

# Kingfisher Restaurant

## WELCOME

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All Meals Include Artisan Breads, Butter or Olive Oil

## BEGINNINGS

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Seasonal Artisan Green Salad, Choice of Dressings: Beekeeper's Dressing, Red Wine Huckleberry, Caesar, Ranch, or Balsamic

French Onion Soup, Swiss , Brad Tartine, Sweet Onions, Rich Turkey Tail Beef Broth

Wild Salmon Chowder, Mushroom Bacon, Potato, Celery, Sweet Onion, Tomato, Garlic, Cream, Fumet, Basil, Oregano

## MAINS

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Carved Ribeye, Au Jus, Horseradish, Matre D' Butter  
\$64 per guest

Seafood Cobb, Smoked Lox, Dungeness Crab, Blackened Shrimp, Seasonal Greens, Tomato, Cucumber, Lemon, Green Onion, Radish, Housemade Ranch  
\$41 per guest

Tataki Seared Tuna, Soy Glaze, Wasabi Aioli, Seasonal Salad & Lemon Vinaigrette  
\$40 per guest

Roast Alaskan Salmon, Chardonnay Beurre Blanc, Lemon, Potlatch Seasoning, Dill  
\$41 per guest

Seafood Penne Alfredo, Shrimp, Calamari, Halibut, Scallops, Black Garlic Cream Sauce, Basil, Parmesan  
\$46 per guest

Sea Seared Scallops, Champagne Butter, Caviar  
\$47 per guest

## SIDES

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Harvested Mash, Sweet & Fingerling Potatoes, Apple & Butter \$7 per guest

Seasonal Braised Greens, Ham Hock Pot Liquor \$7 per guest

Seasonal Sautéed Vegetables \$8 per guest

Baked Potatoes, Sour Cream, Chives, Bacon, Butter \$8 per guest

The consumption of raw or undercooked foods may increase the risk of food borne illness. There is a risk associated with consuming raw oysters. If unsure of your risk consult a physician.

\*25% gratuity will be added for tables of six people or more.  
Tables of 8 or more will be presented with one check.