



## STARTERS

CRISPY BRUSSEL SPROUTS 10  
spicy apricot glaze

STUFFED JALAPENOS 12  
applewood bacon, spicy cream cheese,  
peach chutney

DUNGENESS CRAB STRATA 20  
avocado, pico de gallo, mango, tortilla strips,  
aji amarillo sauce

SMOKED TROUT POUTINE 13  
lemon-dill cream, cheese curds, idaho fries

SZECHWAN CAULIFLOWER 12  
szechwan bbq, sriracha aioli, jicama slaw

PORTOBELLO FRIES 11  
macadamia and panko crusted,  
mango ketchup

SMOKED CHICKEN FLATBREAD 12  
candied onion, smoked gouda, basil

MEAT & CHEESE BOARD 20  
local and imported charcuterie and cheeses

## SOUPS AND SALADS

CLAM CHOWDER or SOUP DU JOUR 8

HUCKLEBERRY 10  
toasted almonds, feta, tomato, field greens,  
huckleberry vinaigrette

CAESAR 11  
pecorino, pico de gallo, white boquerone  
CHICKEN 4

ICEBERG 13  
candied bacon, pickled egg, blue cheese,  
heirloom tomato, shallot, creamy roquefort

WARM CRAB SALAD 20  
dungeness crab, grilled asparagus, lemon,  
butter, capers, pickled egg, cucumber,  
tomato, spring mix

SMOKED CHICKEN SALAD 15  
brussel sprouts, cabbage, kale, white  
cheddar, pumpkin seeds, dry cherries,  
lemon vinaigrette

TABLEROCK COBB 16  
smoked trout, candied bacon, ballard  
cheddar, pickled egg, white beans, green  
onion, tomato, huckleberry vinaigrette

## ENTREES

FILET MIGNON 38  
bourbon gravy, portobello confit, yukon potato pancakes

NEW YORK STEAK FRITES 36  
cognac cream, wild mushrooms, russet potato straws

BRAISED PORK SHANK 32  
chile verde sauce, chipotle tortilla, avocado, pico de gallo,  
grilling cheese, jalapeno

HUCKLEBERRY SHORT RIBS 34  
beef short ribs, yukon potato and smoked cheddar bread pudding,  
jicama slaw

BISON MEATLOAF 34  
pabst gravy, wild mushrooms, celery root mash, sourdough texas toast

ANCHO ROASTED CHICKEN 28  
chorizo pan gravy, manchego polenta fries, jicama slaw

BRONZED STEELHEAD TROUT 28  
tomato ice cream, sharp cheddar grits, roasted corn succotash

POTATO CRUSTED HALIBUT 32  
cauliflower puree, fennel, pomegranate pearls, creme fraiche

CAJUN SHRIMP MAC & CHEESE 28  
spicy asiago cream, cheese curds, peppers, onions, wild mushrooms,  
cavatappi pasta

PORTOBELLO STROGANOFF 20  
fresh pappardelle pasta, crème fraiche

FISH & CHIPS 20  
guinness battered alaskan cod, hand cut fries, spicy remoulade, jicama slaw

SMOKE AND FIRE PIZZA 13  
smoked chicken, bacon, fire-roasted peppers, smoked gouda, asiago cream

## HAND HELDS

AMERICAN KOBE CHEESEBURGER 14  
truffle cheddar, tomato jam, brioche roll  
BACON 2

HUCKLEBERRY BBQ TURKEY & BRIE SANDWICH 13  
pulled roast turkey, slaw, ciabatta roll

CHICKEN TORTA SANDWICH 14  
corn crusted chicken, ghost pepper cheese, frisee, pico de gallo,  
agave syrup, ciabatta

BLACKENED STEELHEAD TROUT 16  
havarti, frisee, roast corn succotash, remoulade, ciabatta roll

CAPICOLA GRILLED CHEESE 13  
mahon cheese, spicy apricot preserves, black rye

IDAHO CHEESESTEAK 14  
beef tenderloin, beer jus, wild mushrooms, white cheddar, candied onions,  
yukon potato roll

THE REUBEN 13  
corned beef, gruyere, spicy russian sauce, grilled pepper and onion



Trillium proudly supports the following local producers:  
Sweet Valley Organics, Gaston's Bakery, Ballard Family Dairy, Costakis Inc., Ferranti Fresh Pasta, Purple Sage, Cloverleaf Creamery, Clear Springs Foods, AgriBeef Co., Brush Creek Creamery, Riverence

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.