

COSMOS

dinner

SMALL

MARINATED OLIVES & ALMONDS	5
ARTISAN CHEESE PLATE	13
CAESAR SALAD* <i>Chicken 5 Salmon 7</i>	7
Romaine hearts, house-made Caesar dressing, focaccia croutons, lemon, Parmesan	
ROASTED BABY BEET SALAD	13
Pistachio butter, baby kale, chevre, saba dressing	
BUFFALO MOZZARELLA	12
Heirloom tomato, cucumber, red onion, micro greens, olive oil, balsamic glaze, focaccia crostini	
ROASTED CAULIFLOWER	8
Marcona almonds, chimichurri sauce, focaccia bread crumbs, Parmesan	
BRUSSELS SPROUTS	9
Candied bacon, clover honey, Dijon, crispy Washington apples	
HAMACHI CRUDO*	13
Citrus, serrano pepper, micro herbs, blood orange coulis, cilantro oil	
ARUGULA AND BLUEBERRY SALAD	10
Spiced Spanish almonds, avocado, cherry tomato, onion, feta, crispy prosciutto	

SHAREABLE

STEAK FRITES*	18
Grilled top sirloin, pimento aioli, chimichurri	
MANILA CLAMS	13
Fresh green curry, lemongrass, dill, saffron, coconut broth, grilled bread	
AHI TUNA POKE*	16
Avocado, mango, cilantro, sesame, wakame, scallion, orange-chile sauce	
DOUBLE R RANCH BURGER* <i>Bacon 2</i>	14
White cheddar, lettuce, tomato, balsamic onion, Portlandia ketchup, pub bun, fries	
FRENCH DIP*	15
Beef or turkey, Gruyère, caramelized onions and horseradish aioli on baguette, fries	

MAIN

KING SALMON*	36
Fresh garbanzo beans, vegetable succotash, Banyuls, tomato coulis	
PRAWN FETTUCCHINE FLORENTINE	32
Basil pesto, baby tomatoes, spinach, vermouth cream	
ROASTED HALF CHICKEN	28
Crème fraîche mashed potatoes, creamed leeks, bloomsdale spinach, chicken jus	
GRILLED CARLTON FARMS PORK CHOP*	34
Black pepper spaetzle, arugula, gingered apricot chutney	
GRILLED FILET MIGNON*	40
Marble potatoes, haricot vert, forest mushrooms, Pinot Noir demi-glace	