

## FIRST

### BRUSCHETTA 7

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

### HUMMUS 8

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

### DUCK EGG ROLLS 8

housemade with Asian vegetables, tahini slaw, spicy orange sauce

### GRILLED FLAT BREAD 9

housemade marinara, duck and italian sausage, roma tomatoes, fresh mozzarella, basil, parmesan

### ASIAN BABYBACK RIBS 7

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

### CHEESE BOARD 11

house cured meat, five artisanal cheeses, nicoise olives, marinated artichoke hearts, oven roasted yellow tomatoes, olive tapenade, housemade crackers

### SCRATCH CALAMARI 9

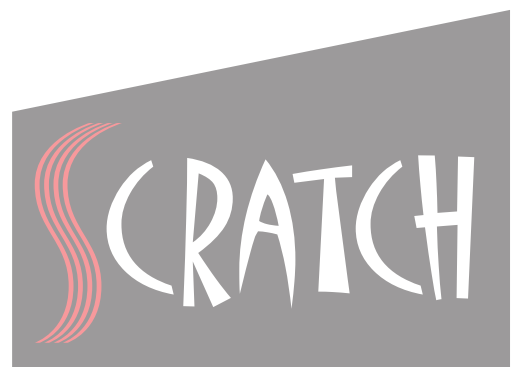
asian spices, three dipping sauces

### BAKED BRIE 9

caramelized onion, Washington apples, puff pastry; bourbon caramel, balsamic reduction

### ASIAN RED SNAPPER 14

crispy fried and marinated in garlic, ginger, lemongrass, lime juice, and corn starch; tahini slaw



RESTAURANT & LOUNGE

## SECOND

### CRAB CHOWDER 5

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

### TOMATO BISQUE 5

fire roasted tomatoes, coconut milk, basil, sriracha; vegan

### SEASONAL SOUP SELECTION 5

### SCRATCH SIGNATURE SALAD 6

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

### \*CAESAR 6

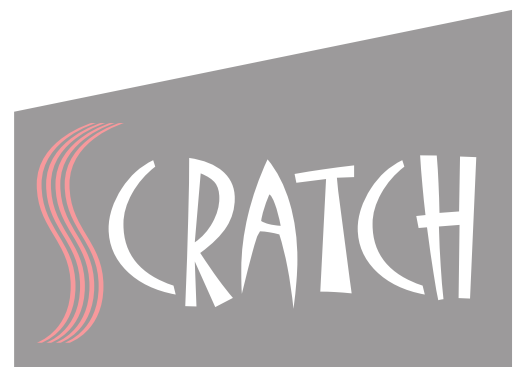
chopped hearts of romaine, parmesan, croutons, toasted pecans, housemade dressing

### WATERMELON AND ARUGULA 6

pickled red onion, warm cured pork belly, champagne dijon vinaigrette

### ICEBERG WEDGE 6

blue cheese dressing, gorgonzola, crispy bacon, roma tomatoes, hardboiled egg



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## THIRD

### AIRLINE CHICKEN BREAST 19

stuffed with shallots, crimini mushrooms, and French brie; wild mushroom and parmesan risotto, seasonal vegetable, house cured pancetta cream sauce

### HOUSEMADE RAVIOLI 22

add scallops or prawns 27

ricotta, mascarpone, parmesan, oven roasted tomatoes, spinach, artichoke hearts, and fresh herbs; light white wine butter sauce

### \*FRESH WILD SALMON 21

caprese style; oven roasted yellow tomato, housemade fresh mozzarella, and organic basil; chinese black rice, seasonal vegetable, roasted garlic olive oil, balsamic reduction

### ULTIMATE SEAFOOD TRIO 29

6oz Maine lobster tail, seared scallops, seared prawns; creamed spinach, fresh Dungeness crab; parmesan risotto, seasonal vegetable

### FETTUCCHINI PASTA WITH DUCK SAUSAGE 17

housemade and smoked duck sausage, onions, crimini mushrooms, peppers, basil, spinach, garlic, and roma tomatoes; roasted marinara, parmesan cheese

### \*AHI TUNA 19

crispy crust; bamboo rice, tahini slaw, wasabi drizzle, organic ginger root

### SCRATCH HOT POT 25

scallops, prawns, lobster, clams, housemade spicy sausage, garlic, red peppers, fresh roma tomatoes, onions, basil, roasted potatoes, savory spicy tomato broth

### \*10oz. HANGER STEAK 18

housemade veal demi glaze, crispy bacon and Point Reyes blue cheese; garlic and sour cream whipped potatoes, seasonal vegetable

### \*8oz. PRIME SIRLOIN—OSCAR STYLE 25

fresh Dungeness crab, housemade hollandaise sauce; Idaho baked potato, seasonal vegetable

### \*14oz. HOUSE CUT RIBEYE 29

peppercorn bacon mushroom glaze, roasted red potatoes, seasonal vegetable

### \*DUCK BREAST 24

house cured pancetta, apple pine nut risotto, housemade duck glaze, seasonal vegetable, crispy rice noodles



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## THIRD

### HALIBUT CHEEKS 22

pan seared; roasted baby bok choy, red peppers, crimini mushrooms, onions, red potatoes, baby spinach; yellow coconut curry drizzle

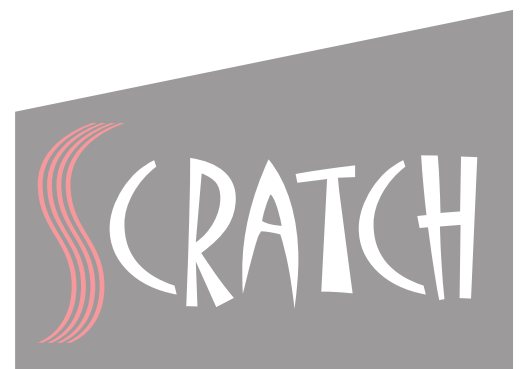
### HOUSEMADE GNOCCHI 18

add Italian sausage or marinated chicken breast 21

red bell peppers, crimini mushrooms, onions, garlic, basil, baby spinach; parmesan cream sauce

### NEW ZEALAND RACK OF LAMB 27

herb marinated and flamed grilled; roasted red potatoes, seasonal vegetable, blueberry drizzle



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## FOURTH

### CHEVRE CHEESECAKE 8

limoncello macerated fresh berries, chantilly cream

### HOUSEMADE ICE CREAM 6

ask server for today's selections

### SCRATCH BAG OF DONUTS 6

tossed with your choice of powdered sugar or cinnamon sugar, served with chocolate, caramel and huckleberry dipping sauces

### CRÈME BRULEE 7

traditional vanilla bean burnt cream, macerated berries, almond toffee, chantilly cream

### CHOCOLATE DECADENCE 7

A dense rich chocolate cake with sweet chocolate ganache served with vanilla ice cream

### SCRATCH CARROT CAKE 8

Moist ginger cinnamon spiced cake smothered with cointreau cream cheese frosting

### BROWNIE SUNDAE 7

housemade vanilla bean ice cream, walnut brownie, chocolate ganache, almond toffee cookie

### FRENCH PRESS COFFEE 10

service for four, served with all the fixings

## TAKE HOME

### HOUSEMADE ICE CREAM 9

one quart of scratch ice cream, ask your server for today's selections

### WORLD FAMOUS WHOLE CHEVRE CHEESECAKE 45

pre-sliced and accompanied by limoncello macerated fresh berries

### TAKE THE CHEF HOME 99/person

private, four course wine dinner prepared at your home by CHEF/OWNER Jason Rex, minimum eight guests, gratuity not included, please allow one week for planning



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