

# Pacific Northwest

## **Welcome to Our Pacific Northwest Culinary Journey**

Immerse yourself in the rich flavors and fresh ingredients of the Pacific Northwest. Our menu highlights the region's bounty, showcasing local seafood, farm-fresh produce, and artisan ingredients. From the lush forests to the stunning coastlines, each dish is inspired by the natural beauty and vibrant culture of the PNW. Enjoy a culinary experience that celebrates sustainability and supports local farmers and fishermen. Join us as we take you on a delicious adventure through the flavors of the Pacific Northwest!

Chef Christopher Deaton

Opens 12:00 pm-1:45pm Tuesday and Thursday

6200 W Central Texas Expy

Building 220 Room 118

Killeen, TX

## Appetizers

### Gravlax Crostini

Delicate slices of cured salmon elegantly perched atop a rich cream cheese spread, served on toasted baguette slices for a delightful start.

\$8.00

### Portobello Mushroom Deconstructed Sliders

Savory roasted Portobello mushrooms infused with vibrant pesto and creamy goat cheese, nestled in fresh ciabatta for a satisfying bite.

6.50

## Salad

### Kale Salad with Lemon Vinaigrette

A refreshing kale salad featuring an array of crisp, seasonal vegetables, all tossed in a bright and zesty lemon vinaigrette.

\$6.50

## Entrees

### Blackberry Barbecued Chicken

Two Lollipop chicken legs in a sweet, smoky blackberry barbecue sauce, and finished with a subtle char.

\$7.50

### Honey-Glazed Salmon

Pan-seared salmon glazed with a sweet and savory honey-soy sauce, offering a perfect balance of flavors.

\$8.00

## Sides

### Fried Wild Rice

Fried wild rice with kale is a hearty blend of nutty wild rice and tender kale, tossed with caramelized shallots, celery, and garlic.

\$3.50

### Seattle-Style Potato Wedges

Crispy fried potato wedges, seasoned and served hot, embody the essence of Seattle's comfort food.

\$3.50

### Fried Lemon Garlic Brussels Sprouts

Crispy Brussels sprouts tossed in a zesty lemon garlic dressing, providing a delightful crunch and flavor.

\$3.50

### Walla Walla Onion Rings

Crisp golden-battered Walla Walla sweet onions, fried to perfection and served with a house made dipping sauce.

\$3.50

## Dessert

### Peach Tart

A delightful peach curl tart set in a crunchy pecan crumble crust, offering a sweet and nutty finish to your meal.

\$6.00

Menu items may contain or come into contact with wheat, eggs, tree nuts, and milk. Please ask our staff for more information about ingredients and preparation methods.