

# Entrees

\* **Applewood Grilled Wild King Salmon**, *lemon, vermouth, butter, Yukon Gold mashed, grilled asparagus...42*

**P&P** \* **Cedar Plank Roasted Wild King Salmon**, *Chef Howie's famous Salmon Rub, smoked broccoli, citrus rice with wheat berries...44*

**P&P** \* **Hawaiian Fish with Cucumber Macadamia Nut Relish**, *sticky rice, beurre blanc, Thai sweet chili sauce, cilantro...33*

\* **Hazelnut Grilled Rainbow Trout**, *four grain pilaf, cracked hazelnuts, brown butter braised asparagus...28*

\* **Flash-Seared Alaskan Halibut**, *cucumber-quinoa salad, minted pea sauce, morel vinaigrette...45*

\* **Hardwood Grilled Swordfish**, *lemon and brown butter braised artichokes, capers, roasted Cremini mushrooms, citrus rice with wheat berries...41*

\* **Flash-Seared U12 Scallops with Curried Cauliflower Mash**, *braised baby spinach, smoked tomato beurre blanc...45*

\* **Sesame-Peppercorn Crusted Ahi**, *jasmine ginger rice cake, snow peas, ginger-soy reduction, wasabi creme...45*

**P&P** \* **Halibut with Spring Asparagus Provencal**, *shaved garlic, sweet onion, Roma tomato...44*

**Zucchini "Linguine"**, *zucchini threads, Roma tomato, artichoke hearts, shaved garlic, calamata olives, fresh sweet basil, toasted pine nuts, first press olive oil...23*

\* **Grilled White Shrimp with Asparagus Risotto**, *sun dried tomato, lemon, Reggiano Parmigiano, thyme...30*

\* **Cedar Plank Roasted King Crab Merus Legs**, *plank roasted vegetables, lemon, creamy butter sauce...86*

**P&P** \* **Parmigiano Reggiano Crusted Petrale Sole**, *haricot verts, Yukon Gold mashed potatoes, lemon-chive oil, butter sauce...29*

**P&P** \* **Ancho Chili Smoked Steelhead**, *Chef Howie's Ancho Chili Rub, Southwestern roasted corn potato cake, sweet chili hollandaise, lime crème...38 with applewood smoked ancho chili shrimp...45*

**Roasted Jidori Chicken with Greek Relish**, *lemon-oregano marinade, red rice, tzatziki sauce...31*

\* **USDA Prime Top Sirloin**, *herb roasted red potatoes, garlic portabella mushrooms, grilled-pickled red onion, Point Reyes blue cheese...38*

\* **8 oz. Fire Grilled Filet Mignon**, *Yukon Gold mashed potatoes, grilled asparagus, Maitre d' sauce...50*

\* **14oz Center-Cut New York Strip Steak**, *cheesy-bacon potato cake, roasted Cremini mushrooms, Maitre d' sauce...63*