



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 cup 5 bowl 6 **Fisherman's Cioppino Soup** cup 6 bowl 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



Asian Chicken Salad

Chopped romaine and napa cabbage tossed with grilled chicken breast, honey walnuts, and crispy wontons in a hoisin vinaigrette. 12

Dungeness Crab Stack Salad

Chopped romaine, baby greens, avocado, mango, crispy wontons, and dungeness crab with mango macadamia vinaigrette. 17

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. 17

Miso Glazed Grilled Salmon Caesar Salad

Crisp romaine greens, garlic Parmesan croutons, and lemon anchovy Caesar dressing with grilled miso salmon and garlic crostini. 16

Lemon Grass Chicken, Fuji Apple, & Gorgonzola Salad

Baby field greens, honey glazed walnuts, Fuji apples, and Gorgonzola cheese tossed with champagne vinaigrette. 13



Lunch Combinations

Soup of the Day, Salad Choice, & Hearth Baked Bread

A bowl of today's soup served with a choice of salad. 12

Tossed Baby Field Greens

Whole Leaf Caesar

Wilted Spinach Salad

Hood River Apple, Hazelnut, & Gorgonzola Salad

Golden Beet, Mesclun, & Endive Salad

Half Sandwich Combo with Soup or Salad

Turkey, genoa salami, and provolone on cracked wheat with a cup of scratch-made soup of the day or Fisherman's Cioppino; choice of any starter salad above; and shoestring fries or cole slaw. 13



Sandwiches & Burgers

Served with shoestring fries or cole slaw.

Triple Deck Club Sandwich

Turkey, ham, provolone, white Cheddar cheese, pepperbacon, and avocado on sourdough with leaf lettuce, ripe tomato, and mayonnaise. 10

Dungeness Crab & Shrimp Bruschetta Sandwich

On grilled ciabatta with balsamic marinated roma tomatoes, mozzarella and Parmesan cheese, and pesto mornay sauce. 13

Grilled Herb Chicken, Prosciutto, & Provolone Sandwich

Leaf lettuce, red onion, ripe tomato, capers, and basil aioli. 11

Blue Cheese Burger

Fresh ground chuck grilled with leaf lettuce, red onion, and ripe tomato. 10
Add pepperbacon 1

Aged Sharp White Cheddar & Chive Burger

Fresh ground chuck grilled with leaf lettuce, red onion, and ripe tomato. 10

Blackened Tombo Tuna Sandwich

Leaf lettuce, red onion, ripe tomato, daikon sprouts, and wasabi mango mayonnaise. 14

Grilled Reuben Sandwich

Shaved corned beef, Swiss cheese, and sauerkraut on dark rye. 11

Oven Roasted Turkey Dip

Thin sliced turkey dipped in au jus with provolone cheese on a fresh grilled French roll. 9

Roasted, Grilled, & Sautéed

Seafood Pappardelle Pasta with Riesling Cream Sauce

Prawns and fin fish sautéed with mushrooms, pancetta, basil, and riesling cream over pappardelle pasta. 15

Garlic Lemon Grass Infused Chicken & Soba Noodles

Asian vegetables, shiitake mushrooms, and Thai coconut kaffir lime sauce. 12

Macadamia Nut Crusted Chicken Breast

Vanilla infused passion fruit sauce, Thai sweet & sour, wokked Asian vegetables, and steamed rice. 14

Pan Seared Beef Tenderloin Tips & Gorgonzola Demi-Glace

Caramelized onions, garlic, cabernet wine, and Gorgonzola demi-glace with buttered pappardelle pasta. 16