

## ENTREES (AVAILABLE AFTER 5PM)

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Cajun Jambalaya (GF) 26

Sauteed chicken breast, andouille sausage, bell pepper, onion, celery, & creole rice

King Salmon (GF) 36

Fire grilled; picatta sauce of garlic, lemon, caper, butter, & white wine; seasonal vegetable & whipped potato

Miso Dumplings (V) 20

Filled with sweet potato, edamame, garlic, onion, & ginger; dried mushroom umami & white miso broth, radish, & baby bok choy

Snake River Farms Pork Chop (GF) 34

Fire grilled Kurobuta; seasonal vegetable, whipped potato, & blackberry gastrique

Bacon Wrapped Filet (GF) 45

Fire grilled beef tenderloin; seasonal vegetable, whipped potato, & peppercorn bordelaise

Shrimp Yakisoba 28

Buckwheat noodles, sesame stir fried vegetables, garlic oyster sauce, & pickled ginger

Beef Bolognese 26

Ground brisket & short rib, egg pappardelle, garlic bread, & micro basil

Alaskan Halibut 38

Simply fire grilled; lemon, whipped potato, & seasonal vegetable

OR

Cilantro, lime zest, & pepper crusted; pan seared with fresh mango salsa, creole rice, & seasonal vegetable

\*Gluten free pasta available upon request

\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food born illness