

## starters

**calamari** | 14

sliced calamari steaks floured & fried to a golden brown,  
accompanied by a spicy chili aioli

**sesame-seared ahi** \* | 13

sliced yellowfin tuna steak seared rare, with julienne onion  
& mr. yoshida's poeke sauce

**szechwan tempura prawns** | 7

with spicy garlic & chili pepper sauce

**won ton shumai** | 7

steamed chicken dumplings encased in won ton wrappers & served  
with a reduction of mr. yoshida's famous original gourmet sauce

**fried artichoke hearts** | 7 v

served with a dill aioli

**salmon cakes** | 9

served with roasted red pepper aioli

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## soup & salads

**clam chowder** cup 4 | bowl 7

new england-style clam chowder made with local vegetables & smoked bacon

**soup du jour** cup 4 | bowl 7

**heirloom tomato salad** | 7 v

rogue blue cheese crumbles, bell peppers & robust vinaigrette

**side house green salad** | 5 v

local mixed greens, shredded carrot, cucumber, cherry tomatoes &  
red onion with your choice of dressing

**caesar salad** \* | sm 5 or lg 8

crisp romaine hearts tossed in house-made caesar dressing  
with parmesan-reggianito cheese & croutons

*addition of grilled chicken* | \$7      *or salmon* | \$16

*gf*= gluten free | *v*= vegetarian

## entrées

**raspberry chipotle salmon \*** | 28 *gf*  
grilled, with sautéed vegetables & cannellini beans  
miso sauce available upon request

**marsala chicken** | 24  
draper valley chicken, grilled zucchini, gnocchi & marsala reduction

**thai ocean skewers** | 25  
coconut-panko breaded prawns & cod, garlic mashed potatoes,  
stir-fried vegetables & coconut curry cream sauce

**dungeness crab & tilapia\*** | 27  
with sautéed vegetables, gnocchi & alfredo sauce

**alaskan cod coconut sauté** | 23 *gf*  
fresh vegetables & herbs sautéed in coconut milk with jasmine rice

**butternut squash ravioli** | 21 *v*  
with sage brown butter, hazelnuts, roma tomatoes, blue cheese & marsala reduction

**sheppard's pie** | 23  
prime rib stewed in rich gravy with vegetables,  
topped with mashed potatoes

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## steaks

**ribeye \*** | 39  
12 ounce choice angus ribeye steak,  
grilled asparagus, loaded twice-baked potatoes & house steak sauce

**american kobe top sirloin\*** | 29 *gf*  
8-ounce snake river farm kobe top sirloin over garlic mashed potatoes,  
sautéed vegetables & wasabi alfredo

**brisket** | 28  
snake river farm kobe brisket with demi glace, asparagus  
& garlic mashed potatoes

**pork loin\*** | 21  
paired with grilled zucchini, loaded twice-baked potatoes & peach chutney

*\*These items may contain raw or undercooked ingredients.  
Consuming these ingredients may increase your chance of food borne illness.  
It may also help your chances of thoroughly enjoying yourself.*