



STARTERS —

HOUSE-SMOKED SALMON 17 • SPINACH & ARTICHOKE DIP 16 • EMERALD KALE SALAD 9
TRADITIONAL SALAD with chopped egg, smokehouse bacon, served with your choice of dressing 10
— *thousand island, blue cheese, classic vinaigrette, mustard-honey, buttermilk garlic or Houston's vinaigrette*
ROSEMARY FOCACCIA 5 • CIABATTA CHEESE TOAST 8 • TONIGHT'S SIGNATURE SOUP 10
GRILLED ARTICHOKEs *limited availability! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ*

SUSHI

 SALMON POKE with mango, avocado, shrimp and toasted macadamia nuts * 18 

Coconut Shrimp Roll 19

Shrimp & Macadamia Roll 17

Spicy Tuna 'Osaka Style'* 17

Spicy Tuna Roll* 18

Thai Tuna Roll* 19

Nigiri Combo Plate* 18

Avocado Roll 14

Hiramasa Roll* 20

Kyuri Maki Roll* 18

Vegetable Roll 15

Rainbow Roll* 19

SALADS —

YELLOWTAIL SASHIMI with emerald kale salad tossed in roasted peanut vinaigrette * 23
'OSAKA STYLE' SUSHI & SALAD with mixed greens, avocado, mango and tomato * 24
GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce 21
THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint, pancit noodles (*also available with rotisserie chicken*) * 24
EMERALD KALE & ROTISSERIE CHICKEN SALAD fresh herbs, roasted peanut vinaigrette, Reggiano 20
CAESAR SALAD crisp romaine, Reggiano, rustic croutons, our eggless dressing (*add grilled chicken + 8*) 15

BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck served all the way with melted cheddar on a house-made bun * 20
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 20
CALIFORNIA BURGER avocado, arugula, red onion, mustard-honey, Monterey jack * 20
HICKORY BURGER applewood smoked bacon, shredded cheddar and onion with hickory sauce * 20
FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll * 21

HOUSE SPECIALTIES —

SCOTTISH SALMON lightly seasoned and broiled, with mashed potatoes and today's seasonal vegetable * 32
SEARED AHI TUNA served with roasted shiitake ponzu and creamy coleslaw * 28
PAN FRIED FISH fresh caught & delivered Tuesday—Saturday, with coleslaw and tartar sauce (*limited*) 27
DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and mashed potatoes 30
ROTISSERIE CHICKEN roasted over our hardwood fire, served with dirty rice (*limited*) 26
BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with coleslaw and French fries 36
USDA PRIME FILET center-cut beef tenderloin, with mashed potatoes and today's seasonal vegetable * 49
CAMPFIRE RIB-EYE with house-made Worcestershire, thick sliced tomato and blue cheese * 40
ROASTED PRIME RIB aged, roasted, and served on the bone, with an Idaho loaded baked potato * 39
THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, Idaho loaded baked potato * 40
— *We cannot guarantee steaks prepared 'medium well' or above*

Couscous 6 • Black Beans & Rice 6 • Today's Seasonal Vegetable 6 • Creamy Coleslaw 6
Dirty Rice 6 • French Fries 6 • Mashed Potatoes 6 • True Idaho Baked Potato 8

*Some helpful information about dining with us: *We are obligated to tell you consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed so please alert us if you have allergies. Finally, as other guests are waiting to dine, we may kindly ask that you free the table so we can honor those commitments. We hope you enjoy your time with us. Bon Appétit!*

