

### SMALL BITES

**Caesar Salad 9**

hearts of romaine, preserved lemons, croutons, Spanish white anchovies

**Organic Mixed Greens 8**

cucumber carpaccio, Tuscan cantaloupe, Marcona almonds, and lemon-herb vinaigrette

**Boston Butter Lettuce Salad 10**

plump cherry tomatoes from the farmer's market, crumbled goat cheese, tossed to order with our house stone fruit vinaigrette

**Farmer's Market Tomato Salad 9**

thick slices of organic tomatoes with basil and fresh mozzarella

**Hawaiian "Ahi" Tuna Tartar 13**

olive vinaigrette, pine nuts, orange essence

**Sweet Corn Raviolis 9**

sautéed white corn, chanterelle mushrooms, topped with crispy onions

**Soup of the Day 9**

chef's choice

**Tempura Rock Shrimp 12**

spicy aioli, yellow pea sprouts, and lime oil

**Market Roasted Asparagus Salad 10**

prosciutto, poached organic farm fresh egg, balsamic vinegar reduction

**Lobster and Crab Cakes 14**

two big fried seafood cakes served with house made tarter sauce

**Red Wine Braised Short Rib 11**

braised greens, fresh beans, and a red wine reduction

**Hand Crafted Beef Burger 11**

ground daily served with herbed fries and house-made mustard

### BIG BITES

**Pasta and Spicy House Made Sausage 21**

house made pasta with fresh garden tomatoes, chopped basil, and white wine

**Bacon Wrapped Chicken 23**

crispy bacon wrapped chicken breast with plump cherry tomatoes over a bread salad

**Seared Local Scallops 28**

sweet corn "hush puppies" with leeks and glazed onions

**Alaskan Halibut Poached in Extra Virgin Olive Oil 28**

herbed crushed potatoes with wilted spinach and saffron sauce

**Thyme Scented Double Cut Porkchop 31**

sautéed chanterelle mushrooms, sweet corn, caramelized cipollini onions, and baby potatoes

**Grilled Niman Ranch Flat Iron Steak 29**

onion rings, wilted greens, and smoked Rouge River blue cheese

**Grilled Petite Filet of Beef 31**

balsamic roasted portobello mushroom atop of creamy mashed potatoes with herbed butter and red wine sauce

### SHARE BITES

**Simply Raw 24**

Hawaiian tuna, oysters, smoked Arctic Char tartar and scallop ceviche, simply prepared, Yukon potato chips

**Artisan Cheese Board 12**

house made crackers, almonds, organic honey

**Chips & Dips 12**

lemon laced hummus, creamy artichoke dip, grilled bread, fennel-coriander water crackers

**Charcuterie Plate 12**

housemade salami and cured meats with grainy mustard

### SIDES 6

wilted spinach  
sea salt cured olives  
yukon mashed potatoes  
herbed French fries  
potato gnocchi  
olive oil crushed potatoes  
onion rings  
white corn hush puppies

JSix supports farms, ranches and fisheries that are guided by principles of sustainability. Our esteemed Chefs Christian Graves, Mitchell Conniff, John Larson and Matt Smith hand-crafted this menu for your delight. Please visit us again to experience their new creations.