



DINNER MENU



Starters

OYSTER SHOOTER* ^{GF} 3
Fresh Pacific Oyster, Cocktail Sauce, Lemon.
Add Outfitters Vodka \$2

FRIED CAULIFLOWER 12
Cauliflower Florets Lightly Battered and Fried.
Choice of One: Chipotle Aioli, Ranch,
Serrano, or Curry Remoulade.

LAMB LOLLIPOPS ^{GF} 19
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 22
Two Dungeness Crab Cakes (Red Bell Pepper,
Onion, Panko), Lemon, Curry Remoulade.

MEXICAN STREET CORN DIP 14
Grilled Corn, Jalapeño, Onion, Lime, Cilantro,
Cream Cheese, Cotija, Tajín, Tortilla Chips.

FONDUE 16
Broccoli, Granny Smith Apple, French
Baguette, Swiss, Chili Flake, Wine, Brandy.

LA BREA FRENCH BAGUETTE 4
***Add Compound Butter +\$3**

Soup & Salads

SEAFOOD CHOWDER 8/12
Cod, Prawns, Cream, Onion, Celery,
Carrot, Bacon, Potato, Clam Base Broth.

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

CAESAR SALAD 8/12
Romaine Lettuce, House-Made Caesar Dressing,
Croutons, Parmesan. *Contains Fish.

WEDGE SALAD ^{GF} 12
Iceberg, Choice of Bleu Cheese or Thousand
Island Dressing, Bacon, Grape Tomato, Bleu
Cheese Crumbles. Add Avocado +3

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

Wild Sockeye Salmon 9

Chicken Breast 7

Dungeness Crab 12

Entrees

LE CHAT NOIR STEAK ^{GF} 55
Cooked to Order. Your choice: 8oz Beef
Tenderloin **or** 14oz Boneless Ribeye, Compound
Butter, Garlic Mashed Potatoes & Balsamic
Brussels or Succotash.

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

GOUDA PESTO CHICKEN ^{GF} 31
Chicken Breast, Gouda, Pesto, Cream,
Parmesan, Tomato, Garlic Mashed Potatoes &
Balsamic Brussels or Succotash.

JALAPEÑO CHICKEN ^{GF} 31
Chicken Breast, Mushrooms, Jalapeños, Cream,
Garlic, Onion, Pepper Jack Cheese, Garlic
Mashed Potatoes & Balsamic Brussels or
Succotash.

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 & Balsamic Brussels or Succotash.
Bangalore Glaze or Serrano Aioli

DUNGENESS CRAB MAC & CHEESE 26
Dungeness Crab, Rotini, Swiss, Cheddar,
Fresh Tomato, Green Onion, Parmesan-Panko Crust.

Pub Grub

FISH & CHIPS

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

True Cod- 20 Halibut- 23

BLACKENED PRAWN TACOS

19

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

BEER-BATTERED COD TACOS

18

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

CAULIFLOWER TACOS

17

Beer-Battered Two Piece, 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.

SHRIMP PO'BOY

20

House Battered Fried Shrimp, Citrus Coleslaw, Tomato, Red Onion, Curry Remoulade, French Roll. Choice of Fries or Green Beans.

SIGNATURE CHEESEBURGER*

19

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

***Sub Actual Veggies Black Bean Burger \$18**

LAMB MERGUEZ

19

Two Uli's Famous Lamb Sausages, Harissa Aioli, Pickled Red Onion, Arugula French Roll.

Add Caramelized Onion +1

Sides

SUMMER SUCCOTASH

9

Zucchini, Summer Squash, Fava Beans, Green Onions, Cauliflower, Roasted Corn, Fresh Herbs

BACON BALSAMIC BRUSSELS

9

Fried Brussels Sprouts, Bacon, Balsamic Reduction.

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.



Beverages

DR. GATO DIRTY SODA

7

Dr. Pepper, Luxardo Cherry & Vanilla Syrup, Lime, 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.