

STARTERS

CHILLED JUMBO SHRIMP cocktail & rémoulade sauces 21 • KALE SALAD 8 • ROSEMARY FOCACCIA 5
 HOUSE-SMOKED SALMON Chef's dressing, toasts 18 • SPINACH & ARTICHOKE DIP warm tortilla chips 16
 TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 10
 —Blue Cheese, Mustard-Honey, Buttermilk Garlic, Vinaigrette or Thousand Island

SUSHI

Spicy Tuna Roll*.....14	Coconut Shrimp Roll.....14	Rainbow Roll*.....17
Shrimp & Macadamia Roll.....13	Nigiri Plate*.....16	Thai Tuna Roll*.....17
Classic California Roll.....13	Veg Roll with Spicy Ponzu...12	Hiramasa Roll*.....19
'Osaka Style' Pressed Sushi* tuna stacked with avocado, cucumber & sushi rice.....15		

SALADS

GRILLED CHICKEN SALAD honey-lime vinaigrette, field greens, peanut sauce 19
 YELLOWTAIL SASHIMI* thinly sliced, served with a kale salad tossed in roasted peanut vinaigrette 19
 THAI STEAK & NOODLE SALAD* marinated filet, mango, chopped peanuts, basil and mint 22
 EMERALD KALE & ROTISSERIE CHICKEN SALAD with a roasted peanut vinaigrette 18
 CAESAR SALAD crisp romaine, Reggiano, rustic croutons, eggless Caesar dressing (add roasted chicken +5) 15

BURGERS & SANDWICHES

Each morning our burgers are ground in-house and egg buns baked fresh for today's service

CHEESEBURGER* freshly ground chuck steak served all the way with melted cheddar 19
 HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack 18
 FAMOUS FRENCH DIP* thinly sliced roasted prime rib on a house-made French roll served au jus 22

HOUSE SPECIALTIES

ARCTIC CHAR* Cajun seasoned and hardwood grilled, with broccoli and pomme purée 28
 SEARED TUNA STEAK* pan seared ahi with firecracker sauce, coleslaw and vine-ripened tomatoes 28
 FAROE ISLAND SALMON* hand filleted in-house, served with broccoli and pomme purée 29
 ROTISSERIE CHICKEN slow roasted with crushed herbs, served with couscous 27
 DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and pomme purée 32
 THE HAWAIIAN* rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato 38
 CAMPFIRE BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with French fries and coleslaw 34
 ROASTED PRIME RIB* aged and roasted on the bone, with seasonal vegetable and pomme purée 38
 USDA PRIME CENTER-CUT FILET* hand selected, with seasonal vegetable and pomme purée 46

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above

MARKET SIDES 8 EACH

Seasonal Vegetable • Broccoli • Mexican Style Corn
 Coleslaw • Couscous • Hand-Cut French Fries
 Pomme Purée • Fully Loaded True Idaho Baked Potato

AFTER DINNER 10 EACH

Warm Five Nut Brownie • Apple Walnut Cobbler
 Hot Fudge Sundae with sugar roasted pecans
 Espresso 2 • Macchiato 3 • Cappuccino 4

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*



Cell phones are prohibited in our dining room and bar: we will be happy to continue service once you've completed your call