

SMALL PLATES

ALASKAN RED KING CRAB 1/2 lb steamed, drawn butter, lemon 25

SPICY PRAWNS sambal oelek, coconut milk, tomatoes, garlic, grilled French bread 14

ALASKAN CRAB & ARTICHOKE DIP French bread crostini 17

AHI CRUDO creamy coconut dressing, scallions, pickled ginger, pickled cucumbers, toasted sesame seeds 15

TUNA TARTARE yellowfin tuna, avocado, corn, green onion, shallots, soy sauce, wasabi aioli, with fried wontons 14

IPA BRAISED PORK RIBS sweet chili sauce, cabbage slaw, scallions 16

CHARCUTERIE PLATE rotating selection of cured meats, fine cheeses, pickled vegetables with crostini and crackers.

See server for preparation 15

SOUP & SALAD

SOUP DU JOUR see server for preparation cup - 5 bowl - 7

FRENCH ONION SOUP crostini, gruyere cheese 9

MIXED GREENS fresh spring mix, tomato, croutons, choice of dressing 8

WEDGE iceberg, bacon crumbles, rogue river blue, tomato, balsamic reduction, blue cheese dressing 10

CAESAR romaine, freshly shaved parmesan, house made dressing, house made croutons 8 add seafood 7

CRAB SALAD king crab salad, fresh spring mix, avocado, cherry tomatoes, carrots, sherry vinaigrette 16

BEET SALAD cherry gastrique, beet puree, chevre, mustard seed gremolata 12

LARGE PLATES

- ALASKAN RED KING CRAB 1 lb. steamed, drawn butter, lemon wedge, jasmine rice, grilled corn 50
- CHART HALIBUT parmesan crusted, sautéed spinach, gruyere cream, crispy leeks 36
- WILD ALASKAN SALMON grilled Alaskan salmon, roasted beets, beet puree, quinoa, fennel 28
- SABLEFISH miso marinated Alaskan sablefish, shiitake mushrooms, jasmine rice, grilled baby bok choy 35
- GRAND ALEUTIAN SEAFOOD CIOPPINO king crab, prawn, mussel, cod, spicy tomato stew, grilled garlic bread 38
- BONE-IN RIBEYE 32 oz. 100% certified angus, house steak sauce, potatoes au gratin, seasonal fresh vegetable 46
- T-BONE STEAK 16 oz. t-bone, house steak sauce, roasted garlic mashed potato, seasonal fresh vegetable 36
- SMOKEHOUSE FILET 100% certified angus, house steak sauce, roasted garlic mashed potato,
seasonal fresh vegetable 42
- LAMB CHOPS sauce bordelaise, potatoes au gratin, seasonal fresh vegetable - half/full rack 32/46
- DUCK A L'ORANGE pan roasted duck breast, orange zest, jasmine rice, seasonal fresh vegetable 31
- FETTUCINE ALFREDO parmesan cream, roasted tomato & garlic, fresh herbs, grilled garlic bread 24
add herbed chicken 5 add prawns 9 add king crab 11
- LAMB BURGER ground New Zealand lamb on Kaiser with fresh Aleutian Greens,
red onion, tomato, house tzatziki sauce, fresh cut fries 16
- AMERICAN KOBE BURGER 1/2 lb patty, bacon, gruyere cheese, fresh Aleutian Greens, red onion gastrique,
tomato, smoked red pepper aioli, red chile ketchup, fresh cut fries 19
- ALE BATTERED ALASKAN HALIBUT fresh cut fries, house tartar sauce, lemon wedge 19

*\$10 carry-in fee for professionally made cakes
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**