

# SMALL PLATES

**ALASKAN RED KING CRAB** 1/2 lb Steamed, Drawn Butter, Lemon **27**

**AHI TUNA POKE** Sesame, Tamari, Ginger, Cucumber, Jicama **16**

**SEARED AHI** Seared Rare, Wasabi, Soy, Ginger **16**

**ALASKAN CRAB & ARTICHOKE DIP** King Crab, French Bread Crostini **18**

**CALAMARI** Garlic Herb, Spicy Aioli, Lemon **16**

**STEAK SKEWERS** Marinated Beef, Chimichurri, Cabbage slaw **16**

**CHARCUTERIE** Assorted Meats and Cheeses, Dates, Marcona Almonds,  
Olive Tapenade, Grilled Bread **18**

# SOUP & SALAD

**FRENCH ONION SOUP** Crostini, Gruyere Cheese **9**

**HOUSE SALAD** Mixed Greens, Tomato, Croutons **9**

**WEDGE** Iceberg, Bacon Crumbles, Rogue River Bleu, Tomato, Balsamic  
Reduction, Bleu Cheese Dressing **11**

**SPINACH SALAD** Orange Supreme, Cherry Tomato, Dried Cranberries,  
Herbed Cheese, Marcona Almonds, White Balsamic  
Vinaigrette **12**

**ASIAN AHI TUNA SALAD** 5oz Ahi Tuna Seared Rare, Mixed Greens, Fried  
Noodles, Sesame-Soy Dressing **24**

**BISTRO STEAK SALAD** 8oz Grilled New York Steak, Mixed Greens,  
Choice of Dressing **26**

**CAESAR** Heart of Romaine, Parmesan, Croutons, House Dressing  
**Half 9 / Full 17**

## **CAESAR SALAD ADDITIONS (For Entrée Size only)**

**6 oz Grilled Chicken Breast +6**

**7 oz Grilled Salmon +10**

**5 oz Assorted Seafood +9**

**4 oz Seared Ahi Tuna +8**

**7oz Grilled Halibut +12**

**8oz New York Steak +14**

# LARGE PLATES

**ALASKAN RED KING CRAB** 1 lb. Steamed, Drawn Butter, Quinoa or Jasmine Rice, Seasonal Fresh Vegetable **52**

**ALASKAN HALIBUT** Pistachio Crust, Fresh Fruit Salas, Quinoa or Jasmine Rice, Seasonal Fresh Vegetable **35**

**ALASKAN SALMON** Grilled Sockeye, Grilled Asparagus, Quinoa or Jasmine Rice, **32**

**ALASKAN SABLEFISH** Miso Marinated, Shiitake Mushrooms, Quinoa or Jasmine Rice, Seasonal Fresh Vegetable **36**

**CIOPPINO** King Crab, Prawns, Scallops, Cod, Mussels, Tomato Fennel Stew **39**

**SURF & TURF** Beef Top Sirloin, Alaskan King Crab, House Steak Sauce, Seasonal Fresh Vegetable **39**

**BONE-IN RIBEYE** 32 oz., House Steak Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **50**

**RIBEYE** 12oz., House Steak Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **39**

**NEW YORK** 12oz., Jack Daniel Peppercorn Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **34**

**SMOKEHOUSE FILET** 8oz. Tenderloin, House Steak Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **43**

**LAMB** Braised Hind Shank, Cabernet Sauvignon Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **38**

**ITALIAN PASTA ALFREDO** Parmesan Cream, Tomato Confit, Fresh Herbs, Toasted Garlic Bread **25** Choice of Angel Hair, Fettuccine, Penne

Sub Creamy Pesto **3** Add Herbed Chicken **6** Add Shrimp **10** Add King Crab **12**

**LAMB BURGER** Ground New Zealand Lamb on Kaiser, Fresh Greens, Red Onion, Tomato, House Tzatziki Sauce, Fresh Cut Fries **19**

**AMERICAN KOBE BURGER** 1/2 lb patty, Bacon, Gruyere, Fresh Greens, House Pickles Red Onion & Cucumber, Tomato, Smoked Red Pepper Aioli, Red Chile Ketchup, Fresh Cut Fries **20**

**ALE BATTERED ALASKAN HALIBUT** Fresh Cut Fries, Spicy Remoulade **20**

*All seafood is wild and sustainably sourced  
20% gratuity will be added to tables of six or more  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness  
\*ask your server about gluten free options\**