



APPETIZERS

SOUP

ROASTED TOMATO,
GOAT CHEESE SANDWICH 9

KOBE*

TWO MINI BURGERS, MONTEREY JACK,
CARAMELIZED ONIONS, TOMATO
PICKLE, SEA SALT FRIES 12

SCALLOPS

BUTTERNUT SQUASH EMULSION,
DUCK CONFIT, SAGE WALNUT PESTO 17

THREE CONES

LOBSTER SALAD, CAVIAR,
SALMON GRAVLAX 18

KING CRAB

BUTTER POACHED DUTCH HARBOR
ALASKAN KING CRAB 29

SHRIMP

TEMPURA FRIED PRAWNS,
SWEET CHILI SAUCE 16

FOIE

PORK BELLY CONFIT,
BLACK LENTIL RAGOUT,
TRUFFLE PATE, CHERRY JUS 22

SALADS

CAESAR

ROMAINE LETTUCE, PARMESAN
GARLIC DRESSING,
SOURDOUGH CROUTONS 9

SPINACH

CRIMINI MUSHROOMS,
BACON, SUN DRIED TOMATO,
POINT REYES BLUE,
BALSAMIC VINAIGRETTE 10

WEDGE

ICEBERG, RED ONION, SMOKED
BACON, ROASTED TOMATOES,
GORGONZOLA, CABERNET
BUTTERMILK DRESSING 9

BABY BEET

MIXED GREENS, HUMBOLDT
FOG GOAT CHEESE, CANDIED
MARCONA ALMONDS,
AGED BALSAMIC 11

ENTREES

SALMON

HOUSEMADE GNOCCHI, LOBSTER, HARICOT VERT, FOREST
MUSHROOMS, TOMATO FONDUE, LEMON VIN BLANC 30

AHI TUNA*

PAN SEARED, FOIE GRAS, CHILI SPINACH,
SCALLION POTATO CAKE, PORT WINE REDUCTION 35

SEA SCALLOPS

PARMESAN RISOTTO, ROASTED PORK,
HEARTS OF PALM, BROWN BUTTER CREAM 31

CHILEAN SEA BASS

SHRIMP DUMPLINGS, WATER CHESTNUTS,
THAI BROTH 38

CHICKEN

PARK FARMS AMISH CHICKEN, GLAZED ROOT CROP,
WILD MUSHROOMS, SMOKED BACON, NATURAL JUICES 24

VEAL MIGNON

VEAL TENDERLOIN, BRAISED VEAL CHEEK,
ASIAGO CREPE, SHIITAKE MUSHROOM SAUCE 31

PORK CHOP

DOUBLE BONE PORK CHOP, BRUSSELS SPROUTS,
SMOKED BACON, PISTACHIOS, CIDER PAN SAUCE 27

FILET MIGNON

HORSERADISH WHIPPED POTATOES, MARINATED
PORTOBELLO, SEARED SPINACH, SHERRY JUS
8 oz 36 / 10 oz 41

STEAK BURGER*

HALF POUND KOBE BEEF, TILLAMOOK CHEDDAR,
LETTUCE, ONION, BREAD & BUTTER PICKLES,
HOUSEMADE BUN, STEAK FRIES 16

BEEF SHORT RIB

GLAZED CARROTS, CELERY ROOT PUREE,
NATURAL REDUCTION 24

PRIME STEAK

14 OZ NEW YORK STRIP, CREAMED LEEKS,
ROASTED GARLIC, CARROTS, ASPARAGUS,
TOMATO BUTTER 44

KRISTEN LUFF GENERAL MANAGER
JAY COTRELL EXECUTIVE CHEF

FOR PRIVATE PARTIES & SPECIAL EVENTS
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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

SUSHI*

SPICY TUNA

AHI TUNA, SESAME,
SPICY MAYO 9

ROCK-N-ROLL

TUNA, SALMON, EEL,
CREAM CHEESE 12

SPICY SCALLOP

REAL CALIFORNIA ROLL,
SPICY SCALLOPS 13

DRAGON

CRAB, AVOCADO,
CUCUMBER,
BARBECUED EEL 15

SURF-N-TURF

TEMPURA SHRIMP,
FILET MIGNON 16

CATERPILLAR

TEMPURA SHRIMP,
AVOCADO, CREAM CHEESE,
SCALLION, SPICY TUNA 16

POKE

HAWAIIAN AHI TUNA,
SUGAR SNAP PEAS, PINEAPPLE,
RED ONION, CILANTRO,
TARO ROOT CHIPS 17

SIDES

FRENCH FRIES

HAND CUT STEAK FRIES,
SPICY KETCHUP,
GARLIC AOILI 9

LOBSTER MASHED POTATOES

MAINE LOBSTER,
YUKON GOLD POTATOES 14

GREEN ASPARAGUS

HOLLANDAISE 10

MAC-N-CHEESE

MACARONI,
TILLAMOOK CHEDDAR,
BLACK TRUFFLES 11

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