



DINNER MENU



Starters

OYSTER SHOOTER* ^{GF} 3
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 20
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 16
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,
Croutini, 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} 40
Cooked to Order. 8oz Beef Tenderloin, Herbed
Dijon Compound Butter, Garlic Mashed Potatoes
& Balsamic Brussels or Roasted Root Vegetables.
Sub 14oz Boneless Ribeye \$8

NANA'S POT ROAST 29
Slow-Braised Beef, Carrot, Celery, Onion,
Roasted Garlic Mashed Potatoes.

GOUDA PESTO CHICKEN ^{GF} 30
Chicken Breast, Gouda, Pesto, Cream,
Parmesan, Tomato, Garlic Mashed Potatoes &
Balsamic Brussels or Roasted Root Vegetables.

JALAPEÑO CHICKEN ^{GF} 30
Chicken Breast, Mushrooms, Jalapeños, Cream,
Garlic, Onion, Pepper Jack Cheese, Garlic
Mashed Potatoes & Balsamic Brussels or Roasted
Root Vegetables.

BEEF STROGANOFF 29
Slow Roasted Beef, Mushroom, Demi-Glace,
Onion, Pappardelle Noodle, Sour Cream,
Green Onion.

ALASKAN SOCKEYE SALMON 32
6oz Wild Sockeye Salmon, Garlic, Jasmine Rice
Pilaf or Herbed Quinoa & Balsamic Brussels or
Roasted Root Vegetables.
Soy-Maple Glaze or Serrano Aioli

DUNGENESS CRAB MAC & CHEESE 25
Dungeness Crab, Rotini, Swiss, Cheddar,
Fresh Tomato, Green Onion, Parmesan-Panko Crust.

Pub Grub

CHICKEN STRIPS

2 Piece Buttermilk Battered In-House, Fries or Green Beans. BBQ Sauce or House Made Ranch.

17

FISH & CHIPS

Two Piece Beer Battered In-House, Coleslaw, Fries, House-Made Tartar Sauce.

True Cod- 20 Halibut- 23

BEER-BATTERED FISH TACOS

Two Piece, Cabbage, Baja Sauce, Fresh Pico de Gallo, Lime, Local Flour Tortilla, Chips & Salsa.

True Cod- 18 Halibut- 20

BLACKENED PRAWN TACOS

17

Prawns, Cabbage, Baja Sauce, Fresh Pico de Gallo, Lime, Local Flour Tortilla, Chips & Salsa.



Burgers & Sandwiches

CHOICE OF FRIES, OR TEMPURA FRIED GREEN BEANS.

SUB SALAD \$2 GLUTEN FREE BUN \$3

SOCKEYE SALMON

20

6oz Grilled Sockeye Salmon Filet, Mixed Greens, Tomato, Red Onion, Serrano Aioli, Brioche Bun.

FRIED CHICKEN & BACON

21

House-Battered Fried Buttermilk Chicken Breast, Bacon, Gruyère, Mixed Greens, Tomato, Red Onion, Dijon-Mayo, Brioche Bun.

FRENCH DIP

19

Sliced Slow-Roasted Beef, Caramelized Onions, Gruyère, Au Jus, French Roll.

PO' BOY

20

House-Battered Fried Oysters or Shrimp, Citrus Coleslaw, Tomato, Red Onion, Curry Remoulade, French Roll.

SIGNATURE CHEESEBURGER*

19

Hand-Pressed Chuck-Brisket Mix, Cheddar, Mixed Greens, Tomato, Red Onion, Pickle, Dijon-Mayo, Brioche Bun.

PORTOBELLO MUSHROOM

18

Crispy Battered Portobello Mushroom, Gruyère, Mixed Greens, Tomato, Red Onion, Curry Remoulade, Brioche Bun.

Sides

ROASTED ROOT VEGETABLES

8

Parsnip, Carrot, Sweet Potato, Beet

BACON BALSAMIC BRUSSELS

9

Fried Brussels Sprouts, Bacon, Balsamic Reduction.

GARLIC MASHED POTATOES

8

TEMPURA FRIED GREEN BEANS

8

Tempura Battered Green Beans, Bangalore Sauce.

FRIES

7

HERBED QUINOA

5

JASMINE RICE PILAF

6

Jasmine Rice, Toasted Almonds, Parsley.

LA BREA FRENCH BAGUETTE

3



Beverages

DR. GATO DIRTY SODA

6

Luxardo Cherry & Vanilla Syrup, Lime, Dr. Pepper, topped with Cold Foam.

HAPPY MOUNTAIN KOMBUCHA

5

Hopped Huckleberry, Peach Blossom, Dragon Fruit.

TONY'S ORGANIC DRIP COFFEE

TAZO ORGANIC HOT TEA

Chamomile, Earl Grey, English Breakfast, Green Zen, Mint, Sweet Orange.

ICED TEA, LEMONADE OR ARNOLD PALMER

4

PERRIER

JUICE

Orange, Grapefruit, Cranberry, Apple, Pineapple.

SODA

Pepsi, Diet Pepsi, Dr. Pepper, Starry, Rootbeer, Soda Water, Tonic, Cock 'N' Bull Gingerbeer.