appetizers

pommes frites **12**
house cut and fresh fried potatoes tossed in special seasoning served with wasabi aioli

***tuna tower** **20**
marinated poke with fresh avocado-papaya salsa, wasabi aioli, tamari drizzle, tobiko
and baked wonton crisps

seared scallop **27**
seared scallops with a black miso toum sauce, served with buttered pumpernickel crostini and
a ginger-pear salad.

tso'ander's oysters (gf) **20**
pacific oysters chargrilled with our signature general tso'anders butter, cilantro, parmesan and rice
cracker crumbs on a bed of greens

fresh spring rolls (gf, ve) **13**
fresh vegetable hand rolls marinated vermicelli noodles and a cilantro- jalapeno mint sauce

sweet & spicy crispy pork eggrolls **17**
sriracha spiced ground pork and sesame marinated vegetables with a sweet chili dipping sauce

chicken & lettuce hand wraps (gf) **16**
stir-fried ground chicken, peanuts, and vegetables with romaine lettuce cups and coconut-curry sauce

fennel & coriander rubbed chicken wings **19**
sweet chili glaze, toasted sesame seeds and basil blue cheese dipping sauce

greens and soups

rocket salad (gf) **14**
baby arugula tossed with apple-peppercorn vinaigrette, poached apples, shredded red cabbage,
toasted walnuts and feta

strawberry chili (v)(gf) **14**
Mixed greens tossed in a creamy sweet chili cilantro dressing with fresh
strawberries, shaved red onions and candied pecans

sesame-ginger caesar **14**
baby artisan romaine with fried wontons, house-made caesar dressing, tamari
and a sesame parmesan crisp

tofu and quinoa (gf) (v) **16**
red quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots,
red pepper and cashews tossed in a ginger and lemongrass vinaigrette

banana and lemongrass soup (gf) **cup 6 / bowl 10**
with deviled crab and curried eggplant

soup of the day **cup 7 / bowl 11**
ask your server

entrees

sablefish (gf) **40**
szechuan crusted black cod with ponzu beurre-blanc, quinoa pilaf, and charred broccolini

general tso'anders fried chicken (gf upon request) **33**
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

bistro filet **43**
seared 8oz bistro tender with yukon mashed potatoes, garlic baby bok choy and a cherry demi-glace

mee krob (gf) **32**
sweet & spicy chicken, pork, and shrimp sautéed with mixed peppers and jalapeños over crispy vermicelli & rice noodles

duroc pork chop (gf) **42**
12 oz bone in 30-day dry-aged pork chop drizzled with cinnamon and cumin oil and served with a roasted arugula, beet salad and roasted sweet potato

drunken noodles (gf, ve option) **25**
rice noodles cooked in chili crisp-peanut tamari topped with scallions, garlic, ginger and sesame seeds. **add-ons: steak (10), chicken (7), shrimp (8), tofu (6)**

panang beef curry (gf) **31**
tender beef tips with shiitake mushrooms and sweet onions in red curry, lime and coconut milk sauce served with jasmine rice, mixed vegetables, peanuts, bean sprouts and cilantro oil

vegan curry (gf) (ve) **29**
pan fried tofu with shiitake 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

wagyu cheeseburger **23**
house ground 6 oz. american wagyu burger with american cheese, burger sauce, sliced tomato, red onion, and crisp romaine on a brioche bun served with pommes frites

Alaskan baked sea scallops "mac & cheese" **41**
seared Alaskan diver scallops atop a panko-basil crusted three-cheese pasta, tomato brunoise and finished with truffle oil & fresh basil

***poke bowl (gf)** **30**
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

(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 20% gratuity