

appetizers

pommes frites fresh fried potatoes tossed in special seasoning served with wasabi mayo	8
*alaskan oyster shooter fresh shucked Alaskan oyster served in a shot glass with a spicy-sake tomato water	4
*spicy ahi tuna tower marinated big eye ahi with fresh avocado salad, wasabi tobiko, sweet soy drizzle and wonton crisps	14
fresh spring rolls (gf) fresh vegetable hand rolls with marinated vermicelli noodles and a cilantro mint sauce	9
sweet & spicy crispy pork eggrolls sriracha spiced ground pork and sesame marinated asian vegetables with sweet chili dipping sauce	10
chipotle-coconut curry chicken skewers (gf) served with a spicy peanut sauce, fresh cilantro and sake pickled onions	11
chicken & lettuce hand wraps stir-fried ground chicken, peanuts and vegetables with bibb lettuce and coconut-curry sauce	12
fennel & coriander rubbed chicken wings (gf) 14 sweet chili glaze, toasted sesame seeds and blue cheese dipping sauce	
grilled steak bites (gf) pepper crusted grilled flat iron with sautéed shiitake mushrooms, danish blue cheese, baby greens and balsamic reduction	13
*fresh ahi tuna seared blackened ahi with grilled pineapple relish, wasabi mayo and sweet soy	15
crab cake (2) 4 oz deep sea red crab meat cakes seasoned with fresh ginger, garlic, & cilantro served with locally grown organic kale & chili lime dressing	18
greens and soups	
house salad mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette	8
honey-black pepper spinach spinach, fried wonton threads, baked goat cheese puffs and sliced mango	10
strawberry chili butter leaf hearts tossed in a creamy sweet chili cilantro dressing with fresh strawberries, shaved red onions and candied pecans	9
sesame-ginger caesar baby artisan romaine with fried wontons, house-made caesar dressing, sweet soy and a sesame parmesan crisp	8
alaskan tofu and quinoa red and white quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper and cashews	13
banana and lemongrass soup (gf) bowl 9 with deviled alaskan crab and curried eggplant	cup 5 /
soup of the day ask server	cup 5 / bowl 9

entrees

maple leaf farms duck breast	31
seared duck with sautéed sonsie spinach and red cabbage, crab fried rice and a sweet chili beurre blanc	
buttermilk fried chicken	22
crispy fried buttermilk marinated chicken breast with sautéed spinach, pickled red cabbage, mashed potatoes and a tangy hoisin bbq	
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	
*big eye ahi tuna (gf)	34
seared espresso-curried crusted fresh Hawaiian “a” grade ahi with sriracha-honey glazed green beans, coconut-cashew cream jasmine rice and a red wine gastrique	
rocket chop (gf)	27
14 oz locally raised grilled bone-in pork chop with Alaskan peanut potato mash, sautéed bacon butter bok choy and topped with a blueberry & habanero balsamic glaze	
filet mignon	39
8 oz seared filet with smashed garlic-parmesan sweet potatoes, smoked maple broccolini and grilled red onion topped with coriander bacon butter	
ribeye au poivre (gf)	38
14 oz peppercorn and chipotle crusted grilled ribeye with Alaskan mushroom and smoked gouda risotto, garlic-sesame roasted asparagus and finished with a red wine sauce	
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)	22
tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts, & fresh cilantro	
vegan curry (gf)	20
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)	21
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	

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