

New Year's 2023!

Saturday, December 31st & Sunday, January 1st
Evening Menu 5pm-10pm

Cocktail Specials

Clausmopolitan \$14

Belvedere, Cointreau, white cranberry juice, lime juice

Raspberry Holiday \$12

Tito's, Chambord, lime juice, agave syrup, Pernod Rinsed glass

Soups & Salads

Clam Chowder \$6/\$12

new england style, parsley, bacon, house-made rolls

Soup Du Jour \$8/\$16

daily preparation

House Salad \$6/\$12

mixed greens, grape tomatoes, shredded carrot, cheddar jack
choice of house-made dressing

Golden Beet Salad \$16

roasted golden beets, toasted pine nuts, goat cheese, arugula, prosciutto,
almond streusel, sweet chili garlic vinaigrette

Pear and Goat Cheese Salad \$26

arugula, Bartlett pears, goat cheese, candied walnuts, grilled asparagus,
creamy vinaigrette

Shareable Small Plates

Crab & Artichoke Dip \$16

cream cheese, sour cream, parmesan, celery, garlic crostini

Jackolof Bay Oysters 3 \$16/Half Dozen \$30

Served with a side of shaved horseradish root, house-made cocktail sauce

Oysters Rockefeller 3 for \$18/Half Dozen for \$34

oysters on the half shell, bearnaise sauce, green herbs, breadcrumb, lemon

Prawn Cocktail Martini \$14

5 house brined shrimp, cocktail sauce, lemon, microgreens

Tuna Poke Tower \$26

6oz. diced yellowfin tuna, house-made ponzu, green onion, wonton chips

Lobster Mac and Cheese \$28

panko, gruyere, swiss, 4oz. lobster

Enticing Entrees

14 oz. Wood Grilled USDA Prime Ribeye \$58

chimichurri, smashed fingerling potatoes, parmesan cheese, green onions, asparagus

35oz. Wood Grilled Tomahawk Ribeye \$180

grilled vegetables, fingerling potato wedges, parmesan cheese

14oz. Wood Grilled USDA Prime NY Strip \$46

cheesy garlic mashed potatoes, season vegetable, herb butter

8oz. Wood Grilled USDA Prime Filet \$65

herb infused demi sauce, roasted parsnip and potato mash, baby carrots, micro greens

Alaskan Colossal King Crab Leg Dinner \$MP

fingerling potatoes, asparagus, drawn butter, parmesan cheese, green onions

additional legs at \$MP

Scallop Pesto Risotto \$48

house-made risotto, pea shoots, porcini mushroom dust, red veined sole

Mushroom Risotto \$38

house-made risotto, sautéed mushroom blend, pea shoots, parmesan

Halibut Iliamna \$48

4oz. seared halibut topped with 2 oz. of our crab & artichoke dip, saffron risotto, lemon cream sauce, parmesan crisp, asparagus

Seared Chicken \$29

6oz. seared chicken breast, grilled asparagus, cheesy polenta, lemon cream sauce, pea shoots

Blackened Rockfish \$35

6.5oz. rockfish, 4 Alaskan spot prawns, riced fingerling potato cake, carrot puree, asparagus, blackening seasoning

Comfort Food

Alaskan Fish & Chips Ling Cod \$21/Halibut \$24

two 2.5 oz. pieces of beer battered Alaskan fish of choice, house-made tartar sauce, cilantro lime slaw, beer battered fries

Build a Burger \$18

all burgers served on a brioche bun with lettuce, tomato, pickle, red onion, beer battered fries, gluten free bun \$1.50

Protein choices: Kachemak Burger, Elk Burger (+\$3.00), Vegan Beyond Burger® (+\$3.00), \$1.50 add-ons: White Cheddar, Gruyere Swiss, Blue Cheese, Pepper-Jack Cheese

\$2.00 add-on: Applewood Bacon

Desserts

Sorbet Trio

Plain \$27: Raspberry, Mango, Chocolate

Drunken \$50: includes one shot each of Raspberry Vodka, Mango Rum, Grind Espresso Liqueur

Assorted House Desserts \$9