## Seafood

Fresh Shucked Oysters Market Price Horseradish, Mignonette Pearls, Lemon

11b Steamed Honey Mussels \$28 Saffron Wine, Cherry Tomatoes, Fresh Herbs, Fennel, Focaccia

Seared Tuna \$19 Cucumber, Miso Aioli, Pickled Ginger, Rice Crisps

Crispy Salmon Cakes \$19 Pan-Fried, Crème Fraîche, Microgreen Salad Sautéed Garlic Prawns \$19 Tomato Concasse, Herbs, Focaccia

Seafood Chowder \$13 Salmon, Mussels, Bacon, Focaccia

Fish Tacos \$19 Crispy Pacific Cod, Cabbage, Jalapeños, Braised Fennel, Lime-Horseradish Aioli

\*The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate the risk of potential bacterial or viral contamination.

## Appetizers & Salads

\*Add Grilled Chicken, Seared Scallops, or Sautéed Prawns to any Salad for \$10

Charcuterie Board \$25 Iron Butcher Meats, Local and International Cheeses, House Pickled Vegetables, Crackers

Vegan Tacos \$19 Crispy Tempeh, Cabbage, Jalapeños, Braised Fennel

11b of Wings \$18 Hot, Salt & Pepper, Sweet Herbs & Garlic, Korean BBQ

Crispy Pork Belly \$18 16 Hour Sous-Vide, Pickled Pearl Onions, Crispy Brussels Sprouts

Chicken Tenders \$17 Hand Breaded Tenders, Honey Mustard Mayo Nashville Cauliflower Florets \$13 Fried Cauliflower, Chipotle Mayonnaise, Chives

House Made Potato Chips \$9 Salt & Vinegar Seasoning, Sour Cream & Onion Dip, Sundried Tomato Hummus

Classic Caesar Salad \$15 Local Romaine Lettuce, Croutons, Parmesan

Kanaka Creek Salad \$16 Feta Cheese, Candied Pecans, Seasonal Berries, Honey Poppyseed Vinaigrette

Beet & Goat Cheese Salad \$16 Soft Goat Cheese, Kale, Apples, Fennel, Pumpkin Seeds

Entrées are served wit Sourced Seasonal Vegetab	•	
Pan-Seared Salmon Crispy Skin, Confit Potatoes, Gremolata	\$29	Mediterranean Bowl \$23 Roasted Garlic & Herb Falafel, Zucchini, Peppers, Fennel, Hummus
70z Sirloin Steak Roasted Potatoes, Demi-Glace	\$31	Tomato Gnocchi \$21 House-Made Gnocchi, Creamy Tomato Sauce,
12oz NY Striploin Steak Pan-Fried Potatoes, Demi-Glace	\$42	Crème Fraîche, Fresh Basil
Braised Short Rib Mashed Potatoes, Peppercorn Gravy	\$35	Cajun Chicken Tagliatelle \$25 Grilled Local Free Run Chicken Breast, Sundried Tomatoes, Cajun Cream Sauce
Jägerschnitzel Mashed Potatoes, Braised Red Cabbage, Mushroom Gravy	\$24	Seafood Tagliatelle \$28 Pacific Cod, Prawns, Mussels, Red Pepper, Lemon Cream Sauce
Pork Tomahawk Warm Potato Salad, Pineapple, Fresh Her Butter of the Gods	\$33 rbs,	Fish & Chips \$28 Two Pieces of Craft Beer Battered Cod, Fries, Coleslaw, Tartar Sauce
Prawns or Scallops \$10 Compound Butter \$3 Gorgonzola \$3		
Handhelds *Add Bacon, Mus an Egg for \$3.00	hrooms, or	
Kingfishers Cheddar Burger White Cheddar Cheese, Tomato, Lettuce, Onion, Burger Sauce	\$19	Nashville Chicken Sandwich Nashville Fried Chicken Breast, Chili Oil, Chipotle Mayo, Coleslaw, Pickles
Iron Butcher Burger Iron Butcher Beef Patty, White Cheddar C	\$23 Cheese,	Chicken & Brie \$23 Free Run Chicken Breast, Double Cream Brie,
Crispy Bacon, Onion Rings, Burger Sauce		Balsamic Glaze, Focaccia
Crispy Bacon, Onion Rings, Burger Sauce Salmon Burger Steelhead Salmon, Creamy Dill Coleslaw, Tomato, Red Onion, Tartar Sauce	\$21	Balsamic Glaze, Focaccia Falafel Burger \$19 House Made Garlic & Herb Falafel, Lettuce, Red Onion, Tzatziki
Salmon Burger Steelhead Salmon, Creamy Dill Coleslaw, Tomato, Red Onion, Tartar Sauce	\$21 Side Upg	Falafel Burger \$19 House Made Garlic & Herb Falafel, Lettuce, Red Onion, Tzatziki