

APPETIZERS

SAVORY GORGONZOLA CHEESE CAKE

WALNUT CRUST, FIELD GREENS, BALSAMIC REDUCTION, ROASTED WALNUTS, HOUSE BAGUETTE CROSTINI \$9

GRILLED BROCCOLINI

SPANISH ROMESCO, POMACE OLIVE OIL \$9

DUNGENESS CRAB CAKES PIPIAN

TOMATILLO, PUMPKIN SEED, CILANTRO, PICO DE GALLO \$14

AHI TUNA TOWER

HAWAIIAN TUNA TARTAR, CUCUMBER, TOMATO, PONZU, LOTUS \$13

BRAISED PORK SHANK

SESAME SLAW, HOISIN BBQ \$11

SEEDED FLAT BREAD

HUMMUS, OLIVE, ROUILLE \$11

CHARCUTERIE PLATE

PROSCIUTTO, SOPRESSATA, COUNTRY PÂTÉ, HOUSE MUSTARD, GHERKINS, FLAT BREAD \$16

STEAMERS & SAUSAGE

MANILA CLAMS, PENN COVE MUSSELS, LINGUICA, CIOPPINO BROTH \$12

SALADS AND SOUP

FIELD GREENS

ASIAN PEAR, HONEY GLAZED PECANS, PEAR-POPPY SEED VINAIGRETTE \$9

WARM COUNTRY SALAD

BUTTERMILK BLUE CHEESE, CHICORY, PANCETTA — MUSTARD VINAIGRETTE \$11

WHOLE LEAF ROMAINE CAESAR

PARMIGIANO REGGIANO, FRIED POLENTA CROUTONS, ANCHOVY \$9

ROASTED BEET SALAD

CHEVRE FRITTER, ORANGE, ARUGULA, PISTACHIO, ORANGE — SHERRY VINAIGRETTE \$11

THE CHOP CHOP

ENTRÉE SIZED SALAD, ROMAINE, PROVOLONE, PARMESAN, SALAMI, GRILLED TURKEY, BLACK OLIVE, TOMATO, CUCUMBER, RED ONION, WHITE WINE VINAIGRETTE \$13

SMOKED SALMON CHOWDER

HOUSE SMOKED WILD SALMON, PANCETTA, CHIPOTLE, TOMATO \$8

SPLIT PEA

HAM HOCK, GREEN PEA — POTATO PUREE \$7

TENDERLOIN CHILI

CUP OR BREAD BOWL \$9

HOIST HOUSE DINNER MENU

FLAT BREADS

DANISH BLUE CHEESE, OVEN ROASTED RED GRAPES, GARLIC AND OLIVE OIL \$11

PANCETTA, APPLE, AGED TILLAMOOK WHITE CHEDDAR, MOZZARELLA, TOMATO SAUCE \$12

MARGHERITA, TOMATO, MOZZARELLA, PECORINO, TOMATO SAUCE, FRESH BASIL \$10

GOAT CHEESE, OVEN ROASTED BELL PEPPERS, PESTO, MOZZARELLA, KALAMATA OLIVE \$12

SAUSAGE WITH CRIMINI MUSHROOMS, MOZZARELLA, PECORINO, TOMATO SAUCE \$13

CLASSIC PEPPERONI WITH KALAMATA OLIVE, MOZZARELLA, PECORINO AND TOMATO SAUCE \$12

ENTRÉES

RACK OF LAMB

ANDERSON VALLEY ALL NATURAL FREE RANGE LAMB, GORGONZOLA GNOCCHI, SALT ROASTED CIPOLLINI ONION, OREGON CRANBERRY RELISH, LAMB GLACE \$36

DOUBLE R RANCH GRILLED BEEF TENDERLOIN

GRILLED BROCCOLINI, ROASTED GARLIC-POTATO PUREE, FORAGED MUSHROOM, DEMI-GLACE, SLOW OVEN ROASTED TOMATO \$37

DRY AGED RIB EYE

28 DAY AGED, SPICE GRILLED, MAITRE D HOTEL BUTTER, ROASTED GARLIC POTATO PUREE \$42

SWIFTWATER CIOPPINO

MANILA CLAM, PENN COVE MUSSEL, KING CRAB, WILD SALMON, PACIFIC SCALLOP, BLUE PRAWNS, WOOD OVEN FIRED \$28

WILD KING SALMON

HOIST HOUSE SMOKED, WHOLE GRAIN MUSTARD SPAETZLE, HOUSE CURED PANCETTA, CIPOLLINI ONION, SHAVED BRUSSELS SPROUTS, APPLE CIDER REDUCTION \$29

PACIFIC SCALLOPS

PAN SEARED, ROASTED SWEET CORN, WILD MUSHROOMS, MICRO GREENS, No. 9 SEMILLON BEURRE BLANC, RED PEPPER COULIS \$32

AHI TUNA

SPICE SEARED, PEPPERNADA, ROASTED FINGERLING POTATOES, PRESERVED LEMON, TOMATO COULIS \$34

KUROBUTA PORK RACK CHOP

FALL VEGGIES, BRAISED CABBAGE, CIDER-CINNAMON JUS \$27

ARBORIO RISOTTO

WILD MUSHROOM, WINTER VEGETABLES, ROASTED TOMATO, ARUGULA, TRUFFLE OIL \$21

FREE RANGE ORGANIC CHICKEN

DATE CONFIT, WALNUTS, SWISS CHARD, GARNET YAM \$19

TWELVE HOUR POT ROAST

GARLIC MASHED POTATO, ROASTED VEGETABLES, ROAST JUS \$18