

Small Plates

PORK SHANKS

Tender pork shanks glazed in a house-made Alaska stout BBQ sauce. Served with a crisp apple cider vinegar slaw. \$16

SHRIMP COCKTAIL

Five chilled jumbo shrimp over crushed ice, served with house-made cocktail sauce. \$15

WHIPPED FETA

Whipped feta with roasted garlic, honey, olives, shallots, lemon, and herbs.
Served with crostini. \$14

SALMON BITES*

Alaska Sockeye salmon over white rice, wrapped in crisp Alaska nori, and topped with spicy Kewpie mayo and sesame seeds. \$22

SUN-KISSED SCALLOPS

Alaska scallops caramelized in a golden sweet orange-honey glaze. \$30

CRAB FRITTERS

Golden crab fritters made with sweet corn and bell peppers. Served with house-made remoulade. \$18

Soup & Salad

SMOKED SALMON CHOWDER

Alder-smoked Alaska salmon, with tender potatoes and vegetables in a rich and creamy chowder. \$12

ICEBERG WEDGE SALAD

A crisp iceberg wedge topped with diced tomatoes, bacon, and bleu cheese crumbles. Dressed in rich bleu cheese. \$10



BLUEBERRY SPRING SALAD

Spring greens with fresh blueberries, candied pecans, and goat cheese. Tossed in a blueberry vinaigrette. \$12



Signature Entrees

RASPBERRY BALSAMIC KING SALMON*

Alaska King salmon over creamy goat cheese risotto with mixed vegetables and finished with a raspberry-basil glaze. \$38

CRAB RAVIOLI

Delicate blue crab ravioli in a bright silky lemon cream sauce. \$32

AGAVE GARLIC TOFU

Crispy tofu with edamame, cucumber, and rice, topped with agave garlic glaze and Alaska kelp chili crisp. \$32

BLUEBERRY GLAZED DUCK*

Seared duck breast and confit leg, glazed in a sweet blueberry reduction. Served with a sweet potato, bacon and brussels sprout hash. \$42

GRILLED HALIBUT*

Flame-grilled, fresh Alaska halibut, served with a charred tomato vinaigrette and creamy esquites. \$44

CRAB TOPPED FILET*

Grilled filet mignon topped with delicate crab and a rich butter sauce. Served with asparagus and a crisp potato cake. \$49



This entree has been carefully curated leveraging local ingredients and proudly included in our North to Alaska program.



Can accommodate a vegetarian diet.



Can accommodate gluten intolerance.

**Consuming raw or undercooked meat, poultry, shellfish, and eggs may increase your risk of food borne illness.*



MSC-C-65865 This seafood comes from a fishery that has been independently certified to the MSC's environment standard for fishing. msc.org

