



dinner

tuesday september 7, 2010

lighter side

OLIVE SAMPLER – assorted marinated olives	4
FRESH ALASKA OYSTERS – stedman cove – four served raw on the half-shell – balsamic & fig mignonette	12
TAPAS PLATTER – marinated tiger prawns, pita spears, roasted artichoke & spinach dip, feta, spicy pepper aioli, pickled fennel & asparagus salad	12
TIGER PRAWNS – butter poached – roasted jalapeño & carrot soup, jasmine rice	12
BRUSCHETTA – horseradish aioli, honey-glazed red onion, feta, balsamic reduction, petite greens, toast points	8
CRAB & SCALLOP CAKES – honey chipotle aioli, pico de gallo, avocado, lime	12
BAKED BRIE EN CROÛTE – sherry-poached apricots, caramelized walnuts, olive tapenade, roasted garlic, balsamic reduction, fresh fruit, roasted garlic crostini	12
ALASKA SALMON TEMPURA ROLLS – sesame-caramelized leeks, soy citrus glaze, wasabi emulsion, wakame	14
FRESH ALASKA HALIBUT OR CHICKEN BOMBAY – yellow curry, asian vegetables, cucumber mint raita, jasmine rice, toasted pita	14 * halibut * chicken 11
THREE CHEESE PLATE – délice de bourgogne, france – p'tit basque, france – apricot wensleydale, england – assorted fruit & nuts	13
SACKS' BURGER – house ground filet mignon & bacon – garlic aioli, cambozola, sherry-caramelized onions, house-made bun, house fries, roasted red pepper ketchup	14

soup

TOMATO & GORGONZOLA	cup 4	bowl 6
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salads

HOUSE SALAD – romaine lettuce, watermelon, feta, toasted walnuts, tomatoes, sliced green olives, lemon oregano vinaigrette	7
COMPOSED CAESAR – romaine, oven-dried tomatoes, parmesan, crostini, horseradish caesar dressing	8
PEAR SALAD – house made kahlúa-poached pears, field greens, candied pecans, gorgonzola crumbles, roasted pecan vinaigrette	9
BACON & APPLE – field greens, tomatoes, apple, chèvre, lavender maple vinaigrette	9
SAUTÉED CALAMARI – baby spinach, olives, polenta croutons, tomatoes, capers, caramelized onions & bell peppers, warmed herb vinaigrette,	13
TIGER PRAWNS & ALASKAN SEA SCALLOPS – blackened – field greens, romaine, candied walnuts, papaya & diced red peppers, cucumber, thai lime vinaigrette	16

main course

FRESH ALASKA SILVER SALMON – grilled – deconstructed spring roll, asian vegetables, soy maple glaze, jasmine rice, wasabi aioli, chili oil	25
FRESH ALASKA HALIBUT – pan seared – chilled mediterranean barley salad, grilled asparagus, pickled cucumber, roasted red pepper & artichoke vinaigrette	28
SEAFOOD CURRY POT – fresh alaska halibut, alaska king crab, tiger prawns, clams, mussels, snow peas, mushrooms, hot & sour curry sauce, coconut milk drizzle	27
KING CRAB LEGS – ale steamed – green chili & lime jasmine rice, grilled asparagus, grilled lime drawn butter	40
	*one pound 25
	*half pound
LINGUINE – vegetable ratatouille, prosciutto, fresh herbs, arugula, shallot & chèvre sauce	19
DUCK BREAST SALAD – pan seared – field greens, sautéed asparagus, bacon lardon, cambozola, walnut, vanilla bean & brown butter vinaigrette, grilled focaccia crouton	26
CHICKEN & SEA SCALLOPS – snow peas, udon noodles, ginger cream sauce, black bean salsa, pickled ginger, mushrooms	25
	*small plate 18
PORK TENDERLOIN MEDALLIONS – grain mustard marinated – grilled – smashed red bliss potatoes, grilled asparagus, arugula, warm fig & prosciutto vinaigrette	26
FILET OF BEEF – grilled – luv rub – brie & yukon gold mashed potatoes, grilled asparagus & portobellos, oregano coulis, crispy leek straw, blueberry port glacé	34
NEW ZEALAND RACK OF LAMB – dijon & herbed panko crusted – pan roasted – basil pesto risotto, roasted purple cauliflower, olive oil-poached cherry tomatoes, peppercorn port reduction	25
	*half rack 25
	*full rack 36

18 percent gratuity added to check for parties of six or more
 consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
4 dollars split entrée fee