

Appetizers

FRENCH ONION SOUP *crostini, Swiss* 9

HOUSE SOUP OF THE WEEK 10

CHARCUTERIE PLATE *assorted meats, select cheeses, tapenade, grilled bread* 19

ALASKAN CRAB & ARTICHOKE DIP *grilled pita bread* 23

SEARED AHI TUNA* *blackened or sesame seed, pickled ginger, wasabi, soy* 22

FRIED CALAMARI *marinara sauce* 17

ALASKAN KING CRAB *1/2 lb. steamed, drawn butter, lemon* 35

Salads

HOUSE SALAD *mixed greens, tomato, cucumber, croutons, choice of dressing* 9

WEDGE *iceberg, bacon, rogue river bleu, tomato, balsamic, bleu cheese dressing* 11

CAESAR*

small 12 *entrée* 24 *chicken* 32 *shrimp* 36 *ahi tuna* 39 *seafood* 46

BISTRO STEAK SALAD* *grilled 8oz New York strip, red onion, cherry tomato, mixed greens, rogue river bleu crumbles, choice of dressing* 38

Entrées

AMERICAN KOBE BURGER* *1/2 lb. patty, bacon, Swiss cheese, lettuce, house pickles, onion, tomato, smoked chipotle aioli, fries* 25

ALE BATTERED ALASKAN FISH & CHIPS *fries, house sauce* 35

ROASTED CHICKEN *half chicken, sage rosemary marinated, olive oil, lemon zest, chef's choice starch and vegetables* 38

RACK OF LAMB *herb crusted New Zealand lamb, rosemary, tarragon, parsley, garlic, red wine reduction, chef's choice starch and vegetables* 45

BONE-IN PORK CHOP *brined 16oz served with mushroom ragout, chef's choice starch and vegetables* 38

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 ill-*

Seafood & Pasta

CHART HALIBUT *pan seared halibut, white wine lemon caper sauce, chef's choice of rice, seasonal vegetable* 55

ALASKAN MISO SABLEFISH *smoked, miso-marinated, grilled shiitake, chef's choice of rice, seasonal vegetable* 42

WILD ALASKAN SALMON *grilled Sockeye salmon, honey mustard sauce, chef's choice of rice, grilled asparagus* 38

ALASKAN KING CRAB *1 lb. Red King Crab steamed, drawn butter, lemon, chef's choice of rice, seasonal vegetable* 85

GRAND ALEUTIAN SEAFOOD CIOPPINO *spicy tomato stew featuring shrimp, scallops, mussels, calamari, cod & grilled bread* 55

FETTUCINE ALFREDO *parmesan cream, roasted tomato & garlic, fresh herbs, grilled bread* 30 *grilled chicken* 38 *shrimp* 44 *ahi* 46 *king crab* 53

PASTA PRIMAVERA *fresh vegetables in light tomato sauce, grilled bread* 30 *grilled chicken* 38 *shrimp* 44 *ahi* 46 *king crab* 53

RIGATONI PASTA A LA VODKA *bacon tomato sauce touch of cream, grilled bread* 34 *grilled chicken* 42 *shrimp* 46

RISOTTO OF THE DAY *ask server for details* 34

Steaks

BONE-IN RIBEYE* *32 oz 100% certified angus, chef's choice starch, seasonal vegetable, house steak sauce* 70

SPICED RUBBED RIBEYE* *12 oz. chef's choice starch, seasonal vegetable, house steak sauce* 52

FILET OSCAR* *topped with Alaskan king crab, hollandaise, chef's choice starch* 60

NEW YORK STRIP* *12 oz., chef's choice starch, seasonal vegetable, house steak sauce* 45

SURF & TURF* *8oz. New York Strip, Alaskan king crab, chef's choice starch, seasonal vegetable, house steak sauce, drawn butter* 57

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