

APPETIZERS

King Crab Crawfish Cakes

Served with a Creole mustard hollandaise
and a lemon thyme salad 16.00

Alaskan Oysters

Served raw with a pepper vodka-pickled ginger sorbet 14.50*

Duck Confit

Served with a currant bread pudding,
orange jam sandwich 10.50

Neapolitan Seafood Mousse

Layers of Maine lobster, smoked salmon and smoked halibut
served with toast points, red onion gremolata,
American caviar 17.50

Melitzano Salata

Roasted eggplant pâté with pita bread, pepperoncini peppers
and Greek olives 12.50

SALADS

Van's Caesar Salad

Our version of the Tijuana classic;
prepared tableside for two or more 13.50pp*

Garden Lettuce Salad

With herbed tomato vinaigrette, campari tomato,
smoked almonds and Spanish white anchovies 8.00

Spinach Salad

With a curried goat cheese dressing, candied pecans,
granny smith apples, and mint 8.00

ENTRÉES

Grilled Fresh Water Prawn

Served with ocean salad pesto cream sauce,
antelope sausage and black pasta 36.00

Seared Ahi Tuna

Lightly crusted and served over forbidden rice Pilaf and a roasted
bell pepper chile sauce 36.00

Pan Seared Duck Breast,

Served with sautéed rice noodle stir fry 38.00

Grilled Lamb Rack

Served with a triple pear chutney sautéed Swiss chard,
zucchini and squash 38.00

Pan Seared Airline Pheasant Breast

Served over Israeli couscous, shitake mushroom cream sauce and
house cured bacon marmalade 36.00

Pan Seared Filet Mignon

Served with a green peppercorn demi glace, roasted purple
potatoes and a sage rosemary butter 40.00

An 18% gratuity will be added for parties of 5 or more

*Alaska Dept of Health states that raw or undercooked foods may pose health risks

Executive Chef- John D'Elia