

• **BAR MENU** •

TOWER OF TUNA

Fresh ahi and hamachi tuna, diced and towered with avocado, tomato, red onion, red chili, ginger and sesame seed vinaigrette with Asian sesame crisps. 14.5

THE BLACK ORCHID

Sashimi grade ahi tuna seared rare; sliced and served with the signature "Black Orchid" mustard sauce. 15.

SLIDERS

Three mini burgers with cheddar cheese, red onion and pickle. Served with a side of pommes frites. 12.

POPCORN SHRIMP

Crispy spiced rock shrimp served with a citrus aioli. 14.

LOLLIPOP LAMB CHOPS

Pan-seared lamb chops served with an apple-mint chutney. 16.

TRUFFLED POMMES FRITES

Hand-cut shoestring potatoes finished with parmesan and white truffle oil. Served with house-made ketchup, aioli and Roquefort dressing. 5.

MAC 'N' CHEESE

Prepared with cheddar cheese and white truffle oil. 7.5

ROASTED ARTICHOKE

Halved and oven-roasted artichoke, marinated with garlic, herbs, lemon, and extra virgin olive oil served with roasted red pepper aioli. 9.

BAKED CHEVRE

Chevre and cream cheeses in a zesty tomato sauce with garlic, onion and rosemary. Garnished with fresh basil and served with French bread. 11.

ESCARGOT À LA CAROL

Organically grown Burgundian snails marinated with fennel, garlic, shallots and parsley baked with browned butter and Asiago cheese. 10.

SHRIMP SCAMPI

Sautéed prawn shrimp with garlic, shallots, tomatoes, basil and red chili flakes in a butter sauce with white wine and lemon. Served with garlic crostini. 11.5

CRAB CAKE

Maryland blue lump crab cake with a ginger and stone-ground mustard sauce garnished with a watercress and tomato salad. 15.

OYSTERS ROCKEFELLER

Fresh oysters baked on the half shell with sautéed spinach, shallots, red bell peppers and Pernod topped with a light citrus hollandaise. 12.

PACIFIC NORTHWEST OYSTERS

Six freshly shucked raw oysters on the half shell, served on shaved ice with horseradish, cocktail and mignonette sauces. 12.

HOUSE-CURED GRAVLOX

House cured King Salmon with sliced cucumber and daikon sprouts. Garnished with toast points, mustard, and a citrus vinaigrette. 12.5

SEAFOOD PLATTER

Alaskan King Crab legs, Kumamoto oysters, large Mexican prawns and a Maine lobster tail served over shaved ice with horseradish, cocktail and mignonette sauces. Market Price.

CHEESE PLATE

Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb and fresh fruit. 15.5