

SALADS AND CHOWDERS

PALISADE'S SHELLFISH CHOWDER

Fresh Pacific Northwest Dungeness crabmeat and all-natural shrimp are simmered in a creamy broth with red potatoes, asparagus, fresh bell peppers, sweet corn and dry sherry. 8

HOUSE SMOKED SALMON BISQUE

Seasonal vegetables and fresh dill are simmered in a lobster cream broth. 8

PALISADE'S SIGNATURE VINAIGRETTE WITH MIXED GREENS

Tender baby greens tossed with sweet Maui onions and chili-lime vinaigrette. Topped with fresh oranges, radishes, candied macadamia nuts. 7

ROGUE RIVER BLUE CHEESE ON WHOLE BUTTER LEAF LETTUCE

All-natural shrimp, guavawood smoked hazelnuts, sweet "100" tomatoes, Rogue River blue cheese and crisp julienne pear served on Bibb lettuce leaves. 8

HERB VINAIGRETTE SEAFOOD CHOP CHOP

Chopped hearts of romaine, all-natural shrimp, King crab, grilled artichoke hearts, crisp pepper bacon, fresh oranges and herb vinaigrette. 9 Entrée 15

CLASSIC CAESAR ON WHOLE LEAF ROMAINE HEARTS

Tender romaine hearts with Palisade's classic Caesar dressing, fresh garlic-Parmesan croutons, grated Asiago cheese and crisp Parmesan lattice medallions. 7
Entrée with blackened salmon* 17

SEAFOOD LOUIE*

Mixed greens topped with applewood grilled king salmon, Dungeness crab, all-natural shrimp, deviled eggs and Thousand Island dressing. 18

FRESH FISH

APPLEWOOD GRILLED WILD ALASKAN SOCKEYE SALMON

Served with crisp fennel salad, spring vegetable orzo and champagne vinaigrette. 15

CAJUN SEARED WILD ALASKAN COHO SALMON

Served with sautéed fingerling potatoes, blistered cherry tomatoes, wilted escarole and whole grain mustard aioli. 14

BRICK OVEN ROASTED MISO ALASKAN BLACK COD

Black cod is marinated in miso-ginger and served with ginger jasmine rice and pickled Japanese cucumbers. 16

BRICK OVEN ROASTED DUNGENESS CRAB STUFFED PACIFIC COD

Served with ginger jasmine rice, baby bok choy and sweet-and-sour plum sauce. 14

PALISADE'S FISH AND CHIP SAMPLER

Wild Alaskan Coho Salmon and fresh cod with housemade wasabi cocktail and artichoke tartar sauces. Served with sweet potato fries and tropical cole slaw. 14

ENTRÉES

SNAKE RIVER KOBE BEEF SLIDERS*

Three bite-sized burgers flash seared in Plugra-butter with soy-wasabi aioli and sweet potato fries. 11

CREEKSTONE FARMS' PRIME RIB SANDWICH

Spit-roasted prime rib, pepper bacon, lettuce, tomato, crispy sweet-and-sour onions. 12

WASHINGTON DUNGENESS CRAB CAKES

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. 15

GARLIC ROASTED JUMBO PACIFIC BLACK TIGER PRAWNS

Wood oven roasted with garlic, shallots and lemon. Served with wood oven roasted vegetables and Yukon Gold mashed potatoes. 16

MOCHIKO CHICKEN

Soy-garlic-ginger marinade, crisp fried, with pickled cucumber, sweet potato macaroni salad and steamed rice. 13

CRISPY PACIFIC COD SANDWICH

Tempura battered with artichoke tartar sauce, marinated tomatoes, napa cabbage slaw and sweet potato fries. 12

PALISADE'S BENTO BOX

Garlic roasted jumbo Pacific black garlic tiger prawns, tempura salmon, mochiko chicken, steamed rice and salmon croquette. 16.5

SEARED DIVER SCALLOPS

Beluga lentils, celery root and parsnip purée and pancetta-pear vinaigrette. 17

WASHINGTON DUNGENESS CRAB STUFFED BLACK TIGER PRAWNS

Wood oven roasted jumbo Pacific black tiger prawns are stuffed with roasted macadamia nuts and fresh Dungeness crab, then finished with a macadamia nut beurre blanc. Served with wood oven roasted vegetables and Yukon Gold mashed potatoes. 17

Vegetarian entrées are available upon request.

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