

\$46 THREE COURSE DINNER

Course One - Starters

Grilled Pineapple Chili Lime Brussels Sprouts

Crispy fried Brussels sprouts and caramelized pineapple wedges tossed with fresh lime juice, chili powder, and sea salt.

Vermont Maple Peppered Bacon

Thick-cut applewood-smoked bacon glazed with brown sugar and Vermont maple syrup, finished with cracked black pepper and sea salt.

Herb Cream Cheese Mushrooms

Tender mushroom caps filled with herb-infused cream cheese, breaded in seasoned panko, and baked until golden. Served with house-made garlic ranch.

Lollipop Street Corn Dip

A creamy blend of fire-roasted corn, lime-infused truffle oil, and smoky chipotle aioli, finished with crumbled aged goat cheese and pickled jalapeños. Served with crisp tortilla chips.

Napa Valley Goat Cheese Bites

Golden-fried goat cheese served over warm quinoa and finished with a lavender honey drizzle. A balance of creamy, crispy, and lightly floral flavors inspired by California's wine country.

Arizona Grove Asparagus Salad

Grilled asparagus, shaved fennel, arugula, Cara Cara orange, and toasted pecans with orange blossom citrus vinaigrette.

Willamette Valley Strawberry Salad

Thin-shaved Brussels sprouts, fresh strawberries, toasted pecans, basil, and rose petal vinaigrette.

Kansas Salad

Quinoa with roasted baby carrots, spinach, blueberries, and walnuts finished with honey-white balsamic dressing.

All-American Salad

Mixed greens, cucumber, red onion, tomato, and rose petal vinaigrette. A simple tribute to American farm produce.

New England Clam Chowder

Classic creamy chowder with tender clams and potatoes. A New England coastal staple.

Course Two - Entrées

All-American Burger

USDA Prime beef patty topped with thick-cut bacon, farm egg, American cheese, red onion, pickles, chopped chives, and Road Trip secret sauce on a brioche bun.

Blue Summit Burger

Pepper-crusted USDA Prime Double R Ranch beef topped with arugula and gorgonzola sauce on a brioche bun. A Pacific Northwest-inspired gourmet burger.

Brisket Horseradish Stack

Tender BBQ brisket layered with melted cheddar and panko-breaded fried red onions, finished with horseradish aioli on Texas toast.

American Vineyard Chicken

Two marinated chicken breasts sautéed with asparagus and mushrooms in a rich Pinot Noir wine sauce.

House-Smoked St. Louis-Style BBQ Ribs

A pound and a half of in-house smoked ribs served with cornbread, house-cut fries, and creamy coleslaw.

Deception Pass Maple Mustard Salmon

Roasted salmon with Vermont maple mustard glaze, mashed potatoes, and chili-lime Brussels sprouts.

Yonkers Pork Cutlet

Crispy pork cutlet topped with burrata and basil with red pan sauce over pasta.

Cowboy Bloom Lavender Chicken

Chicken breast glazed with lavender-infused honey butter, roasted garlic, fresh thyme, and a touch of bourbon. Served with rosemary fingerling potatoes finished with white truffle oil and Parmesan. Inspired by Wyoming's rustic bounty.

Smoky Parmesan-Crusted Cauliflower

Roasted cauliflower steak with a smoky chipotle crema and Parmesan-herb crust, served alongside a velvety purple potato purée.

Boston Harbor Herb-Crusted Cod

Herb-crusted cod with purple potato purée, roasted lavender cauliflower, and cherry chutney.

Fiery Bayou Squid Ink Pasta

Squid ink pasta with Alaskan shrimp and mussels in a spicy Cajun garlic white wine cream sauce, finished with lemon zest and fresh tarragon.

Course Three - Desserts

Bar Harbor Lemon Cake

Fluffy lemon loaf drizzled with a vibrant blueberry glaze made from fresh Maine berries and a hint of vanilla.

California Carrot Cake

Moist carrot cake spiced with cinnamon, nutmeg, and ginger, layered with cream cheese frosting, finished with caramel drizzle and fresh whipped cream.

American Campfire Donuts

Warm cinnamon graham cracker donuts served with a rich chocolate-marshmallow dipping sauce.

Buckeye Cheesecake

Creamy cheesecake drizzled with chocolate and peanut butter sauce, topped with a signature Buckeye candy inspired by Ohio's classic treat.

Hawaii Lava Cake

Chocolate Lava Cake with Vanilla Ice Cream and Chocolate Syrup.



Restaurant Week

April 26th - May 3rd

\$24

PRIX FIXE LUNCH

Course One

Grilled Pineapple Chili Lime Brussels Sprouts

Fried Brussels sprouts and pineapple wedges tossed with fresh lime juice, chili powder, and sea salt.

Napa Valley Goat Cheese Bites

Crispy fried goat cheese served over warm quinoa with a lavender honey drizzle.

Herb Cream Cheese Mushrooms

Mushroom caps filled with herb cream cheese, breaded in panko, and baked golden. Served with garlic ranch.

Lollipop Street Corn Dip

Fire-roasted corn, lime truffle oil, and chipotle aioli. Finished with aged goat cheese and pickled jalapeños. Served with tortilla chips.

Chesapeake Bay Spring Seafood Stew

Mussels and littleneck clams simmered in tomato-white wine broth with sweet corn, fingerling potatoes, fresh basil, and a touch of sherry.

Course Two

Spicy Carolina Slaw & Pork

Pulled pork, coleslaw, fried onion straws, Carolina mustard, and pepper jack on Texas toast.

Brisket Horseradish Stack

BBQ brisket, cheddar, crispy panko onions, and horseradish aioli on Texas toast.

Nashville Hot Chicken Sandwich

Buttermilk fried chicken in Nashville hot sauce with coleslaw and comeback sauce on a torta bun.

All-American Burger

USDA Prime beef, bacon, fried egg, red onion, pickles, chives, American cheese, and house sauce on brioche.

Blue Summit Burger

Pepper-crusted USDA Prime beef, arugula, and gorgonzola sauce on brioche.

Maple Bourbon Bacon Mac & Cheese Burger

USDA Prime beef, bourbon-glazed bacon, maple, smoked gouda mac & cheese, crispy topping.

Cherrywood Smoked Burger

USDA Prime beef, pickled cherry relish, bacon jam, chipotle mayo, and American cheese on brioche.

Oregon Valley Mushroom Melt

Grilled portobello, goat cheese, arugula, and basil pesto on artisan bread. Served with sweet potato fries and marshmallow dipping sauce.

American Vineyard Chicken

Marinated chicken breast with asparagus and Pinot Noir mushroom sauce. Served over purple potato purée.

Arizona Grove Asparagus Salad

Grilled asparagus, shaved fennel, arugula, Cara Cara orange, and toasted pecans with orange blossom citrus vinaigrette.

Willamette Valley Strawberry Salad

Thin-shaved Brussels sprouts, fresh strawberries, toasted pecans, basil, and rose petal vinaigrette.

Kansas Honey Butter Chicken Salad

Golden honey-butter chicken over quinoa with roasted baby carrots, spinach, blueberries, and walnuts finished with honey-white balsamic dressing.

Cowboy Bloom Lavender Chicken

Lavender honey butter-glazed chicken with roasted garlic and thyme. Served with rosemary fingerling potatoes and Parmesan.

Yonkers Pork Cutlet

Crispy pork cutlet topped with burrata and basil with red pan sauce over pasta.



Restaurant Week - Dinner

April 26th - 28th



Course One - Starters

Cornmeal-Crusted Pacific Oysters

Crispy oysters with green apple mignonette and chili oil.

Why it's native to Washington: The cold waters of the Pacific Northwest produce some of the country's finest oysters, a staple of Washington's coastal cuisine.

Roasted Apple & Butternut Squash Soup

Created By Long Island's Best Soup Maestro Chef Pedro Hernandez

Roasted Washington apples and butternut squash blended with cider, warm spices, and a touch of cream. Finished with olive oil and sea salt.

Why it's native to Washington: Washington's orchard country and fall harvest season define this soup, with apples and cider at the center of the state's agricultural identity, paired with squash grown across its fertile valley farms.

Honeycrisp Apple Salad

Wild greens with sliced Honeycrisp apples, aged cheddar, candied hazelnuts, and dried Washington cherries in a cider vinaigrette.

Why it's native to Washington: Washington is the leading apple-producing state in the U.S., known for varieties like Honeycrisp that define its agricultural identity.

Course Two - Entrées

Pacific Northwest Smash Burger

USDA smashed patty with white cheddar, applewood bacon, blackberry-onion jam, Dijon-cider aioli, and pickles on a toasted bun. Served with apple cider slaw.

Why it's native to Washington: Ingredients like apples, blackberries, and cider reflect the region's farms and orchards, bringing a Pacific Northwest identity to a classic burger.

Cedar-Seared Columbia River Salmon

Fresh Columbia River salmon seared with cedar-smoked oil and finished with a huckleberry-red wine gastrique and charred lemon. Served with Rainier asparagus and crispy fingerling potatoes finished in an apple cider-mustard glaze with whole grain mustard and fresh herbs.

Why it's native to Washington: Columbia River salmon is central to Washington's coastal identity, while cedar smoke, wild huckleberries, Rainier asparagus, and apple cider-driven potatoes reflect the state's balance of forest, farm, and river.

Alder-Roasted Washington Chicken

Half chicken roasted with crisp skin, glazed with Washington apple cider reduction and roasted apple jus. Served with honey-glazed rainbow carrots and warm farro with pickled raspberries, finished with herb oil.

Why it's native to Washington: Washington's apple orchards and honey production define the state's agricultural identity.

Alder-Seared Wagyu Strip (\$20 Surcharge)

Wagyu strip seared in alder-smoked butter with an espresso rub and deep crust, finished with smoked salt and a warm cherry mostarda. Served with wild mushroom ragout and braised kale, alongside crispy fingerling potatoes finished in an apple cider-mustard glaze with whole grain mustard and fresh herbs.

Why it's native to Washington: Washington's identity is rooted in alder smoke, coastal forests, orchard fruit, and wild-foraged mushrooms, paired here with coffee and cherry elements that reflect the region's land and culture.