



Appetizers

Pan Seared Shrimp & Lobster Shu Mai

Dim sum style dumplings with mandarin citrus glaze, sesame seeds, and scallion curls. 9

Sesame Seared Scallops

Nori scallion rice cakes, soy truffle beurre blanc, ikura, scallion oil, and daikon sprouts. 11

Teriyaki Chicken Rice Paper Spring Rolls

Napa cabbage, carrot, cucumber, red pepper, mango, and Thai dipping sauce. 9

Flatiron Seared Blackened Ahi Tuna

Seared rare with hot soy mustard, shiitake glaze, ginger, and wasabi. 14

Fresh Pacific Half Shell Oysters

Half dozen, shucked to order with mignonette and spicy sambal cocktail sauce. 14

Black Tiger Shrimp Tempura

Hot soy mustard, pineapple passion fruit curry, Thai sweet & sour, and ginger plum sauce. 10

Dungeness Crab Cakes with Key Lime Beurre Blanc

Pan seared with panko crumbs, Key lime reduction, and beurre blanc sauce. 15

Kung Pao Calamari

Crisp calamari tossed with peppers and peanuts in a spicy Kung Pao sauce. 10

Thai Lemon Grass Beef Satay

Marinated beef tenderloin grilled with rayu chili oil and cilantro soy. 10

Ohana Sampler Plate

Mango shrimp chopstix, California sushi roll, teriyaki chicken spring rolls, and ahi poke marinated in sesame oil and furikake, with wonton crisps. 22

Soups & Salads

Soup of the Day 6 Fisherman's Cioppino 7

Fresh Tossed Baby Field Greens

Champagne vinaigrette, feta cheese, English cucumber, and hearts of palm. 7

Whole Leaf Caesar Salad

Ciabatta bread croutons, lemon anchovy Caesar dressing, and shaved Italian reggiano cheese. 8

Wilted Spinach Salad with Pistachio Crusted Chèvre

Tossed in warm balsamic vinaigrette with pancetta and honey glazed walnuts. 8

Golden Beet, Mesclun, & Endive Salad

Baby greens, Belgian endive, and chèvre with lemon white wine vinaigrette. 8

Hood River Apple, Hazelnut, & Gorgonzola Salad

Baby field greens, fresh apples, Gorgonzola cheese, candied hazelnuts, and champagne vinaigrette. 8

Dungeness Crab Stack Salad

Chopped romaine, baby greens, avocado, mango, crispy wontons, and dungeness crab with mango macadamia vinaigrette. 22

Flatiron Seared Blackened Ahi Tuna Salad

Baby field greens, napa cabbage, and endive tossed in wasabi vinaigrette with seared ahi tuna, mango, and ginger lime cilantro sauce. 23

Roasted, Grilled, & Sautéed

Flatiron Seared Maple Leaf Farms Duck Breast

Mandarin orange chili glaze, shrimp fried rice, and wokked Asian vegetables. 24

Herb Garlic Rubbed Grilled Pork Tenderloin

Apricot marmalade, Thai sweet & sour, and garlic mashed potatoes. 20

Macadamia Nut Crusted Chicken Breast

Vanilla infused passion fruit sauce, Thai sweet & sour, wokked Asian vegetables, and steamed rice. 19

Sun-Dried Tomato-Pesto Ravioli

Sun-dried tomatoes, pesto, caramelized onion, Parmesan, and ricotta wrapped in a soft basil shell with pesto mornay cream sauce. 17

Seafood Pappardelle with Sherried Lobster Cream

Prawns, fin fish, and Dungeness crab sautéed with mushrooms, basil, and sherried lobster cream sauce over pappardelle pasta. 26



Steaks & Chops

All steaks served with your choice of traditional baked potato or garlic butter mashed potatoes, and fresh vegetables.

Complimentary Steak Sauces

Béarnaise Sauce ~ Danish Blue Cheese Demi-Glace

Cabernet Demi-Glace ~ Peppercorn Brandy Sauce

Petite Filet Mignon

7 oz. Angus Reserve cut 39

Filet Mignon

10 oz. Angus Reserve cut 48

Top Sirloin

10 oz. Prime cut 30

Rib Eye Steak

14 oz. Angus Reserve cut 38

Petite New York Strip

10 oz. Prime cut 40

New York Strip

14 oz. Prime cut 49

Blue Cheese Top Sirloin

10 oz. Prime cut 32

Porterhouse

22 oz. Angus Reserve cut 56



Braised Boneless Beef Short Ribs

Chinese soy glaze, seasonal vegetables, and garlic mashed potatoes. 29

Grilled Lamb Chops with Kona Kahlua Demi-Glace

Coffee infused Kahlua demi-glace and Yukon Gold au gratin potatoes. 34

Grilled Center Cut Pork Chop with Balsamic Bing Cherry Demi-Glace

Sun-dried Bing cherries, Madeira wine, julienne basil, and garlic mashed potatoes. 26

Lobster, Crab, & Shellfish

Australian Lobster Tail

Rich, sweet, firm cold water lobster from western Australia, basted and roasted with garlic herb butter.

9 oz. Tail 56 ~ 14 oz. Tail 76

Jumbo Alaskan King Crab Legs

Prized for their sweet flavor. Served steamed with clarified butter. 42

Dungeness Crab Cakes in Key Lime Beurre Blanc

Seasonal vegetables and garlic mashed potatoes. 24

Black Plum Seared Diver Scallops

Black plum chili sauce and scallion wasabi mashed potatoes. 26

Parmesan Crusted Jumbo White Prawns

Roma tomato coulis, basil infused olive oil, ginger balsamic reduction, and garlic mashed potatoes. 26

Classic Combinations

Filet Mignon & Australian Lobster

7 oz. Grilled Filet and Roasted Lobster Tail. 80

Filet Mignon & Alaskan King Crab

7 oz. Grilled Filet and Jumbo King Crab Legs. 65