Sacks cafe & restaurant

dinner wednesday, october 29, 2014

lighter side

OLIVE SAMPLER – warm assorted marinated olives 7

HAY SMOKED SILVER SALMON – charred red beets, crispy red bliss potatoes, baby arugula, celery leaf, fennel seed 13

BRUSCHETTA – whipped black pepper chevre, tomato, green olive & preserved lemon relish, balsamic reduction, toast points 9

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

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

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 – herb & lemon dressing, fresh basil, tomato, red onion, cambozola, house-made fries & roasted red pepper ketchup 18

soup

TOMATO & GORGONZOLA or SPLIT PEA WITH HAM cup 4 bowl 6

salad

BEET & BARLEY – arugula & mixed greens, warm tarragon barley, marinated beets, 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 roasted – sautéed spinach & lentils, roasted carrots, fennel, onions & eggplant, lemon thyme beurre monte, roasted tomato tuille, toasted pecans 26

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, smoked tomato purée, candied bacon 23

DUCK LEG CONFIT – pan roasted – chive & parsley mustard barley, fresh chive, roasted beets, grilled butternut squash, blackberry duck demi-glace, herb & shallot purée, cambozola 26

VEGETARIAN ANGEL HAIR PASTA – sautéed spicy peppers, cauliflower & eggplant, green onion & basil pistou, grape tomato, feta, toasted walnuts 19

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

PORK LOIN – grilled – salt baked red potatoes, braised red cabbage, caramelized onion mustard sauce with fried capers 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