

# SMALL PLATES

- FRENCH ONION SOUP** crostini, gruyere 9
- CHARCUTERIE PLATE** assorted meats, select cheeses, tapenade, grilled bread 19
- ALASKAN CRAB & ARTICHOKE DIP** french bread crostini 21
- SEARED AHI TUNA** pickled ginger, wasabi, soy 18
- SPICY CALAMARI** garlic herb, spicy aioli 17
- AHI TUNA POKE** sesame, tamari, ginger, cucumber, jicama 18
- ALASKAN KING CRAB** 1/2 lb steamed, drawn butter, lemon 29

# SALADS

- HOUSE SALAD** mixed greens, tomato, croutons, choice of dressing 9
- WEDGE** iceberg, bacon, rogue river blue, tomato, balsamic, blue cheese dressing 11
- CAESAR** small 11 entrée 18 chicken 24 seafood 30
- SESAME CRUSTED AHI** greens, Asian pears, pickled cucumbers, toasted almonds, sesame miso dressing 18
- BISTRO STEAK SALAD** grilled hanger steak, sunny side up egg, red onion, cherry tomato, mixed greens, rogue river blue, choice of dressing 28

# PUB FARE

- AMERICAN KOBE BURGER** 1/2 lb patty, bacon, gruyere cheese, arugula, onion, tomato, smoked red pepper mayo, red chile ketchup, fries 21
- HALIBUT AVOCADO CLUB** halibut, bacon, avocado, lettuce, tomato, spicy aioli, grilled 7-grain bread, fries 32
- ALE BATTERED ALASKAN HALIBUT** fries, house tartar sauce 29
- BUTTERMILK FRIED CHICKEN** hand-breaded, chef's choice starch, bacon-pepper cream, hot sauce 30

# ENTREES

- CHART HALIBUT** pistachio crusted, garlic butter, jasmine rice, seasonal vegetable **46**
- ALASKAN SABLEFISH** smoked, miso-marinated, grilled shiitake, jasmine rice, seasonal vegetable **35**
- WILD ALASKAN SALMON** grilled Alaskan salmon, fresh fruit salsa, grilled asparagus, jasmine rice, **36**
- ALASKAN KING CRAB** 1 lb. steamed, drawn butter, lemon, jasmine rice, seasonal vegetable **57**
- GRAND ALEUTIAN SEAFOOD CIOPPINO** king crab, prawn, mussel, cod, spicy tomato stew, grilled sourdough **45**
- BRAISED LAMB SHANK** cabernet sauvignon sauce, chef's choice starch, seasonal vegetable **36**
- FETTUCINE AL FREDO** parmesan cream, roasted tomato & garlic, fresh herbs, sourdough toast **28** + herbed chicken **8** prawns **12** add crab **17**

# STEAKS

- BONE-IN RIBEYE** 32 oz 100% certified angus, chef's choice starch, seasonal vegetable **58**
- RIBEYE STEAK** 12 oz. certified USDA prime grade, chef's choice starch, seasonal vegetable **45**
- SMOKEHOUSE FILET** 100% certified angus, chef's choice starch, seasonal vegetable **42**
- NEW YORK STRIP** 12 oz. certified USDA prime grade, chef's choice starch, seasonal vegetable **45**
- SURF & TURF** 10 oz. top sirloin, Alaskan king crab, chef's choice starch, seasonal vegetable, house steak sauce, drawn butter **46**

*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*