

# PEARL

## SMALL PLATES & SALADS

### SAVORY CHICKEN

mushroom ragu, giant white beans,  
black truffle vinaigrette  
10

### STEAMED PENN COVE MUSSELS

Salumi sopressata, fresh herbs, garlic-wine broth  
10

### CRISPY-FRIED CALAMARI

spicy sambol cream  
12

### PAN-SEARED TIGER PRAWNS

hot spices and garlic butter sauce  
12

### SPICY TUNA TARTARE\*

cucumber, radish, wasabi tobiko, sesame wontons  
12

### HOUSE SALAD

bibb lettuce, fresh tomatoes, Oregon bleu cheese vinaigrette  
8

### ROASTED HEIRLOOM BEET SALAD

Humboldt Fog chevre, extra virgin olive oil, micro beet greens  
8

### EGGLESS CAESAR

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

## SANDWICHES & SALAD ENTRÉES

### THE BURGER\*

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

### GRILLED CHICKEN SANDWICH

spicy szechuan rub, sweet mustard  
sauce, lettuce, tomato, crispy onions  
10

### STEAK SANDWICH\*

pan-seared tenderloin with shallots,  
garlic, Oregon bleu cheese, tomatoes  
and 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

### WILD MUSHROOM RISOTTO

porcini broth, reggiano parmesan,  
truffle oil  
10

### STEAK & BLUE CHEESE SALAD\*

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

### SEAFOOD SALAD\*

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