

Starters

- Teriyaki tenderloin bits** **12**
Tender filet mignon slices marinated in sweet soy-ginger, then flash seared and served with sushi rice
- Lemongrass fried calamari** **12**
Tender calamari lightly dusted with delicate lemongrass flour and quickly fried. Served with wasabi aioli on a bed of Mizuna greens tossed in a lemon vinaigrette

Salads and chowders

- Made-to-order shellfish chowder** **8**
Fresh Pacific Northwest Dungeness crab and sweet bay shrimp are simmered in a creamy broth with red potatoes, asparagus, fresh bell peppers, sweet onion, corn and dry sherry.
- House smoked salmon bisque** **8**
Fresh vegetables and dill are simmered in a lobster cream broth.
- Seasonal baby leaf lettuce** **8**
Locally grown, tender baby leaf lettuce with fresh green beans, shaved cucumber, Walla Walla Sweet Onions and baby tomatoes all tossed with a fresh herb vinaigrette.
- Butter lettuce with Smoked rogue river blue cheese** **12**
Baby bibb lettuce with smoked Rogue River Blue Cheese, house smoked hazelnuts, crisp julienned pear with smoked butter poached colossal prawns.
- Hearts of romaine** **9**
Tender romaine hearts tossed with our classic Palisade Caesar dressing, housemade multigrain baguette crisps, and shaved Asiago.

Entrées

Business bento **18**

For those in a hurry, we offer a tasting of four favorites

Crispy shumai taco filled with spicy sashimi grade Ahi, avocado, kombu soy and wakame.
Miso glazed King Salmon belly, tempura fried calamari, tiger prawns, shiitake mushroom, asparagus and zucchini with noodle salad.

- Garlic roasted jumbo pacific black tiger prawns** **16**
Wood oven roasted garlic, shallots and lemon. Served with wood oven roasted vegetables and Yukon Gold mashed potatoes.
- Palisade halibut and chips** **14**
Fresh Manny's beer battered Alaskan Halibut, served with traditional French fries and an apple jicama slaw.
- Washington dungeness crab cakes** **15**
Rich crab cakes are hand-formed with Dungeness crabmeat, fennel, fresh herbs, Old Bay Seasoning, then pan-seared golden brown. Served with sweet-and-sour plum butter sauce, sweet corn succotash, escarole-watercress salad with charred lemon vinaigrette.
- Kobe burger*** **15**
Essential Bakery organic bun, juicy Snake River Farms Beef, warm Brie, pepper bacon, demi mayonnaise, grilled tomato. Serve with traditional French fries.
- Ginger miso salmon*** **17**
Fresh King Salmon marinated in miso, ginger, sake and soy. Oven roasted and served with yuzu ginger dressed daikon, cucumber radish medley and a savory red miso butter sauce.
- bánh mì** **12**
Tender chicken breast marinated in ginger, garlic, sesame and soy. Lightly grilled and served on Essential Bakery organic brioche with yuzu ginger marinated daikon and carrot, fresh cilantro and jalapeño. Served with noodle salad.

**steak and roasts may be cooked to order. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness*