

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT 21
grilled crostini, herb butter

BLACKENED SHRIMP 16
U12 shrimp, lemon aioli, green onion

ENTREES

SOCKEYE SALMON 40
gazpacho slaw, balsamic reduction

MISO GLAZED HALIBUT 40
spiced edamame

WAGYU TENDERLOIN OSCAR 6oz 52
sliced tenderloin, asparagus, lump crab, bearnaise

ATLANTIC HALIBUT 40
COPPER RIVER SOCKEYE SALMON 40
GREAT LAKES WALLEYE 32
simply seared, seasonal vegetables,
choice of lemon butter sauce or soy vinaigrette