



Starters

JUNO Clam Chowder

chopped white clams, applewood smoked bacon
8

Shishito Peppers

togarashi seasoning, lime
12

Fried Brussels

sweet chili, cashews, sesame seeds
12

Arctic Crab Cakes

fennel salad, red pepper aioli
17

Mushroom Risotto

foraged and found mushrooms, arborio rice,
parmesan, thyme
14

Cioppino

spicy tomato broth, shrimp, seasonal fish, clams,
potatoes, toast
19

Chef's Board

butchers choice of cured meats and artisan
cheeses, accoutrement, crostini
25

Salads

Artisanal Salad

mixed greens, apple, ricotta salata,
bacon vinaigrette
12

Caesar Salad

romaine hearts, tomatoes, croutons, parmesan
13

Beet Salad

roasted and shaved beets, goat cheese, honey,
pine nuts
14

Entrées

Diver Scallops*

miso butter, forbidden rice, snow pea
35

Market Salmon*

confit sunchokes, pear puree,
roasted cauliflower
32

Chicken Piccata

capers, lemon butter, whipped potatoes,
swiss chard
28

Roasted Squash

butternut squash, quinoa almond cranberry
gremolata, balsamic glaze
22

Prime Ribeye*

rosemary demi, brown butter potato puree,
asparagus
55

Braised Short Rib

tomato basil jam, creamed orzo
36

JUNO Burger*

wagyu beef patty, butter lettuce, bacon, tomato,
bistro sauce, cheddar, hand cut fries, brioche bun
20

Specialty Beverages

San Pellegrino Sparkling Water	5
Acqua Panna Still Water	5
San Pellegrino Limonata	5.25
Thomas Kemper Root Beer	5.25

*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*