

## 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

### Seafood Ravioli

Stuffed with salmon, spot prawns, king crab and arugula; served with a Petit basque mornay, tobiko and lemon zest 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, American caviar and toast points 17.50

## SALADS

### Van's Caesar Salad

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

### Baby Lettuce Salad

Tossed in a creamy roasted tomatillo-jalapeneo vinaigrette with roasted bell pepper, queso fresco and slivered almonds 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

### House-Cured Bacon-Wrapped Scallops

Pan Seared and served with a roasted peach-quinoa salad and  
whipped ricotta with cherries 40.00

### Broiled Bristol Bay Red King Crab Legs

Served with paprika brown butter, pan fried potatoes  
and house vegetables 52.00

### Grilled Veal Tenderloin

Served with grilled garlic shoots, white wine polenta  
Cajun compound butter 36.00

### Tea Smoked Duck Breast

Cooked Peking style in our own Chinese duck oven; served  
with roasted garlic-herb farro and aged balsamic vinegar 36.00

### Grilled New York Strip

Served with a worcestershire compound butter  
and potato-andouille sausage hash 40.00

### Pan Roasted Filet Mignon

With an Amaretto- Port wine demi-glacé, bacon and sumac caramelized  
onion and whipped Yukon gold potatoes 36.00

### Elk Bourguignon

Pan seared elk loin with a juniper spice blend, smashed potato  
and a traditional Bourguignon sauce 38.00

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