

## appetizers

<b>pommes frites</b>	8
fresh fried potatoes tossed in special seasoning served with wasabi mayo	
<b>*alaskan oyster shooter</b>	4
fresh shucked Alaskan oyster served in a shot glass with a spicy-sake tomato water	
<b>*spicy ahi tuna tower</b>	14
marinated big eye ahi with fresh avocado salad, wasabi tobiko, sweet soy drizzle and wonton crisps	
<b>fresh spring rolls (gf)</b>	9
fresh vegetable hand rolls with marinated vermicelli noodles and a cilantro mint sauce	
<b>sweet &amp; spicy crispy pork eggrolls</b>	12
sriracha spiced ground pork and sesame marinated asian vegetables with sweet chili dipping sauce	
<b>chipotle-coconut curry chicken skewers (gf)</b>	11
served with a spicy peanut sauce, fresh cilantro and sake pickled onions	
<b>chicken &amp; lettuce hand wraps</b>	12
stir-fried ground chicken, peanuts and vegetables with bibb lettuce and coconut-curry sauce	
<b>fennel &amp; coriander rubbed chicken wings (gf)</b>	14
sweet chili glaze, toasted sesame seeds and blue cheese dipping sauce	
<b>grilled steak bites (gf)</b>	15
pepper crusted grilled flat iron with sautéed shiitake mushrooms, danish blue cheese, baby greens and balsamic reduction	
<b>*fresh ahi tuna</b>	15
seared blackened ahi with grilled pineapple relish, wasabi mayo and sweet soy	
<b>crispy gouda risotto balls</b>	13
panko crusted and deep fried to perfection, served with a strawberry chili aioli	
<b>greens and soups</b>	
<b>house salad</b>	8
mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette	
<b>kale and fennel</b>	11
chopped kale with freshly shaved fennel pods, tossed in a lemon pepper mignonette and topped with parmigiana-reggiano	
<b>strawberry chili</b>	9
butter leaf hearts tossed in a creamy sweet chili cilantro dressing with fresh strawberries, shaved red onions and candied pecans	
<b>sesame-ginger caesar</b>	8
baby artisan romaine with fried wontons, house-made caesar dressing, sweet soy and a sesame parmesan crisp	
<b>alaskan tofu and quinoa</b>	13
red and white quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper and cashews	
<b>banana and lemongrass soup (gf)</b>	cup 5 /
<b>bowl 9</b>	
with deviled alaskan crab and curried eggplant	
<b>soup of the day</b>	cup 5 / bowl 9
ask server	

## entrees

- maple leaf farms duck breast (gf)** 31  
crispy seared duck breast with a Peking sauce, fried baby bok choy tossed in a ginger-tamari glaze with a savory sweet potato mash
- buttermilk chicken** 26  
pan-seared buttermilk chicken breast with a pink peppercorn gravy, roasted baby heirloom carrots over garlic-cheddar grits
- alaskan baked sea scallops “mac & cheese”** 32  
seared diver scallops atop a basil-pine nut crusted three-cheese pasta, tomato brunoise and finished with truffle oil & fresh basil
- seared ahi tuna (gf)** 34  
fresh ahi tuna with a spicy coffee crust, served with a cashew coconut rice, Thai chili glazed spinach, finished with a red wine gastrique and ponzu sauce
- rocket ranch pork chop (gf)** 29  
12 oz. pork chop marinated with fresh rosemary, black pepper and evoo, served with a parsnip and golden beet hash, blistered brussel sprouts & bacon topped with truffle butter
- chipotle-pepper rubbed filet mignon (gf)** 40  
8 oz. grilled grass fed filet with a chipotle pepper crust, sautéed zucchini and yellow squash, parmesan whipped potatoes, topped with a raspberry- balsamic glaze
- pepper crusted ribeye** 39  
14oz. prime cut ribeye with a pepper crust, served with butter roasted yukon potatoes orange-sesame glazed broccoli florets, topped with an ox tail demi glaze
- classic cheeseburger** 17  
6 oz burger with cheddar cheese, sliced tomatoes, red onion and crisp romaine on a pretzel bun with house-made secret sauce and served with pommes frites
- panang beef curry (gf)** 23  
tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts, & fresh cilantro
- vegan curry (gf)** 21  
seared local tofu with mushrooms, onions, baby bok choy & zucchini in a yellow coconut curry sauce with jasmine rice, sesame asian vegetables, bean sprouts & fresh cilantro
- thai shrimp noodle soup (gf)** 22  
tangy lemongrass shrimp broth, large prawns, green onions, bok choy, fresh cilantro & crimini mushrooms
- mango-teriyaki alaskan tofu** 19  
sake glazed vegetable soba noodles, broccolini, mushrooms, mango-teriyaki sauce & sesame seeds
- mee krob** 23  
sweet and spicy chicken, pork and shrimp sautéed with mixed peppers & jalapeños

over crispy vermicelli & rice noodles

**(gf)** gluten free

for split plates add \$4

parties of 6 or more are subject to an 18% gratuity charge

\*consuming raw or undercooked fish or meats may increase your risk of foodborne illness