

# Appetizers

- FRENCH ONION SOUP** *crostini, Swiss* 9
- CHARCUTERIE PLATE** *assorted meats, select cheeses, tapenade, grilled bread* 19
- ALASKAN CRAB & ARTICHOKE DIP** *bread crostini* 23
- \* SEARED AHI TUNA** *pickled ginger, wasabi, soy* 22
- SPICY CALAMARI** *garlic herb, Chipotle aioli* 17
- ALASKAN KING CRAB CAKES** *king crab, citrus aioli, lemon* 25
- ALASKAN KING CRAB** *1/2 lb. steamed, drawn butter, lemon* 32

# Salads

- HOUSE SALAD** *mixed greens, tomato, croutons, choice of dressing* 9
- WEDGE** *iceberg, bacon, rogue river bleu, tomato, balsamic, bleu cheese dressing* 11
- CAESAR** *small* 12 *entrée* 24 *chicken* 32 *seafood* 46
- \* BISTRO STEAK SALAD** *grilled 8oz New York steak, red onion, cherry tomato, mixed greens, rogue river bleu crumbles, choice of dressing* 35

# Entrées

- \* AMERICAN KOBE BURGER** *1/2 lb. patty, bacon, Swiss cheese, lettuce, onion, tomato, smoked chipotle aioli, fries* 25
- HALIBUT AVOCADO CLUB** *Alaskan halibut, bacon, avocado, lettuce, tomato, house sauce, grilled 7-grain bread, fries* 45
- ALE BATTERED ALASKAN FISH & CHIPS** *fries, house sauce* 35
- BUTTERMILK FRIED CHICKEN** *hand-breaded, chef's choice starch* 35

*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# Seafood & Pasta

- CHART HALIBUT** *pesto cream sauce, tomato confit, chef's choice of rice, seasonal vegetable* 55
- \* **ALASKAN SABLEFISH** *smoked, miso-marinated, grilled shiitake, chef's choice of rice, seasonal vegetable* 42
- \* **WILD ALASKAN SALMON** *blackened & grilled Alaskan salmon, Beurre Blanc, chef's choice of rice, grilled asparagus* 38
- ALASKAN KING CRAB** *1 lb. steamed, drawn butter, lemon, chef's choice of rice, seasonal vegetable* 70
- GRAND ALEUTIAN SEAFOOD CIOPPINO** *spicy tomato stew featuring prawns, mussels, cod & fresh grilled bread* 55
- BRAISED LAMB SHANK** *Cabernet Sauvignon sauce, chef's choice starch, seasonal vegetable* 50
- FETTUCINE AL FREDO** *parmesan cream, roasted tomato & garlic, fresh herbs, fresh grilled bread* 30      *herbed chicken* 38      *shrimp* 44      *king crab* 53

## Steaks

- \* **BONE-IN RIBEYE** *32 oz 100% certified angus, chef's choice starch, seasonal vegetable* 69
- \* **SPICED RUBBED RIBEYE** *12 oz. certified USDA prime grade, chef's choice starch, seasonal vegetable* 52
- \* **SMOKEHOUSE FILET MEDALLION** *100% certified angus, chef's choice starch, seasonal vegetable* 49
- \* **NEW YORK STRIP** *12 oz. certified USDA prime grade, chef's choice starch, seasonal vegetable* 45
- \* **SURF & TURF** *8oz. New York Strip, Alaskan king crab, chef's choice starch, seasonal vegetable, house steak sauce, drawn butter* 57

*20% gratuity will be added to tables of six or more*

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