

## appetizers

**pommes frites** 8  
fresh fried potatoes tossed in special seasoning served with wasabi mayo

**house made sweet potato fries** 13  
sweet and tangy aioli

**\*alaskan oyster** 4  
fresh shucked alaskan oyster served with bok choy mignonette

**\*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

**steak tips (gf)** 15  
cajun coffee dusted steak tips in a creamy parmesan sauce, with grilled marinated shiitakes, toast point and truffle greens

**\*spicy ahi tuna** 15  
seasoned and marinated ahi in a fried wonton bowl with grilled pineapple relish and wasabi mayo

**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

**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

<b>maple leaf farms duck confit (gf)</b>	<b>33</b>
thigh and leg with ginger-tamari glaze, grilled baby bok choy with roasted sweet potatoes	
<b>chicken roulade</b>	<b>28</b>
stuffed with smoked gouda, thai basil, grilled mushrooms and wrapped in prosciutto with sweet potato au gratin, baby carrot confit, vodka and toasted fennel gastrique	
<b>alaskan baked sea scallops “mac &amp; cheese”</b>	<b>32</b>
seared diver scallops atop a basil-pine nut crusted three-cheese pasta, tomato brunoise and finished with truffle oil & fresh basil	
<b>grilled alaskan salmon (gf)</b>	<b>market</b>
fresh alaskan caught salmon with roasted fingerling potatoes, broccolini and chipotle blueberry chutney	
<b>filet mignon (gf)</b>	<b>40</b>
8 oz. grilled grass fed filet with a chipotle pepper crust, asparagus, parmesan whipped potatoes, topped with pickled raspberry, red wine-balsamic glaze	
<b>wagyu kobe ny strip</b>	<b>45</b>
7oz. cast iron seared wagyu with shiitake and enoki mushrooms, sautéed leeks, celeriac mash potatoes and anticuchos sauce	
<b>kobe beef cheeseburger</b>	<b>18</b>
8 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	
<b>panang beef curry (gf)</b>	<b>23</b>
tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts, & fresh cilantro	
<b>vegan curry (gf)</b>	<b>21</b>
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	
<b>pacific cioppino</b>	<b>32</b>
alaskan mussels, clams, salmon and shrimp in a spicy tomato broth with soba noodles and grilled herb toast point	
<b>mango-teriyaki alaskan tofu</b>	<b>19</b>
sake glazed vegetable soba noodles, broccolini, mushrooms, mango-teriyaki sauce & sesame seeds	
<b>mee krob</b>	<b>23</b>
sweet and spicy chicken, pork and shrimp sautéed with mixed peppers & jalapeños over crispy vermicelli & rice noodles	

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