

JACK SPRAT

Spring '19

antipasto

dry cured moroccan olives | herb roasted marcona almonds
sopressata salami | garrotxa goat cheese 15

tako sunomono

marinated octopus | daikon radish | cucumber | vinegar dashi | furikake seasoning 18 *gf*

yam fries | poblano & arugula aioli 11 *v*/gf*

vegan nachos *v/gf*

corn tortilla chips | vegan cheese sauce | portabello & walnut taco meat | avocado purée
serrano peppers | scallions | radish pico de gallo 12

focaccia

roma tomato | red onion | fresh basil | garlic & herb oil | arugula | buffalo mozzarella 14

kodiak scallops* *gf*

butternut squash purée | pancetta | toasted hazelnuts | belgian endive 18

bacon wrapped dates *gf*

gorgonzola fondue | chives 10

gnocchi *gf*

gluten free potato gnocchi | pancetta | pesto | capers | cauliflower | gremolata 12

mezze plate *v/gf**

hummus | grilled pita | eggplant pâté | harissa sauce | preserved lemon
kalamata olives | roasted garlic | port poached figs | house pickles 16

caesar salad *gf**

romaine hearts | parmigiano reggiano | garlic herb croutons | preserved lemon
classic caesar dressing 10 whole 6 half

green salad *v/gf*

organic mixed greens | spinach | radish | english cucumber | grape tomato
fresh herbs | belgian endive | dijon vinaigrette 10

b.l.t. salad *v*/gf*

apple smoked bacon | organic greens | tomato | cucumbers | gorgonzola
chopped pecans | red onion | grapes | balsamic vinaigrette 17 whole 10 half

add to any salad:

sautéed steak tips, chilled organic chicken breast 10, sautéed shrimp 11, house smoked salmon 7

halibut *gf*

black rice | braised lacinato kale | cucumber | yogurt & fennel pollen | agrodolce 39

smoked salmon pasta *v**

house smoked red salmon | zucchini | red onion | spinach | garlic | pecorino romano
preserved lemon | linguini | lemon & dijon cream sauce 27

dol sot bibimbap* *v*/gf*

jasmine rice | shaved duroc pork | ocean salad | house kimchi | bean sprouts
sesame seeds | julienne vegetables | fried egg | served in a hot stone pot 23
vegetarian option with roasted portabello mushroom

vegetable curry *v/gf*

organic red quinoa | bok choy | bell pepper | cabbage | cauliflower | green coconut curry
red beets | daikon | carrot | chili oil 21
add shaved duroc pork 6, marinated tofu 6, sautéed shrimp 11, sautéed steak tips, marinated organic chicken 10

aspen ridge ribeye* *gf*

12 ounce grilled all natural angus | juniper rub | garlic roasted potatoes | charred grape tomatoes
broccolini | madeira pan sauce | gorgonzola 42 *with ¼ lb golden king crab 56*

the top ramen *v**

yuzu & shoyu dashi | ramen noodles | shiitake mushrooms | soft boiled egg | chili threads
scallions | pickled cucumber | nori | bean sprouts 21
add shaved duroc pork 6, marinated tofu 6, sautéed shrimp 11, sautéed steak tips, marinated organic chicken 10

salmon* *gf*

beluga lentils | grapefruit gastrique | asparagus | scallion purée | pickled red onion
market price

alaskan bouillabaisse *gf**

golden king crab | prawns | manila clams | seasonal fish | rich tomato broth
saffron | grilled sourdough bread 38 *with additional ¼ lb king crab 52*

SIDES

roasted broccolini 6

roasted potatoes 5

bread & butter 4

house wakame salad 5

¼ lb golden king crab 14

house kimchi 4

organic red quinoa 6

jasmine rice 3

~a gratuity of 20% may be added to parties of 6 or more~

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

*gf – gluten free | v – vegan | * with omission*