

## **appetizers**

### **pommes frites**

house cut and fresh fried potatoes tossed in special seasoning served with wasabi aioli

11

### **\*tuna tower**

marinated poke with fresh avocado-papaya salsa, wasabi aioli, tamari drizzle, tobiko and baked wonton crisps

19

### **seared scallop (gf)**

seared Kodiak scallops with parsnip Chantilly cream and lime zest

25

### **satay skewers**

ginger-sambal marinated ground chicken served with a spicy peanut sauce over mixed greens

17

### **fresh spring rolls (gf, ve)**

fresh vegetable hand rolls marinated vermicelli noodles and a cilantro- jalapeno mint sauce

12

### **sweet & spicy crispy pork eggrolls**

sriracha spiced ground pork and sesame marinated vegetables with a sweet chili dipping sauce

16

### **chicken & lettuce hand wraps (gf)**

stir-fried ground chicken, peanuts, and vegetables with bibb lettuce and coconut-curry sauce

15

### **crispy rice with spicy tuna (gf)**

tuna tartar served on crispy garlic-sesame rice with pickled radish and cucumber finished with a wasabi-pineapple ponzu sauce

20

### **fennel & coriander rubbed chicken wings**

sweet chili glaze, toasted sesame seeds and basil blue cheese dipping sauce

18

## **greens and soups**

### **panzanella salad (v)**

rosemary-garlic soaked croute over spring greens, cherry tomatoes, roasted red onion and fennel served with a blackberry balsamic vinaigrette

14

### **strawberry chili (v)**

butter leaf hearts tossed in a creamy sweet chili cilantro dressing with fresh strawberries, shaved red onions and candied pecans

13

### **sesame-ginger caesar**

baby artisan romaine with fried wontons, house-made caesar dressing, tamari and a sesame parmesan crisp

13

### **tofu and quinoa (gf) (v)**

red quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper and cashews tossed in a ginger and lemongrass vinaigrette

15

### **banana and lemongrass soup (gf)**

with deviled crab and curried eggplant

cup 5 / bowl 9

### **soup of the day**

ask your server

cup 6 / bowl 10

## entrees

<b>Alaskan seafood special</b> Chef's creation using local, fresh caught seafood	mp
<b>general tso'anders fried chicken (gf)</b> marinated chicken crusted in chickpea flour, tossed in a blend of Nashville and general tso's sauces served over jasmine rice and finished with pickled ginger-habanero cucumbers	32
<b>steak frites (gf)</b> Locally sourced 8 oz Hangar steak accompanied with pommes frites and served with chimichurri	33
<b>mee krob (gf)</b> sweet & spicy chicken, pork, and shrimp sautéed with mixed peppers and jalapeños over crispy vermicelli & rice noodles	31
<b>pork chop</b> 10 oz Duroc pork chop served with grilled asparagus, braised beets, lemon parmesan couscous and topped with zhug sauce	38
<b>panang beef curry (gf)</b> tender beef tips with cremini mushrooms and sweet onions in red curry, lime and coconut milk sauce served with jasmine rice, mixed vegetables, peanuts bean sprouts and cilantro oil	30
<b>vegan curry (gf) (ve)</b> pan fried tofu with cremini mushrooms and sweet onions, mixed peppers, bok choy and zucchini in a yellow curry and coconut sauce on jasmine rice finished with mixed vegetables, bean sprouts and cilantro oil	28
<b>kobe beef cheeseburger</b> 8 oz burger with American cheese, burger sauce, sliced tomato, red onion, and crisp romaine on a brioche bun served with pommes frites	22
<b>Alaskan baked sea scallops "mac &amp; cheese"</b> seared Alaskan diver scallops atop a panko-basil crusted three-cheese pasta, tomato brunoise and finished with truffle oil & fresh basil	40
<b>*poke bowl (gf)</b> marinated tuna served over a bed of napa cabbage, jasmine rice, wakame seaweed salad, shaved papaya and topped with crispy vermicelli noodles and a sriracha-sweet aioli	29

(gf) gluten free  
(v) vegetarian  
(ve) vegan

\*Consuming raw or uncooked fish or meats may increase your risk of foodborne illness  
Parties of 6 or more are subject to 18% gratuity