

## Starters

### Crab Cakes - 10

Fresh crab, panko bread crumbs and lemon aioli

### Local Black Mussels - 8

Sautéed black mussels, organic horapha, lemongrass, kaffir lime and coconut milk

### Mac n' Cheese - 7

Creamy artisan Cheddar, Gruyere and Emmenthaler cheeses, Andouille sausage and panko breadcrumbs

### Salade Niçoise - 14

Seared rare Sashimi-grade Ahi tuna, pan roasted haricot verts, Niçoise and Picholine olives, tomatoes, hardboiled egg and capers

### Blue Jidori Chicken - 9

Roasted Jidori chicken, organic greens, artesian blue cheese

### The Glass Wedge - 7

Tomato, blue cheese crumbles, bacon

### Caesar Salad - 8

Organic Romaine, Reggiano, gratiam croutons and our house made dressing

Add: Jidori chicken breast - 5, Grilled shrimp - 3

### Ahi Sashimi - 14 small 20 large

AAA grade Ahi tuna, ponzu reduction, Lao ginger salad

### Soup of the day - 7

## Our Specialty Plates

### Crispy Skin Salmon - 22

Oil braised Lock Duart salmon, tender daikon, pan seared gai lan, ponzu reduction

### Roasted Jidori Chicken - 21

Pan roasted haricot verts, toasted garlic and shallots with mashed fingerling potatoes and chicken demi

### Vande Rose Farms Duroc Pork Chop - 32

Grilled, 10 oz pork chop, roasted seasonal root vegetables, juicai soubise and sweet soy

### Hand Cut New York - 34

12 oz New York, truffle pomme frits, demi glace

### Pan Seared Local Halibut - 24

Seasonal vegetable noodles, harissa beurre blanc, wonton caviar crisp

### Kalbi Braised Short Ribs - 20

Kuen chai mash, crispy shallot persillade, ginger soy demi

### Seasonal Grilled & Roasted Vegetable - 14

Creamy, white polenta, toasted pine nuts, Parmesan, harissa

### Soba Noodles & Garlic Prawns Pho - 22

Buckwheat noodles, prawn satay, pan roasted haricot verts, gai lan, nira, galangal broth

### Half Pound Snake River Farms Wagyu Burger - 12

Choice of French Fries or Side Salad

Add blue cheese, grilled onions, sugar cured bacon, avocado, artisan Cheddar, Emmenthaler, grilled Bunashimeji mushrooms - \$1.00 each

## Sides

Haricot Verts - 5, Grilled Seasonal Vegetables - 4, Kuen Chai or Regular Mash - 4, Truffle Pomme Frites - 5, Pan Roasted Asparagus - 5, Roasted Garlic and Shallots - 4