Sacks café & restaurant

dinner thursday, october 23, 2014

lighter side

OLIVE SAMPLER – warm assorted marinated olives 7

CRISPY MARINATED TOFU – ginger-soy duxelle, marinated mushrooms, jalapeno pickled cauliflower, cilantro, black tahini, sriracha 9

BRUSCHETTA – date marmalade, gorgonzola spread, roasted garlic, toast points 9

CRAB & SCALLOP CAKES – carrot & scallion slaw, ginger pico de gallo, coconut miso glaze, pickled ginger 13

FRESH ALASKA OYSTERS – karheen passage – four served raw on the half shell – gazpacho mignonette 12

PORK BELLY – vinegar barbeque glaze, mustard napa cabbage slaw, cheddar chips 13

ALASKAN SOCKEYE SALMON TEMPURA ROLL – sesame caramelized leeks, wakame, soy citrus glaze, wasabi emulsion, tobiko, pickled ginger 12

FRESH ALASKA ROCKFISH OR CHICKEN CURRY – red curry – carrots, red cabbage, napa cabbage, celery, spinach, jasmine rice chicken 13 rockfish 15

SACKS BURGER – ground filet mignon & bacon – corn aïoli, chipotle barbeque, onion ring, fresh spinach, buttermilk slaw, cheddar-jack cheese 18

soup

TOMATO & GORGONZOLA or CREAM OF JALAPEÑO & BLACK BEAN cup 4 bowl 6

salad

BEET & BULGUR – arugula & mixed greens, warm tarragon bulgur, marinated beets, parsley leaves, orange supremes, chèvre coulis 10

KALE & ROMAINE CAESAR – balsamic glazed red onions, caesar dressing, anchovy herb crouton 9

PEAR – house made kahlúa-poached pears, field greens, candied pecans, gorgonzola crumbles, roasted pecan vinaigrette 12

BACON & APPLE – field greens, grape tomatoes, chèvre, lavender maple vinaigrette 12

GREEN SALAD – field greens, tomato, shaved carrot, red onions choice of dressing: gorgonzola, thai lime, lavender maple 8

main course

ALASKA SOCKEYE SALMON – grilled – sautéed asian vegetables, deconstructed spring roll, soy maple glaze, jasmine rice, wasabi aïoli, chili oil 24

FRESH ALASKA ROCKFISH – pan seared – roasted jalapeño & shallot polenta, grilled leeks, poblano, cauliflower, grape tomato & tortilla salad, butternut squash purée, parmesan crisp 24

SEAFOOD PUTTANESCA – fresh alaska salmon, fresh alaska rockfish, clams, celery, fennel bulb, red onion, kalamata olives, spicy tomato & olive broth, fresh parsley & basil, grilled focaccia 32

CHICKEN RISOTTO – sweet corn risotto – grilled cauliflower, roasted tomato purée, fried pickles 23

DUCK LEG CONFIT – pan roasted – quinoa tabbouleh, grilled squash, zucchini with eggplant relish, wilted spinach, fresh herb & shallot purée 26

VEGETARIAN ANGEL HAIR PASTA – sautéed spicy peppers, cauliflower & eggplant, arugula pesto cream, parmesan, marinated roma tomatoes 19

CHICKEN & SHRIMP – udon noodles, snow peas, sautéed mushrooms, soy ginger cream sauce, black bean salsa 26 vegetarian with tofu 20

PORK LOIN – grilled – butternut squash bread pudding, roasted carrots & zucchini, gorgonzola, red wine sage reduction 26

FILET OF BEEF – grilled – herbed mash potato, wilted spinach, roasted portobello mushroom, juniper port reduction, gorgonzola butter 36

18% gratuity added to checks for parties of six or more

consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness

6 dollar split entrée charge