

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

maple leaf farms duck confit (gf)	33
thigh and leg with ginger-tamari glaze, grilled baby bok choy with roasted sweet potatoes	
pan-seared chicken	26
chicken breast with balsamic honey glaze, roasted baby heirloom carrots, garlic-cheddar grits	
seared ahi tuna	34
paprika & poppy seed dusted ahi, ginger-hoisin rice, melon infused ponzu, pickled red onion & heirloom carrots	
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	
alaskan seafood special	market
ask your server for the current preparation of our fresh seafood	
filet mignon (gf)	40
8 oz. grilled grass fed filet with a chipotle pepper crust, asparagus, whipped potatoes, topped with red wine-balsamic glaze	
wagyu kobe ny strip	45
seared wagyu with sautéed leeks & shiitakes, roasted fingerling potatoes & a red wine mushroom demi	
kobe beef cheeseburger	18
8 oz burger with cheddar cheese, sliced tomatoes, red onion & crisp romaine on a pretzel bun with house-made secret sauce & 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 and crimini mushrooms	
pacific cioppino	32
alaskan mussels, clams, salmon & shrimp in a spicy tomato broth with soba noodles and grilled herb toast point	
mango-teriyaki alaskan tofu	19
sake glazed vegetable soba noodles, broccolini, mushrooms, mango-teriyaki sauce & sesame seeds	
mee krob	23
sweet & spicy chicken, pork & 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