

## Matts' Features

**Our special change once a month,  
Please call for our most current specials**

### Appetizers

#### **Heirloom Tomato Caprese**

Heirloom tomato, fresh mozzarella, basil  
and balsamic vinaigrette 10

### Entrees

#### **Grilled Fresh Alaskan Halibut**

Pineapple-jalapeno butter, lemon jasmine  
rice and seasonal vegetables 27

#### **Wild Sockeye Salmon**

Honey and rosemary poached salmon with wild  
mushroom risotto and lemon chive beurre  
blanc and jicama red onion and  
cilantro salad 19

#### **Island Chicken Salad**

Jerk chicken breast, baby greens, mango, red  
bell pepper, cucumber, Walla Walla sweet onion,  
plantain chips and lime vinaigrette 17

#### **Petit Filet**

6 oz. Choice center cut filet with Yukon Gold  
smashers and seasonal vegetables 25.95

### Dessert

#### **Bread Pudding**

Whiskey sauce and a Jack Daniel's fudge  
praline ice cream 7

## *Oysters on the Half Shell*

### *Today's Fresh Shucked Oysters*

#### 14.95 / 25.95

Fanny Bay ~ Baynes Sound, BC  
Penn Cove ~ Whidbey Island, WA  
Nisqually ~ Puget Sound, WA

#### 16.95 / 27.95

Kumamoto ~ Humboldt Bay, CA  
Kusshi ~ Vancouver Is., BC

### *Chef Select Fresh Shucked Oysters*

#### 15.95 / 26.95

A sampling of our oysters