



dinner

saturday february 4, 2012

lighter side

- OLIVE SAMPLER – assorted marinated olives 5
- FRESH ALASKA OYSTERS – shikot bay – four served raw on the half shell –
five-spiced mignonette 12
- ALASKA CRAB & SCALLOP CAKES – honey chipotle aioli, pico de gallo, avocado, lime 12
- BRUSCHETTA – hummus, marinated artichoke hearts, lemon chevre, balsamic reduction, toast points 9
- BAKED BRIE EN CROUTE – sherry-poached apricots, candied walnuts, olive tapenade,
roasted garlic, balsamic reduction, fresh fruit, toast points 12
- ALASKA SOCKEYE SALMON TEMPURA ROLL – sesame-caramelized leeks,
soy citrus glaze, wasabi emulsion, wakame, tobiko 12
- FRESH ALASKA ROCKFISH OR CHICKEN BOMBAY – yellow curry, sautéed asian vegetables,
cucumber mint raita, rice, toasted pita 12
- THREE CHEESE PLATE – p'tit basque, spain – délice de bourgogne, france – stilton, england –
assorted fruit & nuts, balsamic reduction 14
- SACKS' BURGER – fresh ground filet mignon & bacon – lemon horseradish aioli, cambozola,
pickled red onion, romaine chiffonade, ciabatta, house fries, roasted red pepper ketchup 16

soup

- TOMATO & GORGONZOLA or BLACK BEAN cup 4 bowl 6

salads

- ALASKA SEA SCALLOPS & TIGER PRAWNS – blackened – candied walnuts, papaya & red pepper,
cucumber, field greens, romaine, thai lime vinaigrette 16
- CALAMARI STEAK – baby spinach, polenta croutons, green olives, grape tomatoes,
capers, caramelized onions & red peppers, warm herbed vinaigrette 14
- HOUSE – arugula, toasted walnuts, fried shallots, port-poached cherries, gorgonzola,
marinated beet vinaigrette 9
- SACKS' CAESAR – romaine, caesar dressing, parmesan tuille, port-glazed red onions, toast points 8
- PEAR – house made kahlúa-poached pears, field greens, candied pecans, gorgonzola crumbles,
roasted pecan vinaigrette 9
- BACON & APPLE – field greens, grape tomatoes, apple, chèvre, lavender maple vinaigrette 9

main course

- ALASKA SOCKEYE SALMON – grilled – sautéed asian vegetables, deconstructed spring roll,
soy maple glaze, jasmine rice, wasabi aioli, chili oil 26
- FRESH ALASKA ROCKFISH – cumin panko crust – pan seared – jalapeño parsnip purée,
sautéed red bell peppers & green beans, whole grain mustard cream, roasted beet salsa 24
- ALASKA SEA SCALLOP RISOTTO – seared scallops – fresh beet & portobello mushroom risotto, pickled fennel,
toasted pinenuts, rosemary port gastrique, grilled orange 27 *vegetarian option 20
- SOPA DE MAR – tiger prawns, alaska sea scallops, clams, alaska sockeye salmon, bacon, tarragon,
sautéed celery, leeks & yukon gold potatoes, smoked gouda cream, roasted garlic crostini 30
- FETTUCINI & TIGER PRAWNS PUTTANESCA – sautéed – yellow squash, zucchini, red bell peppers,
fennel, parsley, basil, parmesan 26
- CONFIT OF DUCK LEG – pan seared – horseradish potato purée, roasted portobello cap,
grilled asparagus, dijon emulsion, preserved lemon 26
- BRAISED LAMB SHANK – white bean cassoulet, herb feta, grilled asparagus, arugula 25
- CHICKEN & ALASKA SEA SCALLOPS – udon noodles, sugar snap peas, mushrooms,
ginger cream sauce, black bean salsa 26 *small plate 19
- PORK TENDERLOIN MEDALLIONS – grilled – ginger honey glazed, basil red curry, sesame rice noodles,
sauteed fresh broccoli and button mushrooms, grilled pineapple 25
- FILET OF BEEF – grilled – port-glazed button & portobello mushrooms, truffled yukon gold mashed potatoes,
grilled asparagus, cabernet wine reduction 34

18 % gratuity added to checks for parties of six or more

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

6 dollar split entrée charge