



dinner

tuesday march 9, 2010

**lighter side**

OLIVE SAMPLER – assorted marinated olives	4
FRESH ALASKAN OYSTERS – four baked on the half shell – prosciutto & sautéed leeks or four served raw on the half shell – asian mignonette	12
SACKS' BURGER – house-ground filet mignon & bacon, aged white cheddar, roasted garlic aioli, grilled onions, house-made bun, pomme frites, roasted red pepper ketchup	14
MEZE PLATTER – balsamic-marinated button mushrooms, house-pickled asparagus, tabbouleh salad, fried chèvre, grilled focaccia	11
BRUSCHETTA – whipped chevre, thyme, mushroom duxelles, balsamic reduction, caramelized onions, crostini	9
CRAB & SCALLOP CAKES – honey chipotle aioli, pico de gallo, avocado, lime	13
BAKED BRIE EN CROÛTE – white wine-poached apricots, caramelized walnuts, olive tapenade, roasted garlic, balsamic reduction, fresh fruit, roasted garlic crostini	12
ALASKAN SALMON TEMPURA ROLLS – ginger-caramelized leeks, soy citrus glaze, wakame salad, tobiko, wasabi emulsion	13
FRESH ALASKAN COD BOMBAY – yellow curry, asian vegetables, cucumber mint raita, jasmine rice, toasted pita	11
TWO CHEESE PLATE – le delice de bourgogne, france – p'tit basque, france – assorted fruit & nuts	11

**Soup**

TOMATO & GORGONZOLA or POTATO LEEK	cup 4 bowl 6
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**salads**

SIMPLE GREEN SALAD – field greens, tomatoes, cucumber, red onion choice of vinaigrette – lavender maple, balsamic or gorgonzola	6
COMPOSED CAESAR – romaine, oven-dried tomato, shaved parmesan, crostini, horseradish caesar dressing	8
PEAR SALAD – house made kahlúa-poached pears, field greens, candied pecans, gorgonzola crumbles, roasted pecan vinaigrette	9
BACON & APPLE – field greens, tomatoes, apple, chèvre, lavender maple vinaigrette	9
SAUTÉED CALAMARI – served over baby spinach, olives, polenta croutons, tomatoes, capers, caramelized onions & bell peppers, warmed herb vinaigrette,	13
TIGER PRAWNS & ALASKAN SEA SCALLOPS – blackened – field greens, romaine, candied walnuts, papaya & diced red peppers, cucumber, thai lime vinaigrette	16

**main course**

ALASKAN SOCKEYE SALMON – grilled – deconstructed spring roll, asian vegetables, soy maple glaze, jasmine rice, wasabi aioli, chili oil	26
FRESH ALASKAN COD – toasted cumin seed & olive oil poached – sweet carrot purée, pine nuts, cilantro pesto, sautéed matchstick yukon gold potatoes, butternut squash & preserved lemon coulis	22
ALASKAN KING CRAB – hot & sour curry broth steamed – rice noodles, red pepper, snow peas, scallions, ginger coconut coulis, jalapeño lime butter	*full pound 39 *half pound 25
SEAFOOD LINGUINE – alaskan scallops, alaskan sockeye salmon, clams, tiger prawns, smoked gouda cream, roasted garlic, roasted red peppers, capers, artichoke hearts	26
	*vegetarian option 19
DUCK LEG CONFIT – oven roasted – braised red cabbage, fennel & prosciutto, granny smith apple, sautéed herbed spaetzle, sherry pan jus	25
CHICKEN & SEA SCALLOPS – snow peas, udon noodles, ginger cream sauce, black bean salsa, pickled ginger, mushrooms	25
	* small plate 18
PORK TENDERLOIN & CLAMS – grilled – spicy port marinade – roasted garlic & saffron cream, spinach & spring vegetable risotto, grilled yellow onions	25
FILET OF BEEF – grilled – luv rub – yukon gold & chèvre mashed potatoes, oyster mushroom ragout, pesto compound butter, port reduction, asparagus	34
NEW ZEALAND RACK OF LAMB – pan roasted – dijon & herb crusted – sautéed oyster mushrooms, asparagus, olive oil & parmesan potato purée, roasted garlic, red wine glaze	*full rack 36 *half rack 25

18 percent gratuity added to check for parties of six or more  
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