



Appetizers

Red King Crab & Mango Rice Paper Wrap

Thai basil, cilantro, mint, daikon sprouts, butter lettuce. 12

Spicy Panang Curry Mussels

Rice stick noodles, ginger, sake, kaffir lime. 12

Blackened Ahi Tuna

Sunomono salad, mango salsa, hot soy mustard, shiitake glaze. 15

Teriyaki Chicken Rice Paper Spring Rolls

Napa cabbage, carrot, cucumber, red pepper, mango, Thai dipping sauce. 10

Fresh Pacific Half Shell Oysters

Red wine mignonette, spicy sambal cocktail sauce. 15

All Natural Black Tiger Shrimp Tempura

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

Seared Dungeness Crab Cakes

Basil Dijon beurre blanc, shaved fennel salad. 16

Kung Pao Calamari

Crisp calamari, red peppers, peanuts, spicy Kung Pao sauce. 12

Five-Spice Peking Duck & Steamed Buns

Tender duck confit, sesame Hoisin, scallions. 11

Ohana Sampler Plate

Mango shrimp chopstix, California sushi roll, teriyaki chicken rice paper spring rolls, marinated ahi poke, wonton crisps. 24

Soups & Salads

Soup of the Day 6.5

Fisherman's Cioppino 7.5

Fresh Tossed Baby Field Greens

Champagne vinaigrette, feta cheese, English cucumber, hearts of palm. 7.5

Whole Leaf Caesar Salad

Ciabatta bread croutons, lemon anchovy Caesar dressing, shaved Italian reggiano cheese. 8.5

Wilted Spinach Salad with Pistachio Crusted Chèvre

Warm balsamic vinaigrette, crisp pancetta, honey glazed walnuts. 8.5

Golden Beet, Mesclun, & Endive Salad

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

Hood River Apple, Candied Hazelnuts, & Gorgonzola Salad

Baby field greens, champagne vinaigrette. 8.5

Dungeness Crab Stack Salad

Chopped romaine, baby field greens, avocado, mango, crispy wontons, Dungeness crab, mango macadamia vinaigrette. 22

Seared Ahi Tuna Niçoise Salad

Green beans, roasted potatoes, kalamata olives, artichokes, roma tomato, balsamic vinaigrette. 22

Roasted, Grilled, & Sautéed

Tea Smoked Duck

Seared duck breast, leg confit, choy sum, shrimp fried rice, sesame Hoisin, pineapple chutney. 26

Miso Glazed Pork Tenderloin

Okinawan sweet potato mash, edamame, lomi-lomi tomatoes, soy ginger reduction. 22

Macadamia Nut Crusted Chicken Breast

Vanilla infused passion fruit sauce, Thai sweet & sour, wokked Asian vegetables, steamed rice. 21

Grilled Vegetable Stack

Portobello mushroom, grilled squash, red onion, sweet peppers, French lentils, chive crêpes. 19



Steaks & Chops

We proudly serve Creekstone Farms premium Black Angus beef, corn fed and aged 28 days for flavor and tenderness. All steaks are served with your choice of traditional baked potato or Danish blue cheese mashed potatoes, fresh vegetables and steak sauce selection.

Petite Filet Mignon

7.5 oz. 39

Filet Mignon

10 oz. 48

Top Sirloin

10 oz. 30

Rib Eye Steak

20 oz. 42

New York Strip

20 oz. 49

Blue Cheese Top Sirloin

10 oz. 32

Steak Sauces

Béarnaise ~ Danish Blue Cheese Demi-Glace

Cabernet Demi-Glace ~ Peppercorn Brandy



Broiled Porterhouse Steak

22 oz. Angus Reserve cut served with your choice of traditional baked potato or Danish blue cheese mashed potatoes, fresh vegetables and steak sauce selection. 56

Braised Boneless Beef Short Ribs

Chinese soy glaze, seasonal vegetables, Danish blue cheese mashed potatoes. 29

Herb Roasted Lamb Chops

Mustard rub, grilled asparagus, rosemary mashed potatoes, garlic jus. 36

Grilled Center Cut Pork Chop

Balsamic Bing cherry demi-glace, Madeira wine, julienne basil, Danish blue cheese mashed potatoes. 28

Lobster, Crab, & Shellfish

Australian Lobster Tail

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

9 oz. 56 ~ 14 oz. 76

Jumbo Alaskan Red King Crab Legs

Prized for their sweet flavor. Served steamed with clarified butter. 45

Seared Dungeness Crab Cakes

Basil Dijon beurre blanc, shaved fennel salad, Danish blue cheese mashed potatoes. 26

Black Plum Seared Diver Scallops

Black plum chili sauce, scallion mashed potatoes. 28

Thai Coconut Curry All Natural Black Tiger Prawns

Spiced coconut milk with allspice berries, roma tomatoes, cilantro, scallions, and udon noodles. 28

Shellfish Risotto

Dungeness crab, all natural scampi prawns, sea scallops, black mussels, reggiano cheese, wild mushrooms, roma tomato, truffle oil. 29

Classic Combinations

Filet Mignon & Australian Lobster

7.5 oz. grilled filet and roasted lobster tail. 85

Filet Mignon & Alaskan Red King Crab

7.5 oz. grilled filet and jumbo Red King crab legs. 69