

**SOUPS**

Ask about our fresh soups of the day 3.75 cup ~ 4.75 bowl

**APPETIZERS**

**Smoked Salmon Bruschetta** - Alaskan smoked salmon mixed with vine ripe tomatoes, capers, feta, basil & extra virgin olive oil, served with crostini 12.25

**Melitzano Salata** - Roasted eggplant pâté with pita bread 12.00

**Alaskan Oysters\*** - Three preparations: Raw on the half shell, lime chipotle mignonette or Rockefeller 3.00 each

**Ahi Nachos\*** - Fresh Ahi tuna marinated and served with fried wonton chips, wasabi cream sauce, tobiko & wakami 11.75

**Fried Calamari Strips** - Lightly breaded & fried, served with chipotle aioli 11.25

**Crab Cakes** - House made crab cakes lightly fried, topped with a lime cilantro aioli & fire roasted red pepper aioli 12.75

**Duck Spring Rolls** - Peking style duck smoked over black tea, served with sweet chili slaw & plum sauce 8.50

**Venison Brochettes\*** - Seasoned venison skewers with a citrus raspberry demiglace, served on a bed of spätzle 11.25

**SALADS**

**Garden Salad** - Baby greens tossed in house vinaigrette, vine ripe tomatoes, English cucumbers, shaved red onions & chèvre 6.50

**Caprese Salad** - Fresh mozzarella, vine ripe tomatoes, basil & baby Arugula, with a balsamic reduction 8.50

**Caesar Salad** - Van's version of the Tijuana Classic 7.00 As Entrée 12.50

**Galactic Golden Beet Salad** - Roasted golden & red beets, vine ripe tomatoes, shaved red onions, toasted pine nuts & chèvre 7.50 As Entrée 13.50

**Pear & Roquefort** - Mesclun greens tossed in a champagne-strawberry vinaigrette with candied pecans, shaved red onion, bruléed pears & Roquefort cheese 8.00 As Entrée 13.50

Add chicken, salmon lox or blackened halibut to any entrée size salad 3.75

**ENTRÉES**

**Crab Cakes** - House made crab cakes lightly fried, topped with a lime cilantro aioli & fire roasted red pepper aioli, served with a garden salad 15.50

**Boba Fettuccine** - Sautéed shiitake and Crimini mushrooms, tomatoes and asparagus in a light garlic-cream sauce, served with garlic toast points 14.75 add chicken 2.00 or tiger prawns 4.00

**Bacon Swiss Burger\*** - Our own custom blend of freshly ground chuck, sirloin and brisket, grilled medium, unless otherwise requested, topped with sautéed mushrooms & onions, served with lettuce, onion, tomatoes & house mayonnaise 13.50

**Petite Filet Mignon** - With green peppercorn-brandy demiglace, caramelized onion and mushroom confit with garlic mashed potatoes 24.50

**Broiled Breast of Duck** - Maple glazed broiled duck served with braised leek and fennel risotto, finished with a cranberry demiglace 16.50

**Seared Rack of Lamb** - Half rack of lamb in a tawny port demi glace served with creamy polenta and chèvre, finished with a Pinot Noir reduction 19.75

**Baby Back Ribs** - Rubbed with jerk seasoning, broiled & glazed with our house bourbon barbeque sauce, served with sweet potato fries & sweet chili slaw 14.25

**Chef de Cuisine Jonah Cotter**

An 18% Gratuity will be added to Parties of 5 or more  
A 20% gratuity will be added to split checks

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness