

Lunch Menu

SAFFRON SALMON



Freshly Made Clam Chowder with Bacon, Potatoes, Cream, Celery, Herbs and Spices Cup \$5 Bowl \$8

Cup of Clam Chowder Paired with Mixed Greens or the Caesar Salad \$9 Paired with the Spinach Salad \$10

Mixed Greens Tossed with Grated Carrots, Seasoned Toasted Bread Crumbs and a Gorgonzola Vinaigrette \$5 petite \$7 bistro

Caesar Salad of Romaine Lettuce, Toasted Bread Crumbs, Parmesan and a Creamy Garlic Dressing \$5 petite \$7 bistro
add Anchovies \$1.50

Baby Spinach Tossed with Bacon, Soy Nuts, Gorgonzola, Granny Smith Apples and a Sherry Vinaigrette \$6 petite \$9 bistro

Grilled Salmon, Grilled Prawns or Fresh Dungeness Crab on a Bistro Mixed Greens or a Bistro Caesar Salad \$13
on a Bistro Spinach Salad \$14

Fresh Handpicked Dungeness Crab from the Winter Hawk Fishing Vessel Served over a Tangy House Made Cocktail Sauce
in a Martini Chiller \$15

Goat Cheese Baked with Garlic and Served with Olive Tapenade, Fresh Herbs and Toasted Crostini \$12

6 oz. Pan Fried Dungeness Crab & Shrimp Cake Flavored with Capers and Scallions Served with Wasabi Aioli and Drizzled
with a Malt Vinegar Reduction \$15

Our House Made Frites: A Traditional Belgium Snack of Twice Fried Fresh Shoe String Potatoes Tossed with Sea Salt and
Served with a Tangy Steak Sauce \$5

Grilled Salmon Sandwich with an Saffron Aioli, Tomato and Basil, Served on a Toasted Roll with House Made Slaw \$12
(substitute \$2 for a mixed greens salad or frites and \$3 for a cup of clam chowder)

Crab B.L.T. with Fresh Dungeness Crab, Bacon, Lettuce, Tomato and Rémoulade, Served on a Toasted Roll
with House Made Slaw \$15 (substitute \$2 for a mixed greens salad or frites and \$3 for a cup of clam chowder)

Steak Sandwich with Grilled 6 oz. Strip Loin, Caramelized Shallots and Bleu Cheese Butter Served on Toasted Flat Bread
with House Made Frites \$15

The Michael Burger with Grilled Natural Beef, Tillamook White Cheddar, Smoked Bacon and a Tangy Steak Sauce on a Toasted Bun
with House Made Frites 1/4 lb \$10 1/2 lb \$12

Grilled Natural Beef Burger with Lettuce, Onion and Tomato on a Toasted Bun with House Made Frites
1/4 lb \$7.50 1/2 lb \$10 Add White Cheddar, Gorgonzola or Caramelized Shallots \$2 each

A Spicy Seafood Stew with Mussels, Prawns, Squid and Fresh Dungeness Crab in a Stock with Saffron, Tomato and Vegetables \$23

6 oz. Pan Fried Dungeness Crab & Shrimp Cake Flavored with Capers and Scallions with a Wasabi Aioli and Drizzled with a Malt
Vinegar Reduction, Served with Frites and House Made Slaw \$21

Please make your server aware of any food allergies. No Cell Phones! 18% Gratuity added to parties of five or more. \$2 split plate charge.

Saffron Salmon only uses wild salmon. When in-season, we buy live Dungeness crab locally and pick the meat ourselves. All of our meals are prepared fresh to order. Consequently, food may take a bit longer to prepare. Please sit back, relax and enjoy the view.