

# SERVED- DINNER

## SALADS

- NEW <sup>Veggie</sup> Burata Arugula salad** | Fresh Burata cheese, arugula, cherry heirloom tomato, toasted pine nuts, olive oil, parmesan cheese, balsamic glaze 13
- Spinach Salad** | Spinach, house bacon, grilled chicken, egg, toasted almonds, craisins, house vinaigrette add avocado \$2 15
- Caesar Salad** | Romaine, parmesan cheese, house croutons, Caesar dressing add Chicken +\$5/Shrimp +\$7/Salmon+ \$8 9

## APPS

- NEW Fried Chicken Skins w/ a Mushroom Ragu** | Fried Chicken skins, seasoned, and paired with a wild mushroom Cognac peppercorn cream sauce. 11
- NEW Crispy Rice Cake w/ Shrimp** | 3 crispy rice cakes, spicy mayo 9
- NEW Seafood Cocktail** | Shrimp, and scallop, tomatoes, onions, avocado, cilantro, Mexican infused cocktail sauce. 15
- Kim Chi Gal bi Fries** | Crispy fresh hand battered sweet potato fries, gal-bi marinated short rib, cheese sauce, Kim chi, sunny side egg, gochujang sauce add avocado \$2 14
- NEW Scallop App** | 2 seared jumbo diver scallop, tomato, cucumber, & herb salad, 20
- Spicy Chicken Wings** | 6 Crispy wings, tossed in a sweet spicy soy sauce, served on a bed of cabbage 10
- ♥ **Pork Lumpia (Filipino egg roll)** | 3 lumpia packed w/ ground pork bean sprouts and carrots served with sweet chili sauce 9
- ♥ **Loaded Truffle Parmesan Nuggets** | Crispy potato nuggets, truffle oil, fresh parsley, grated Parmesan, roasted wild mushroom medley, sunny side egg 16

## TACOS

- Fish Tacos** | 3 street tacos, with lightly breaded crispy Tilapia, slaw, rice and beans add avocado \$2 12
- Blackened Salmon Taco** | 3 tacos, Salmon coated in blackened seasoning with tangy slaw and mango salsa 18
- Duck Confit Tacos** | Duck Confit, onion jam, goat cheese tacos. 19
- Chipotle Chicken Taco** | 3 street tacos stuffed with chipotle braised chicken, tangy slaw, mango salsa add avocado \$2 12
- Shrimp Tempura Tacos** | 3 street tacos, Tempura shrimp, soy mirin slaw, yum yum sauce add avocado \$2 16
- Butter Poached Shrimp Taco** | New Zealand Butter poached Hoja santa wrapped shrimp, jalapeno cilantro tortilla, fennel kim chi, crushed almonds, lemon supreme 21
- Barbacoa Taco** | 3 street tacos stuffed with our 24 hour beef barbacoa, cilantro, onion, avocado tomatillo salsa add avocado \$2 13

## SANDWICHES

- ♥ **Rueben** | Our house corned beef, house Kraut, Swiss cheese, 1,000 isle dressing marble rye 15
- Roasted Pork Belly Bahn Mi** | Our marinated slow roasted pork belly, fresh cilantro, jalapeno, pickled carrot & radish 13
- NEW <sup>Veggie</sup> Mushroom Bahn Mi** | Herb marinated Portobello mushroom, asparagus, rapini, cilantro, jalapeno, carrots and radish. 17
- Prime Rib Dip** | Prime rib, provolone cheese, caramelized mushrooms and onions, beef au jus, herbed horseradish cream, on a toasted hoagie. Choice of side. 16
- ♥ **Philly Cheese Steak** | Shaved rib eye, bell pepper, jalapeno, onion, and cheese sauce. 17
- Triple Decker Turkey Club** | Our slow herb roasted turkey, Texas toast, house bacon, lettuce tomato, mayo, Swiss cheese. add avocado \$2 13
- Turkey Avocado** | Our house turkey, avocado, arugula, craisins, jalapeno, almonds, tomato dressed with extra virgin olive oil on whole wheat 13
- Shrimp Tempura Po-boy** | Crispy shrimp tempura, soy mirin slaw, yum yum sauce, french roll add avocado \$2 18
- BBQ Beef Sandwich** | shaved prime rib, simmered in our homemade tangy BBQ sauce, cole slaw, brioche bun, crispy onion add avocado \$2 14
- ♥ **Korean Cheese Steak** | Spicy pork bulgogi, Kim chi, pickled radish, and cheese sauce add avocado \$2 15
- BLAT** | 6 slices house bacon, avocado, lettuce, tomato, mayo add egg \$2 14

## HOUSE BEEF BLEND BURGERS

- \* **Short Rib Chili Cheese Burger** | 12 oz of our house beef blend, chili sauce made from short rib, Tillamook sharp cheddar cheese, tomato, pickle, onion, mustard, brioche bun  
add egg \$2 6 oz option \$21 26
- \* **Maui Burger** | 12 oz of our house beef blend, fresh pineapple, lettuce, tomato, mayo, jack cheese, house teriyaki sauce  
add avocado \$2 6 oz option \$19 23
- NEW** \* **Pork Belly (Pastrami style) burger** | 12oz of our house beef blend, house cured and smoked pork belly (pastrami style), cole slaw, Swiss cheese, 1,000 isle dressing  
6oz option \$20 25
- \* **Korean Spicy Pork Bulgogi Burger** | 12 oz of our house beef blend, topped with spicy pork bulgogi, Kim chi, pickled radish, sunny side egg, provolone cheese, brioche bun  
6 oz option \$19 23
- \* **Classic Cheeseburger** | 12 oz of our house beef blend, lettuce, tomato, pickle, onion, choice of cheese, brioche bun  
add ons \$2 each avocado, egg, bacon, mushroom,  
6oz option \$17 20
- ♥\* **Truffle Mushroom Burger** | 12 oz of our house beef blend, roasted wild mushroom medley, Swiss cheese, crispy potato, red wine demi finished with marrow butter, truffle oil, brioche bun, sunny side egg  
6 oz option \$21 25
- \* **Out West Burger** | 12 oz of our house beef blend, 4 slices of our brown sugar bacon, crispy onion, Tillamook sharp cheddar cheese, our sweet & tangy house BBQ sauce  
add avocado \$2 6 oz option \$20 24
- \* **Beef Barbacoa Burger** | 12 oz of our house beef blend, 24 hour beef barbacoa, jack cheese, crispy tortilla, pickled jalapeno, avocado tomatillo salsa, brioche bun  
add a egg \$2 6 oz option \$21 25
- \* **Miso Pork Belly Burger** | 12oz of our house beef blend, marinated slow roasted pork belly, miso arugula salad, tomato, pickle, provolone, mayo, brioche bun  
add egg \$2 add avocado \$2 6 oz portion \$20 24

## ENTRÉES

### PASTA

- NEW** \* **Pork Belly Miso Carbonara w/arugula salad** | Slow roasted pork belly, Miso carbonara, Paperdelle, arugula salad, shaved parmesan 22
- Seafood pasta** | 2 jumbo scallops, 3 jumbo shrimps, white wine lobster stock reduction, tomatoes, asparagus 25
- Beef Stroganoff** | pappardelle noodles, shaved prime rib, and a rich creamy sauce, roasted wild mushroom medley 22
- Shrimp Pappardelle** | Seared shrimp, tomato, garlic, shallots, spinach, in a savory white wine butter sauce 23
- Louisiana Hot Pasta** | Louisiana hot links, spinach, cherry heirloom tomato, bell peppers, scallions, in a rich creamy sauce 21

### CHEF'S CREATIONS

- NEW** \* **16 oz Bone-in Ribeye** | 16 oz bone-in ribeye, herb and garlic marinated, panzanella with a lemon duck vinaigrette, 39
- NEW** \* **Duck A l'orange** | Seared duck breast, orange supreme, mashed potato, heirloom carrot, grand maginer orange sauce 28
- Pork Mole Verde Tamales** | Two pork stuffed tamales, Mole verde, spanish rice, Peruvian beans 16
- Teriyaki Salmon Bento** | Skin on wild salmon filet, shrimp and vegetable tempura, spam musubi, white rice, sautéed heirloom vegetables  
Lunch portion \$17 available only until 2 pm 24
- NEW** \* **Duck Roulade** | Phyllo wrapped duck confit, duck pâté, and spinach. Paired with Mashed potatoes, heirloom carrots and a port reduction. 24
- Turkey Dinner** | Our slow herb roasted turkey, stuffing bread pudding, mashed potato, gravy, heirloom vegetables 15

### CLASSICS

- Seared Wild Salmon of the day** | Wild salmon filet, sauce of the day, sautéed baby vegetables, mashed potato 25
- ♥\* **Filet** | 6oz Filet, with a port reduction, mashed potatoes, asparagus, heirloom baby carrots 37
- Wild Salmon Panang** | Wild salmon filet, our house made rich and spicy panang curry, heirloom vegetables, garlic fried rice, cilantro oil.  
sub for shrimp and chicken available 25
- Oaxacan Braised Beef Short Rib** | bone in short rib braised for 6-8 hours in Mexican herbs and spices, mashed potato, sautéed heirloom veg medley 30
- Tempura Kobucha Curry** | Tempura fried Kobucha squash, our scratch made Panang curry, garlic fried rice, & sautéed heirloom vegetables 18