

## Starters

### Fresh Kachemak Bay Oysters on the Half Shell

*half dozen served raw with cocktail sauce and lemon or baked rockefeller style 19*

### Fresh Kachemak Bay Mussels \*

*Coconut milk, white wine broth, sriracha, fresh cilantro 19*

### Alaskan Halibut "Wings"

*panko breaded halibut cheeks, frank's red hot, vinaigrette slaw, gorgonzola cream 18*

### Alaskan Dungeness Crab Cakes

*mixed greens, red pepper aioli, chipotle mayo 17*

### Trio of Hummus \*

*traditional garbanzo bean, curried lentil and split pea, grilled pita wedges 11*

### Tourchon of Hudson Valley Foie Gras \*

*pickled scallop, pineapple chutney, shoyu reduction 19*

### Grilled Korean style Beef Short Ribs \*

*organic shoyu-ginger-garlic marinade, sweet-n-sour cucumber salad 17*

## Soups and Salads

### Southeast Seafood Chowder

*salmon, clams, cod, potatoes, mirepoix, heavy cream 9*

### Classic French Onion Soup

*beef stock, gruyere, crostini 7*

### Smoked Salmon Salad \*

*mixed greens, raisins, candied pecans, goat cheese, lemon vinaigrette 9/15*

### Classic Caesar Salad

*romaine, shaved parmesan, croutons, classic caesar dressing, anchovy 9/15*

### Warm Spinach Salad \*

*fresh spinach, pine nuts, parmesan, warm bacon-mushroom vinaigrette 9/15*

*Complimentary amuse served upon arrival and potato rosemary bread served with all soups, salads and entrees*

*"Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"*

## Entrees

### Stuffed Portobello Mushroom

*lentil-barley stuffing, fresh herbs, feta cheese, seasonal vegetables 21*

### Smoked Salmon Pappardelle

*alaskan smoked salmon, paprika cream sauce, shaved parmesan, fresh herbs 25*

### Pistachio Crusted Alaskan Halibut

*oven roasted, orange-buttermilk crème fraiche, mashed yukon golds, seasonal vegetables 33*

### Alaskan Bouillabaisse \*

*weathervane scallops, spot prawns, mussels, cod, saffron-garlic-tomato broth, crostini, rouille 35*

### Pan Seared Duck Breast \*

*roasted yam, cherry-chipotle sauce, seasonal vegetables 27*

### Venison Meatloaf

*oregon fallow venison, juniper berry bordelaise sauce, potato pancake, seasonal vegetable 27*

### Alaskan King Crab Legs \*

*one and a half pounds steamed, drawn butter, rice pilaf, seasonal vegetables 57*

Misty Isles Beef is raised exclusively in the Pacific Northwest. The cattle are fed a natural diet and are never treated with steroids, growth hormones or antibiotics.

We proudly offer these selections in The Gold Room.

### The Gold Standard Burger

*Eight ounce hand formed patty grilled to order, cornmeal Kaiser roll, gruyere, bacon-portobello compote 17*

### Twelve Ounce New York Strip Steak \*

*grilled to order, topped with roasted garlic and blue cheese. served with mashed potatoes and seasonal vegetables 33*

### Braised Bone-In Short Ribs

*red wine-sherry reduction, potato pancake, wilted spinach, gremolata 31*

### Herb Crusted Sixteen Ounce Ribeye \*

*olive oil-garlic-fresh herb marinade, pan seared, asparagus-potato hash, horseradish sour cream 39*

\*These items are gluten free

Executive Chef  
Billy Brownlee