



DINNER MENU



Starters

OYSTER SHOOTER* ^{GF} 2.5
Fresh Pacific Oyster, Cocktail Sauce, Lemon.
Add Mischief Vodka \$2

FRIED OYSTERS 14
Six Taylor Shellfish Pacific Oysters, Lightly
Battered, Cocktail & Tartar Sauce.

LAMB LOLLIPOPS ^{GF} 18
Three Marinated and Grilled Lamb Chops,
Chimichurri & Harissa Sauce.

GARLIC BUTTER PRAWNS 17
Butter, Lemon, Parmesan, Panko, Toasted
French Baguette. Add House-Made Pesto \$2

STEAMED MANILA CLAMS 18
Full Pound of Fresh Taylor Shellfish Clams,
Wine, Butter, Onion, Tomato, Red Bell Pepper,
Garlic, Chili Flake, Toasted French Baguette.
Sub GF Bun \$3

DUNGENESS CRAB CAKES 19
Two Dungeness Crab Cakes (Red Bell Pepper,
Onion, Panko), Lemon, Curry Remoulade.

SPINACH ARTICHOKE DIP 14
Spinach, Artichoke, Cream Cheese, White
Cheddar, Gruyère, Jalapenos, Dijon, Parmesan,
Tortilla Chips.

OLIVE DIP & BAGUETTE 13
Kalamata Olive, Capers, Anchovy, Minced
Garlic, Aioli, French Baguette.

FONDUE 15
Broccoli, Granny Smith Apple, French
Baguette, Swiss, Wine, Brandy.

Soup & Salads

SEAFOOD CHOWDER 8/10
Cod, Prawns, Cream, Onion, Celery,
Carrot, Bacon, Potato, Clam Base Broth.

FRENCH ONION SOUP 10
Oven-Broiled, Beef Broth, Caramelized Onion,
Crostoni, Gruyère, Green Onion.

CAESAR SALAD 8/10
Romaine Lettuce, House-Made Caesar Dressing,
Croutons, Parmesan. *Contains Fish.

CRANBERRY KALE SALAD ^{GF} 18
Curly Green Kale, Dried Cranberries,
Goat Cheese, Candied Walnuts, Granny Smith
Apple, Cranberry Vinaigrette.

FAIRHAVEN HIPPIE SALAD ^{GF} 19
Herbed Quinoa, Arugula, Roasted Beet, Avocado,
Pickled Red Onion, Cucumber, Grape Tomato,
Sunflower Seeds, Lemon-Dill Vinaigrette.

PROTEINS

Grilled Prawns 8
Chicken Breast 7
Wild Sockeye Salmon 9
Dungeness Crab 10

Entrees

LE CHAT NOIR STEAK ^{GF} 39
Cooked to Order. 8oz Beef Tenderloin, Herbed
Dijon Compound Butter, Garlic Mashed Potatoes
& Balsamic Brussels or Roasted Root Vegetables.
Sub 14oz Boneless Ribeye \$6

NANA'S POT ROAST 28
Slow-Braised Beef, Carrot, Celery, Onion,
Roasted Garlic Mashed Potatoes.

GOUDA PESTO CHICKEN ^{GF} 29
Chicken Breast, Gouda, Pesto, Cream,
Parmesan, Tomato, Garlic Mashed Potatoes &
Balsamic Brussels or Roasted Root Vegetables.

JALAPEÑO CHICKEN ^{GF} 29
Chicken Breast, Mushrooms, Jalapeños, Cream,
Garlic, Onion, Pepper Jack Cheese, Garlic
Mashed Potatoes & Balsamic Brussels or Roasted
Root Vegetables.

BEEF STROGANOFF 28
Slow Roasted Beef, Mushroom, Demi-Glace,
Onion, Pappardelle Noodle, Sour Cream,
Green Onion.

ALASKAN SOCKEYE SALMON 30
6oz Wild Sockeye Salmon, Garlic, Jasmine Rice
Pilaf or Herbed Quinoa & Balsamic Brussels or
Roasted Root Vegetables.
Soy-Maple Glaze or Serrano Aioli