

## starters

### **sesame-seared ahi** \* | 14

sliced yellow fin tuna steak seared rare, with greens and julienne onion  
& Mr. Yoshida's poke sauce

### **artichoke & roasted jalapeno dip** | 8 v

served warm with tortilla chips

### **calamari** | 14

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

### **szechwan chicken** | 9

Chicken dredged in seasoned flour, fried & tossed in spicy szechwan sauce  
*\*cauliflower substitute available\**

### **won ton shumai** | 9

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

## soup & salads

### **clam chowder** cup 5 | bowl 8

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

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

### **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 cheese & croutons

*addition of grilled chicken* | 8      *or salmon* | 15

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

please notify your server of any food allergies | 20% gratuity added to all parties of 8 or more

# entrées

**miso salmon\*** | 27

grilled & glazed with miso sauce served with  
sautéed vegetables & jasmine rice

**American kobe top sirloin\*** | 29

8oz snake river farm kobe top sirloin over garlic mashed potatoes, grilled asparagus,  
balsamic reduction & fried onion

**autumn chicken** | 24 *gf*

grilled marinated chicken breast accompanied by chanterelle risotto,  
grilled asparagus & squash. finished with romesco

**thai ocean skewers** | 28

coconut-panko breaded prawns, cod, garlic mashed potatoes & stir-fried vegetables with  
coconut curry cream sauce

**chanterelle risotto** | 22 *v gf*

With sautéed fall vegetables & parmigiano reggiano

**grilled ribeye \*** | 36

12oz usda prime ribeye served with grilled asparagus,  
caramelized onion mashed potatoes & rogue blue cheese béchamel

**butternut squash ravioli** | 24 *v*

with sage brown butter, hazelnuts, roma tomatoes, rogue blue cheese & marsala reduction

**sheppard's pie** | 24

prime rib stewed in rich demi glaze with roasted root vegetables  
finished with mashed potatoes

*\* 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.*