

SHARABLES

Or not...

Portobello Mushroom Fritters

garlic aioli, herb vinaigrette and shredded Parmesan on a bed of baby spinach | 15

Steamed Clams and Mussels ^{GF}

in spiced white wine broth with garlic, green onion and tomato | 18

Szechuan Pepper Ahi Tuna *

seared rare; served with daikon sprouts, soy vinaigrette and Korean BBQ | 13

Seared Alaskan Scallops ^{GF}

with tomato-basil cream and relish | 16

Fresh Alaskan Oysters * ^{GF}

½ doz on the ½ shell with a side of blood orange granita | 18

Roasted Alaskan Oysters

½ doz on the ½ shell with bacon, Parmesan & leeks | 20

Coco Prawns

crispy coconut crusted prawns with guava - tamarind dipping sauce | 16

Surf and Turf ^{GF}

grilled shrimp and seared steak bites with chipotle sauce and salsa fresca | 16
steak only | 22

Lollipop Lamb Chops ^{GF}

marinated in chimichurri, grilled & served with crumbled chèvre | 24

Kickin' Chicken

drumsticks slathered in smoky guajillo sauce and blue cheese crumbles; served with a side of blue cheese dressing | 14

Chinese Nachos

beef tenderloin braised with shiitakes & sweet onions served on crisp wontons with wasabi vinaigrette, salsa fresca & daikon sprouts | 16

Salads

Alaskan Seafood Chowder

cup | 6 • bowl | 10

French Roquefort

tender butter leaf lettuce, pears and Roquefort cheese with Grandma Cope's French dressing | 9.5

Panzanella

grilled croutons, mixed greens, grape tomatoes, fresh mozzarella, roasted peppers and toasted pine nuts with balsamic herb vinaigrette | 9.5

Fig & Goat Cheese ^{GF}

mixed greens, tomatoes, dried Mission figs, chèvre, spiced candied pecans and port wine vinaigrette | 9.5

Spinach

baby spinach, mushrooms, red onions, blue cheese crumbles, croutons and bean sprouts with mango chutney vinaigrette | 8.5

House Salad

mixed greens, tomato, red onion, cucumber and garlic croutons with buttermilk ranch dressing | 8

Traditional Caesar

romaine lettuce, garlic croutons, Parmesan cheese | 8.5

ADD SOMETHING EXTRA

Ahi Tuna * | 10 Halibut or Scallops | 14

Shrimp, Salmon Filet or Steak * | 10

Chicken Breast | 8

Chipotle Steak Salad * ^{GF}

Entree size, romaine lettuce, avocado, chipotle vinaigrette, crispy tortilla strips and salsa fresca | 21

Entree Caesar Salad

traditional Caesar salad topped with your choice of blackened halibut | 22
grilled chicken | 18.5

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Suite 100 Baby Back Ribs
slow roasted, fall-off-the-bone-tender, with tangy barbeque sauce; served with Suite slaw and fries | 30

Slow Roasted Prime Rib * GF

with house pickled horseradish, au jus, fresh vegetables and mashed Yukon Golds
10oz | 34 • 16oz | 44

Center Cut Filet Mignon *

hand cut, grilled and served with blue cheese butter, port demi-glace, wild mushroom risotto and fresh vegetables
6oz | 32 • 8oz | 44 • 12oz | 59

Center Cut New York Steak *

hand cut to 12 oz, crusted with Tellicherry peppercorns, grilled and drizzled with bourbon demi-glace; served with fried fingerling potatoes and vegetables | 36

Island Flank Steak *

pounded to tenderness, marinated and served pinwheel-style with pineapple-soy-ginger glaze; accompanied by fresh vegetables and Basmati rice | 24

Pork Tenderloin Medallions

pan seared with wild mushrooms, blue cheese cream and topped with toasted pistachios; served with fresh vegetables, and mashed Yukon Gold potatoes | 23

1/2 Rack Center Cut Lamb GF

grilled with cherry-garlic sauce & served with mashed Yukons and fresh vegetables | 36

Alaskan Salmon GF

grilled, basted in “Mimi and Sam’s” spicy Korean barbeque sauce and served with Basmati rice and fresh vegetables | 28

Alaskan Halibut GF

pan seared & served with chili-ginger cream, Basmati rice and fresh vegetables | 38

Grilled Prawns and Alaskan Scallops

served with red curry sauce, papaya-lime relish, Basmati rice and fresh vegetables | 29

Beer Battered Fish and Chips

served with lemon, tartar sauce and fries
Alaskan True Cod | 22 • Alaskan Halibut | 33

Alaskan King Crab Basket GF
1 ½ Pounds of split Alaskan King Crab, steamed and served with potatoes, corn, fresh vegetables and drawn butter | 169



BETWEEN

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Hand Pressed Cheeseburger

half pound of charbroiled ground top sirloin, applewood smoked bacon and Cheddar cheese; served on a ciabatta roll and with fries | 19

Kobe Burger

Snake River Ranch; topped with Provolone, fried onions & chipotle mayo; served with fries | 19

Sliced Prime Rib Sandwich

thinly sliced prime rib served warm with swiss cheese, fresh house pickled horseradish and horseradish sauce on a ciabatta roll with fries and au jus | 17



PASTABILITIES

Angel Hair Pasta

with basil pesto, toasted pine nuts, Kalamata olives, grape tomatoes and Parmesan | 18

Vodka Cream Penne Pasta

vodka, cream, sweet onions, Parmesan and tomato-basil relish | 18

Add Chicken | 8 • Halibut or Scallops | 14 • Shrimp, Salmon Filet or Steak * | 10

Grilled Chicken Gnocchi

tossed in blue cheese cream with fresh basil and dusted with toasted pistachios | 24

Crab and Shrimp Stuffed Ravioli

housemade ravioli, creamy shellfish sauce, Parmesan and tomato-basil relish | 21



Keeping it local! Proudly supporting our neighbors at House of Bread.

A gratuity of 18% will be added to parties of 8 or more.

Thank you for your patience | Real food made by real people takes real time.

Please note that all modifications may increase cooking times | All Deep fried menu items are cooked in peanut oil.

GF = GLUTEN FREE | Please inform us of any dietary restrictions.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.