

# PEARL

## SMALL PLATES & STARTER SALADS

### SAVORY CHICKEN

wild mushrooms, giant white beans, black truffle vinaigrette  
10

### SPICY TUNA TARTARE\*

cucumber, radish, wasabi tobiko, sesame wontons  
12

### STEAMED PENN COVE MUSSELS

Salumi sopressata, fresh herbs, garlic-wine broth  
10

### CRISPY-FRIED CALAMARI

spicy sambol cream  
12

### BABY SPRING GREENS

organic baby lettuces, fresh herbs, seasonal garnishes, champagne vinaigrette  
8

### HOUSE SALAD

bibb lettuce, fresh tomatoes, Oregon bleu cheese vinaigrette  
8

### EGGLESS CAESAR

garlic-anchovy dressing, rustic croutons  
7  
with grilled chicken 11  
with grilled salmon 13

### POTATO LEEK BISQUE

smoked salmon, creme fraiche, chives  
7

## \$10 ENTRÉES

### THE BURGER\*

prime ground chuck, brioche bun, bacon, Tillamook cheddar, lettuce, tomato, aioli, crispy onions  
10

### GRILLED CHICKEN CLUB

chili-spice rub, bacon, avocado, tomato, romaine, red pepper aioli, Macrina brioche bun  
10

### BERKSHIRE PORK SLIDERS

roasted berkshire pork shoulder, pearl style KYA barbecue sauce, served on macrina potato rolls  
10

### PAN SEARED CHICKEN BREAST

marsala-porcini jus, cipollini onions, house cut fries  
10

### CHICKEN PAPPARDELLE

fresh pasta, wild mushrooms, creamy porcini broth, reggiano parmesan  
10

### OYSTER PO BOY

buttermilk-cornmeal crumbs, housemade tartar, garlic toast, house cut fries  
10

### STEAK SANDWICH\*

pan-seared tenderloin with shallots, garlic, Oregon bleu cheese, tomatoes, crispy onions, on grilled potato bread  
10

### THE CHOPPED

grilled chicken, salumi sopressata, artisan cheddar, corona beans, scallions, basil, tomatoes, bleu cheese vinaigrette  
7 / 10

### STEAK & BLUE CHEESE SALAD\*

marinated grilled steak, Oregon blue cheese, bacon, tomatoes, crispy onions and romaine  
10

### CHEF'S CIOPPINO\*

shrimp, shellfish, salmon, whitefish and tuna, garlic-tomato broth, red pepper rouille, olive toast  
10

### GRILLED KUROBUTA PORK CHOP\*

parmesan polenta, broccolini, brown sugar glaze  
10

### WILD MUSHROOM RISOTTO

porcini broth, reggiano parmesan, truffle oil  
10

### HOUSEMADE GNOCCHI

smoked salmon cream, spring onions, fresh peas  
10

## ALWAYS AVAILABLE

### SEAFOOD SALAD\*

grilled and chilled shrimp and scallops, avocado, hard-cooked egg, tarragon-louie dressing  
13

### ROCKET SALAD WITH SEARED TUNA\*

green beans, picholine olives, tomato confit, potatoes, anchovy, citrus vinaigrette  
12

### CEDAR PLANKED KING SALMON\*

spring onions, peas, asparagus, herb butter sauce  
13

### BLACK ANGUS FILET MEDALLIONS\*

green peppercorn demi, house cut fries, tempura onion  
13

### DUNGENESS CRAB CAKES

stone-ground mustard sauce, frisee-apple salad, warm bacon vinaigrette, house cut fries  
13

*We support local farmers and use organic and sustainable products when available.*

*\* Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food-borne illness.*