



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 *20*

WOOD FIRED ESCARGOT

Garlic & parsley butter, sourdough *16*

WOOD FIRED BRIE

FLATBREAD

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

WOOD FIRED CAULIFLOWER

Tahini sauce, pomegranate, mint &
chiles *11*

MEDITERRANEAN EGGPLANT

Grilled with sun-dried tomato-red
pepper relish & goat cheese *12*

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

MAPLE LEAF FARMS

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 glacen & 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

DESSERTS

**BANANA CARAMEL
NAPOLEON**

Fresh bananas layered between
puff pastry and caramel
mascarpone cheese
10

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 !**

NACHOS

House fried chips, jack & cheddar, salsa
fresca, sour cream, & jalapenos *18*

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 *23*

Thin Crust Pizza

Tomatoes, marinara, basil,
mozzarella & provolone *17*

Create Your Own

Start with our basic thin crust...

sun dried tomatoes	mushrooms
artichoke hearts	kalamata olives
roasted garlic	bacon
roasted red peppers	goat cheese
shaved red onion	
<i>2.25 each</i>	<i>5 each</i>

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*

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