



# APPETIZERS

## FRIED CALAMARI

Spicy marinara sauce, fresh garlic & herbs *16*

## FRESH ALASKAN OYSTERS\*

4 each; raw or fried with traditional accompaniments *16*

## MANILA CLAMS\*

Olive oil-wine broth & Italian parsley *16*

## WEATHERVANE SCALLOPS\*

Risotto cake, truffled shellfish cream & tomato-basil relish *18*

## WOOD FIRED ESCARGOT

Garlic & parsley butter, sourdough *14*

## WOOD FIRED BRIE

### FLATBREAD

Rosemary-salt crust, French brie, apple spears & fresh greens *12*

## WOOD FIRED CAULIFLOWER

Tahini sauce, pomegranate, mint & chiles *10*

## MEDITERRANEAN EGGPLANT

Grilled with sun-dried tomato-red pepper relish & goat cheese *10*

## DEVEILED EGGS\*

Salmon roe, capers & pickled onion *12*

## BLUE CHEESE CUSTARD

Served warm with roasted garlic, demi glace, port wine reduction & flatbread *14*

## SOUP

### SOUP OF THE DAY

Cup *6*  
Bowl *9*

MAY WE SUGGEST ADDING  
TO YOUR SALAD

*CHICKEN 7    PRAWNS\*10*  
*SCALLOPS\* 14*

## SALAD

### ROMAINE HEART 'WEDGE'

Bacon, chopped tomato & blue cheese dressing *10*

### CAESAR\*

Hearts of romaine, shredded parmesan & caesar dressing *8/10*

### SHAVED BRUSSELS SPROUTS

Toasted pine nuts, Pecorino-Romano & citronette *11*

### BUTTER LEAF\*

Candied pecans, blue cheese, grapes, chive sticks & Champagne vinaigrette *12*

### CHEVRE SALAD\*

Warm pine nut crusted goat cheese, cucumbers, red peppers, olives & herb vinaigrette *12*



# ENTRÉES

## ANGEL HAIR PASTA

Roma tomatoes, garlic, basil,  
parmesan cheese 19

## AK PASTA CO.

### PAPPARDELLE

Classic Bolognese ragu &  
parmesan cheese 24

## AK PASTA CO. SHELLS

Wild caught prawns, pimenton,  
lemon, garlic, oregano, pecorino  
romano 26

## KODIAK SCALLOPS\*

Sweet corn~pumpkin polenta,  
green beans, hazelnut-sage  
brown butter, vanilla gastrique  
36

## SCANDINAVIAN

### 1/2 DUCK\*

Brandy-currant sauce, braised  
red cabbage & bistro rice 34

## SKIRT STEAK\*

Chile rubbed, tomatillo-cilantro  
sauce, chipotle cream, salsa fresca  
& garlic mashed potatoes 38

## 8 oz FILET MIGNON\*

Sautéed mushrooms, red wine jus,  
garlic mashed potatoes and fresh  
vegetables 47

## 12 oz USDA PRIME NEW YORK STRIP\*

Fresh horseradish, house 'steak  
sauce', crispy potatoes, & fresh  
vegetables 49

## VEAL TENDERLOIN MEDALLIONS\*

Melted brie, lingonberry preserves,  
demi glace, & scalloped potato 38

## AUSTRALIAN RACK OF LAMB\*

Oven roasted with cilantro  
pesto, demi glace & scalloped  
potato 48

## PORK SCHNITZEL\*

Breaded cutlet with cucumber salad,  
lingonberry preserves, dill crema & fingerling  
potatoes 24

18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.  
SURCHARGE WILL BE ADDED TO SPLIT ORDERS & SUBSTITUTIONS.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# FROM THE WOOD OVEN

## NACHOS

House fried chips, jack & cheddar, salsa fresca, sour cream, & jalapenos 16

## ADD ONS

Black Bean Sauce 5

Grilled Chicken Breast 7

## Chips & Salsa

House fried tortilla chips, salsa fresca 7

Shoestring Fries 7

Truffled Shoestring Fries 10

## PIZZAS

### Southwest Chicken Pizza

Black bean sauce, chicken, salsa fresca, jack & cheddar 19

### Sausage & Mushroom Pizza

House made Italian sausage, button mushrooms, & arugula 21

### Thin Crust Pizza

Tomatoes, marinara, basil, mozzarella & provolone 17

## Create Your Own

Start with our basic thin crust...

sun dried tomatoes  
artichoke hearts  
roasted garlic  
roasted red peppers  
shaved red onion

2.25 each

mushrooms  
kalamata olives  
bacon  
goat cheese

5 each

Italian sausage, Prosciutto ham 4 each

## BURGERS

\***Classic Bistro Burger** 1/2# beef patty, toasted brioche bun, standard fixings, shoestring fries 14

### Cheese Options

Tillamook Cheddar, Gorgonzola, Monterey Jack, Gruyere 2

\***The House Special** Custom grind, toasted brioche bun, pickled zucchini & onions, miso aioli, melted gruyere, arugula, shoestring fries 18

## ADD ONS:

Fried or Sautéed Onions 2.25

Applewood smoked Bacon 5

Sautéed Mushrooms 5

Truffled Shoestring Fries 5

Sunny Side Egg\* 5

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4/24

# DESSERTS

## BANANA CARAMEL

### NAPOLEON

Fresh bananas layered between puff pastry and caramel mascarpone cheese

9

## CHOCOLATE DECADENCE

Flourless chocolate-chocolate-chocolate cake

10

## VANILLA CRÈME BRÛLÉE

Vanilla bean custard with caramelized sugar crust

10

## DARK CHOCOLATE TERRINE

Rich, dark chocolate mousse with toasted pistachios and crème anglaise

10

## SOUTHSIDE PEACH AND RASPBERRY COBLER

Served warm with a brown sugar and pecan crust, topped with vanilla ice cream

11

## MOTLEY MOO ICE CREAM

Seasonal rotating flavors

9

## VANILLA ICE CREAM

7

## HOUSE MADE SORBET

Ask your server for today's selection

7

## ASK ABOUT OUR DAILY DESSERT SPECIALS !

4/11/24