




## SMALL PLATES & APPETIZERS

**VEGGIE PIZZA** ~ black bean hummus topped with grilled assorted vegetables accompanied with fresh torn burrata cheese & pomegranate balsamic glaze ~ \$18  \*substitute with gluten free crust\*


**PIE OF THE DAY** ~ inquire with your server


**CRABCAKE STUFFED ROASTED POBLANO\***~ served over a southwestern black bean corn salad, pickled onion, cotija cheese, and crema ~ \$18

**DEEP FRIED CALAMARI\*** ~ togarashi dusted calamari drizzled in sambal aioli & sweet Thai chili dip ~ \$17

**PIRI PIRI MUSSELS\*** ~ Chilean mussels, Nueske bacon lardon, fingerling potatoes, leeks, and tomatoes in a Trickster IPA & Piri Piri broth ~ \$24

**SCALIBUT CAKE\*** ~ exclusive Orcas family recipe consisting of a rich and delicious combination of Alaskan scallops and Alaskan halibut in an easy to serve seafood cake, served with an Asian influenced slaw \$19

**BULGOGI PORK WINGS\*** ~ 3 pork wings with a Thai curry slaw ~ \$17 


**PORK TOSTÓN MONTADO\*** ~ crispy plantain topped with slow cooked carnitas, cabbage, pickled onion, cotija cheese & chimichurri crema ~ \$20 

## SALADS

**GRILLED PEAR & BURRATA** ~ arcadian harvest greens, prosciutto, Bermuda onion, heirloom tomato & walnuts in a Meyer lemon & pomegranate glaze ~ \$18

**KALE CAESAR** ~ kale, parmesan cheese, croutons, Caesar dressing ~ \$14

**WEDGE** ~ iceberg wedge, bacon, tomatoes, red onions, blue cheese crumbles, blue cheese dressing ~ \$15

**CAULIFLOWER** ~ roasted tri-colored cauliflower, roasted pine nuts, dried apricots, and raisins over a citrus and spiced tahini coconut yogurt ~ \$14, Entrée size ~ \$22 

~ Bread Service \$5 ~



gluten free



vegan



vegetarian



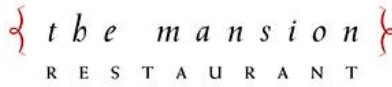
dairy free

A 3% service fee on Food Items has been added to your bill, 100% of this is distributed to the kitchen staff.



\*Consuming raw or undercooked foods may increase risk of food borne illness.

**A 20% Auto-Gratuity will be added to tables of 6 or more.**

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## ENTRÉES



**SEARED DUCK\*** - seared duck served with sautéed Italian greens blend, fingerling potatoes and a yellow coconut curry sauce - **\$44**  

**SHORT RIB\*** - oven braised tender short rib paired with boniato mash, mushrooms & rainbow carrots - **\$42**

**SALMON\*** - soy & honey baste over salmon served on a bed of kimchi fried rice, topped with blackberry lemon basil glaze and vegetables - **\$40**

**CHULETA YSA\*** - grilled porkchop with chorizo, sweet cherry pepper, potato, mushrooms, onions & tostone served with herb demi vinegar au jus - **\$40**

**32 OZ. T-BONE BUCKHEAD ANGUS\*** - 32oz. chargrilled T-bone served medium rare with baked potatoes & creamed kale - **\$70**  \*complimentary mixed greens salad included\*

**COCONUT CURRY VEGETABLE POT PIE** - cauliflower, mushroom, carrots, potato, pepper, & puff pastry - **\$30**  

**MANSION BURGER\*** - 8oz wagyu, Tillamook smoked gouda cheese, balsamic onion jalapeño jam, lettuce, Nueske bacon, pickles, and tomato on a toasted bun, served with fries - **\$24**

\*substitute with gluten free bun and/or black bean patty\*

**LOBSTER RAVIOLI\*** - served with blend of greens, tomato, and scallops in saffron vermouth crème - **\$38**

~ Bread Service \$5 ~



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