

Starters & Appetizers

Crispy Fried Calamari
chipotle aioli, frisée with truffle oil
15

Rustic Flatbread
fresh mozzarella, basil, peppers, onions,
roasted teardrop tomatoes drizzled with
balsamic reduction and pesto oil
13

Bleu Cheese Risotto Croquettes
red onion jam, frisée, truffle sea salt, olive oil
11

Charcuterie
pork head cheese, copa, cambozola, onion
marmalade, garlic crostini
13

Tuna Tartare
avocado salsa, wasabi cucumber drizzle,
tropical chips
14

Soup & Salads

JUNO Clam Chowder
5/7

Soup Of The Day
5/7

House Salad
mesclun greens, apples, goat cheese,
candied pecans, tomatoes
7

Caesar Salad
romaine hearts, tomatoes, croutons, parmesan
8

Entrée Salad

Seafood Chop
scallops, shrimp, crab meat, chopped romaine,
cherry tomatoes, champagne vinaigrette, sundried
cranberries
20

Specialty Beverages

San Pellegrino Sparkling Water 5
Acqua Panna Still Water 5
Dry Soda (Blood Orange or Juniper) 5
San Pellegrino Limonata 5
Thomas Kemper Root Beer 5

Entrées

Surf & Turf
braised oxtail, seared scallops, mushrooms
risotto, bourbon demi
30

Grilled Salmon
lavender-honey glaze, bulgur tabbouleh,
grilled vegetables
28

Sautéed Chicken
melted brie sauce, Dungeness crab, cappellini
with herbs and olive oil, wilted greens medley
28

Pan Fried Halibut
yuzu caper sauce, saffron basmati rice,
seasonal vegetables
30

Seafood Penne
shrimp, crab claws, scallop, cream, roasted
garlic, peppers, onions, tomatoes, basil
31

Grilled Ribeye Steak
hoisin barbecue sauce, white cheddar potato
gratin, sautéed vegetables
33

Marinated Lamb
double rib chop, pomegranate demi, fingerling
potatoes, sautéed greens
32

New York Steak
peppercorn sauce, rosemary truffle potatoes,
sautéed vegetables
31

Mushroom Gnocchi
roasted mushrooms, spinach, sundried tomato
pesto, cream, parmesan cheese
18

*Parties of 6 or more will be presented one check and
a gratuity of 18% will be added*

*The State of Washington would like you to know
that consuming raw or undercooked proteins
may increase risk of food borne illness*

