

appetizers

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