

STARTERS

Baked Gnocchi & Cheddar

White cheddar and garlic cream
Accompanied by bruschetta crostini

10.00

Roasted Mussels

Artichoke aioli, scallion, parmesan cheese

11.00

Shrimp Cocktail

Spice poached prawns, house-made cocktail sauce,
Grilled lemon

11.00

INSPIRATIONS

Cider Brined Pork Chop

Cider butter sauce, fuji apples, dried figs, red cabbage kraut

23.00

Alaskan Halibut & Salmon Knot

Dressed with dilled hollandaise
Accompanied by roasted potatoes

27.00

Split plate charge 7.00

18% gratuity will be added for parties of six or more

Vegetarian and Vegan selections are available upon request

SALADS

Grilled Romaine Wedge

Kiln dried prosciutto, caramelized onions, crumbled blue cheese

Choice of

House-made blue cheese dressing or balsamic vinaigrette

7.00

Millennium Salad

Organic greens, dried cranberries, apricots,

Candied pecans, crumbled blue cheese dressed in a

Mustard, tarragon, vinaigrette

7.00

Caesar

A classic!

Romaine lettuce, shaved parmesan cheese, signature croutons

10.00

Entrée ~ 15.00

Chicken 5.00 Salmon 7.00

Halibut 10.00

SOUP

Daily Inspiration

Cup ~ 4.00 Bowl ~ 6.00

Shrimp & Tomato Chowder

Cup ~ 5.00 Bowl ~ 7.00

Split plate charge 7.00

18% gratuity will be added for parties of six or more

Vegetarian and Vegan selections are available upon request

ENTREES

McKinley Cut Rib-eye

24 oz., bone-in, fire-grilled

Served with Yukon gold potato hash and
Roasted vegetables

~Accompanied by our Yukon Jack steak sauce and cranberry horseradish~

39.00

Crispy Skin Wild Alaskan Salmon

Grilled wild rice cake, fried shallots

Citrus, fennel and pinot reduction

26.00

New York Sirloin

12 oz., perfectly grilled, with baked white cheddar gnocchi and

Roasted vegetables

27.00

Pacific Rim Seafood Steamer

Alaskan king crab, salmon, manila clams, green lip mussels, shrimp

In a gingered sake and lemongrass broth

Jasmine rice

29.00

Braised Lamb Shanks

Sweet chipolini Onions,

Roasted roma tomatoes, kalamata

Olives and creamy polenta

26.00

Split plate charge 7.00

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Vegetarian and Vegan selections are available upon request

Lemon and Herb Roasted Alaskan Halibut

Harvest grains, braised leeks

Balsamic reduction & lemon vinaigrette

31.00

Sage Lacquered Hen

Mashed yams with dried cranberries

Apples and a calvados & cider reduction

23.00

Broiled Alaskan King Crab Legs

Split and broiled with herb butter

Accompanied by white cheddar gnocchi

42.00

Plate Ravioli

Roasted spaghetti squash, mascarpone cheese, prosciutto,

Point Reyes blue cheese, crispy leeks

Reduced port wine vinaigrette

21.00

Add grilled shrimp or scallops

8.00

Cardamom Crusted Buffalo

Served Medium

Spice & brown sugar rub and a cranberry bourbon relish

White bean and reindeer cassoulet

41.00

Split plate charge 7.00

18% gratuity will be added for parties of six or more

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