

APPETIZERS

Basil-Chile King Crab Cake

Served with a wasabi coconut cream and wakame salad 14.50

Melitzano Salata

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

Stedman Cove Oysters

Served on the half shell with a pepper vodka-pickled ginger sorbet 14.50*

Neapolitan Seafood Mousse

Layers of smoked salmon, smoked halibut and Maine lobster; served with red onion gremolata, lemon, tobiko and toast points 17.50

Roasted Pheasant Soup

Pan-roasted pheasant, dill and mustard scented broth
beech mushrooms and Israeli couscous 14.50

Alligator Piccata

Traditional piccata sauce; served with wild mushroom-potato gnocchi 12.50

SALADS

Van's Caesar Salad

Our version of the Tijuana classic;
prepared tableside for two or more 10.50pp*

Baby Lettuce Salad

Roasted fig-balsamic dressing with chevre cheese, campari tomato, toasted almonds, aged balsamic and fresh chives 8.00

Baby Arugula

With a Danish bleu cheese dressing, toasted pecans, red onion,
English cucumber and fresh strawberry 8.00

ENTRÉES

Halibut Macadamia

With mild coconut curry sauce, fresh mango chutney
and steamed jasmine rice 38.00

Grilled Silver Salmon

With a fresh blueberry-white wine sauce, chile infused honey
and sweet Thai black rice with smoked salmon 36.00*

Baked Kodiak Scallops

Baked in a fresh roasted New Mexico green chile cream with Rustichella
D'Abruzzo fettucine and topped with red New Mexico chile breadcrumbs
36.00

Sautéed Alaskan Spot Prawns

With a brandy-pink peppercorn cream sauce and black pasta 36.00

Tea Smoked Duck Breast

Cooked Peking style in our own Chinese duck oven and served with
buckwheat soba noodles and a hoisen-plum sauce 36.00

Pan Roasted Berkshire Pork Chop

With Wild Alaskan cepes and funnel chanterelle mushrooms, lentils du Puy
and a braised bacon jus 38.00

Grilled Lamb Loin

Bone-in lamb loin rubbed with smoked paprika and served with farro
and a coffee-Vahlrona chocolate pan sauce 36.00

Pan Roasted Filet Mignon

With an Amaretto-Port wine demi-glacé, caramelized sweet onions
and whipped Yukon gold potatoes 36.00

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-Damon Cohen
Chef de Cuisine -John D'Elia