

**Shellfish Bar**

- East Coast.....2.50
- West Coast.....2.50
- Oyster Sampler (3 each)..... 14

**Blue Crab Baked Oysters**  
1/2 dz with bacon, shallots & blue crab..... 15

- Fruits de Mer**  
Extravagant platters of iced shellfish
- Grand Platter.....45
  - Royal Platter.....80

**Ceviche & Tataki**

- White Shrimp & Avocado Ceviche.....9
- Yellowtail Tataki & Yuzu Vinaigrette.....11
- Beef Tataki & Marinated Mushrooms....8

**Starters**

- Lobster & Mushroom Bisque**  
sherry cream, porcini oil.....7
- Thai Peanut Soup**  
cilantro creme fraiche, toasted chili oil.....9
- Ahi Tuna Tacos**  
sweet wasabi aioli, jicama-jalapeno slaw.....12
- Snake River Wagyu Fried Rice**  
carrots, edamame, crispy wonton salad.....8
- Sweet & Sour Calamari**  
asian slaw, wasabi vinaigrette.....9

**Jumbo Lump Crab Cake**  
field pea salad, mustard sauce.....15

**Spicy Shrimp Lettuce Wraps**  
shaved papaya, napa cabbage, rock shrimp.....12

**Black Iron Mussel Pot**  
smoked tomatoes, garlic, herbs, wine.....12

**From the Garden**

**Arugula & Local Baby Beet Salad**  
shaved radish & blood orange vinaigrette.....11

**Chilled Wedge of Tega Hills Bibb**  
bleu cheese fondue, tomato relish, balsamic...10

**Baby Spinach Salad**  
toasted pistachios, dried apricots,  
poppy seed vinaigrette.....9

**Whole Leaf Caesar Salad**  
pickled onions, parmesan breadsticks.....8

**Poached Pear & Baby Greens Salad**  
spiced walnuts, stilton bleu, pear vinaigrette...10

**Dinner Menu**

*January 2012*

**Noodle Bowls & Pasta**

**Seafood Hot Pot**  
sea bass, grouper, cod, mussels, clams, wok vegetables & glass noodles.....21

**Crispy Shrimp & King Crab**  
snap peas, bean sprouts, edamame & rice noodles.....25

**Scallop & Jumbo Shrimp Fettuccini**  
piquillo peppers, charred tomatoes, broccolini & smoked lobster broth.....24

**JAPANESE BENTO BOX**  
  
**Chef's Nightly Bento Box**  
served with lemongrass scented jasmine rice  
A/Q

**Fresh Catch Seafood & American Beef**

**Crispy Potato Crusted Hook & Line Caught Cod**  
blue crab & corn hushpuppies, truffle fries & malt vinegar aioli.....23

**Fennel & Coriander Crusted Ahi Tuna**  
confit butternut squash, warm apple, fennel & red onion salad.....30

**Sweet Corn Crusted Scottish Salmon**  
pumpkin orzo, spinach, walnuts & king crab-sweet corn coulis.....25

**Sake Marinated Wild Sea Bass**  
lobster dumplings, bok choy, shiitake & shiso mirin broth.....39

**Blackened Idaho Trout**  
shrimp & chorizo butter risotto, arugula & romesco sauce.....21

**Hickory Smoked Duck Breast**  
stewed white beans, duck confit, sweet onions & mustard greens.....25

**Wagyu Flank Steak Fried Rice**  
vegetable fried jasmine rice, sake & soy deglaze.....26

**Served Simple**  
an offering of hand-cut American beef and day boat seafood  
prepared with a choice of sauce & one side

<p style="text-align: center;"><b>Aqua</b></p> <ul style="list-style-type: none"> <li>Idaho Brook Trout..19</li> <li>Scottish Salmon.....22</li> <li>Ahi Tuna.....25</li> <li>Icelandic Cod.....21</li> <li>Coastal Shrimp.....19</li> </ul>	<p style="text-align: center;"><b>Terra</b> cracked pepper, cajun or herb crusted</p> <ul style="list-style-type: none"> <li>9oz Omaha Filet.....33</li> <li>14oz Ribeye Steak.....28</li> <li>8oz American Wagyu Flank Steak.....25</li> <li>All Natural Chicken Breast.....17</li> </ul>
<p style="text-align: center;"><b>Sauces</b></p> <ul style="list-style-type: none"> <li>Japanese Ponzu</li> <li>Lemon Vinaigrette</li> <li>Lemon Butter</li> <li>Soy Butter</li> <li>Thai Peanut</li> <li>Peppercorn</li> </ul>	<p style="text-align: center;"><b>Sides</b></p> <ul style="list-style-type: none"> <li>Fingerling Potatoes</li> <li>Roasted Mushrooms</li> <li>Baby Bok Choy</li> <li>White Truffle Fries</li> <li>Jasmine Rice</li> <li>Potato Puree</li> <li>Green Beans</li> </ul>

