

TOMATO & GORGONZOLA SOUP – cup 4 / bowl 6

VEGETARIAN BLACK BEAN SOUP – topped with crispy tortillas & pico de gallo cup 4 / bowl 6

SACKS' CHICKEN CHILI – topped with avocado, jack & cheddar, sour cream & red onion
cup 5.50 medium bowl 7.50 large bowl 9

salads

ALASKA SOCKEYE SALMON OR CALAMARI STEAK SALAD – pan seared – baby spinach, capers, kalamata olives, caramelized onions & peppers, warmed herb vinaigrette, polenta croutons
salmon 18 calamari 15

CHICKEN SALAD – field greens, grilled chicken breast, bacon, avocado, tomato, red onion, crumbled gorgonzola, gorgonzola dressing 15

ALASKA SEA SCALLOPS & TIGER PRAWNS SALAD – blackened – field greens, romaine, cucumber, papaya & diced red peppers, candied walnuts, thai lime vinaigrette 16

BACON & APPLE SALAD – field greens, chèvre, tomato, lavender maple vinaigrette 10.50

PANZANELLA SALAD – field greens, focaccia croutons, fresh mozzarella, tomato, red onions, green olives, capers, roasted garlic lemon basil vinaigrette 11

GREEN SALAD – field greens, tomato, cucumbers, red onions, kalamata olives
choice of dressings: gorgonzola, thai lime, roasted garlic lemon basil, lavender maple 7

CAESAR SALAD – romaine, croutons, caesar dressing, fresh parmesan 8
add blackened tiger prawns 13 add blackened chicken breast 12

* all dressings, spreads & mayonnaise are house made with canola or extra virgin olive oil - no raw eggs or trans fats *

sandwiches

sandwiches served on baguette or multi-grain wheat bread

choice of house-made fries with roasted red pepper ketchup or green salad with lavender maple vinaigrette
substitute a cup of soup add 1.50 – chili & sandwich add 2.50

SPECIAL SANDWICH – warm brie, bacon, sacks aioli, arugula, caramelized onions, tomato, arugula 13.75

SMOKED TURKEY OR HAM MELT – herbed cream cheese, house aioli, dijon, melted jack & cheddar 11.75

VEGETARIAN – marinated olive spread, cucumber, tomato, red onion, greens, feta 11.75

COLD HAM OR SMOKED TURKEY – tomato, red onion, greens, house aioli, dijon, jack cheese 11.75

AVOCADO – herbed cream cheese, tomato, red onion, greens, house aioli, dijon, melted jack and cheddar 11.75

REINDEER SAUSAGE – red onion, pickled red cabbage, house aioli, dijon, melted jack & cheddar 12.75

CHEESE BURGER – fresh ground – tomato, red onion, greens, house aioli, dijon, melted jack & cheddar, ciabatta 12.75

CHIPOTLE BURGER – fresh ground – avocado, chipotle aioli, tomato, red onion, melted jack & cheddar, ciabatta 13.75

HAM & MARINATED OLIVE – black forest ham, salami, marinated olive spread, melted jack & cheddar 12

TURKEY & AVOCADO – herbed cream cheese, tomato, red onion, greens, house aioli, dijon 12.75

THAI CHICKEN – marinated in a peanut dressing – melted jack & cheddar, house aioli, greens, red onion 12.75

GRILLED CHICKEN BREAST – bacon, avocado, gorgonzola dressing, tomato, red onion, greens 14.75

BLACKENED TIGER PRAWNS & AVOCADO – herbed cream cheese, house aioli, dijon, melted jack & cheddar 14.50

entrees and specials

FRESH ALASKA ROCKFISH TACOS – adobo rubbed & pan seared – guacamole, roasted corn & black bean salsa, cilantro citrus cabbage slaw, chimichurri, grilled corn tortillas, petit salad 14

FETTUCCINE BOLOGNESE – ground pork, roma tomatoes, button mushrooms, mirepoix vegetables, fresh herbs, parmesan, roasted garlic crostini 15

CRAB & SCALLOP CAKES – green chile polenta, tomatillo salsa, cumin & poblano cream drizzle, grilled avocado, pico de gallo 15

TOFU & UDON NOODLE PASTA – soy ginger cream sauce, snow peas, mushrooms, pickled ginger, black bean salsa 14

JAMBALAYA – fresh alaska rockfish, alaska sockeye salmon, tiger prawns, clams, reindeer sausage, trinity vegetables & spicy tomato sauce, jasmine rice 17

CHICKEN CURRY – grilled chicken breast – melon ginger red curry, green beans, sautéed asian vegetables, jasmine rice, red pepper papaya & daikon sprout salad 15

18% gratuity on parties of 6 or more

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