAL SOUP SELECTION 6

SCRATCH SIGNATURE SALAD 6

baby spinach, pepper bacon, fresh apples, brie cheese, candied cashews, pomegranate vinaigrette

\*CAESAR 6

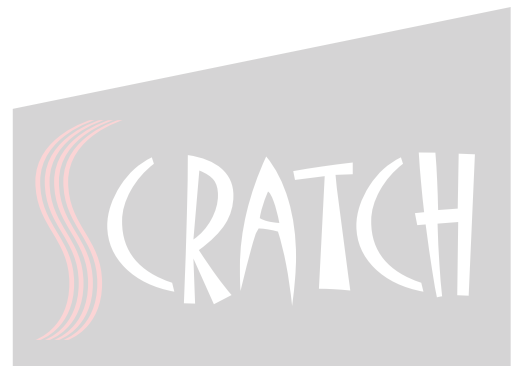
chopped hearts of romaine, shredded parmesan, croutons, toasted pecans, house made dressing

ARUGULA 6

grapefruit vinaigrette, shaved prosciutto, peppercorn rustico cheese, poached pears

SPRING GREENS 6

organic greens, dijon blueberry vinaigrette, candied pecans, oregon blue cheese, topped with scallions and seasonal berries



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# THIRD

## \*FRESH ALASKAN HALIBUT 23

Italian parsley, seared, citrus jasmine rice, green curry sauce, mango slaw

## FREE RANGE CHICKEN 22

10oz chicken breast stuffed with creamy french brie, roasted red potatoes, caramelized onion and newcastle brown ale butter sauce, seasonal vegetable

## \*SEAFOOD TRIO 28

fresh crab cakes, jumbo prawns, jumbo scallops, french lobster risotto, citrus beurre blanc, seasonal vegetable

## \* SALMON 22

simply grilled, chinese black rice, apple celery arugula salad, pomegranate drizzle

## \*JERKED PORK TENDERLOIN 19

grilled to order, garlic yukon gold mashed potatoes, tropical fruit slaw, spicy asian plum glaze

## CHICKEN CARBONARA 22

onion, crimini mushrooms, tomatoes, arugula, hickory bacon, fresh egg, light cream and white wine tossed with fettuccini

## \*AHI TUNA 21

sesame crusted, citrus jasmine rice, pickled red chilies, mango coulis, tropical slaw

## SCRATCH HOT POT 25

scallops, prawns, lobster, clams, andouille sausage, garlic, red peppers, onions, basil, roasted potatoes, savory spicy tomato broth

## KOBE TRI TIP 28

8oz from snake river farms, yukon gold mashed potatoes, bacon and wild mushroom demi glaze, seasonal vegetable

## 7OZ TENDERLOIN 29

caramelized onion and mushroom risotto, peppercorn rustic cheese, truffle oil, seasonal vegetable



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# THIRD

## HOUSE CUT RIBEYE 33

14oz grilled ribeye, roasted red potatoes, peppercorn bacon mushroom glaze, seasonal vegetable

## EGGPLANT PARMESAN 16

fresh japanese eggplant, lightly fried and topped with creamy ricotta, served on fettuccini noodles

with housemade marinara

## GROWN UP MAC AND CHEESE 24

penne pasta, french lobster, prawns, scallops, tossed in a six cheese white wine bechamel sauce

## HOUSEMADE GNOCCHI 21

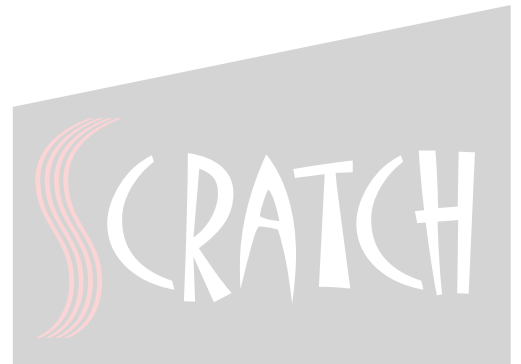
rich italian sausage, red bell peppers, walla walla sweet onions, organic tomatoes, garlic, basil, housemade marinara sauce topped with shaved parmesan

## HERB GRILLED RACK OF LAMB 28

Oven roasted potatoes, blueberry demi, seasonal vegetable

20% gratuity for parties of 8 or more

\*Consuming raw or under cooked meat, seafood, shellfish or eggs may increase your risk of food borne illness



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