



## Appetizers

### **Red King Crab & Mango Rice Paper Wrap**

Thai basil, cilantro, mint, daikon sprouts, butter lettuce. 11

### **Spicy Panang Curry Mussels**

Rice stick noodles, ginger, sake, kaffir lime. 11

### **Blackened Ahi Tuna**

Sunomono salad, mango salsa, hot soy mustard, shiitake glaze. 14

### **Teriyaki Chicken Rice Paper Spring Rolls**

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

### **Fresh Pacific Half Shell Oysters**

Red wine mignonette, spicy sambal cocktail sauce. 14

### **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. 15

### **Kung Pao Calamari**

Crisp calamari, red peppers, peanuts, spicy Kung Pao sauce. 10

### **Five-Spice Peking Duck & Steamed Buns**

Tender duck confit, sesame Hoisin, scallions. 10

### **Ohana Sampler Plate**

Mango shrimp chopstix, California sushi roll, teriyaki chicken rice paper spring rolls, marinated ahi poke, 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, hearts of palm. 7

### **Whole Leaf Caesar Salad**

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

### **Wilted Spinach Salad with Pistachio Crusted Chèvre**

Warm balsamic vinaigrette, crisp pancetta, honey glazed walnuts. 8

### **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



### **Asian Chicken Salad**

Chopped romaine, napa cabbage, grilled chicken breast, honey glazed walnuts, crispy wontons, Hoisin vinaigrette. 12

### **Dungeness Crab Stack Salad**

Chopped romaine, baby field greens, avocado, mango, crispy wontons, Dungeness crab, mango macadamia vinaigrette. 17

### **Seared Ahi Tuna Niçoise Salad**

Green beans, roasted potatoes, kalamata olives, artichokes, roma tomato, balsamic vinaigrette. 17

### **Miso Glazed Wild King Salmon Caesar Salad**

Crisp romaine greens, garlic Parmesan croutons, lemon anchovy Caesar dressing, grilled miso salmon, garlic crostini. 17

### **Grilled Chicken & Oven Dried Bing Cherry Salad**

Baby field greens, golden raisins, candied hazelnuts, goat cheese, maple hazelnut vinaigrette. 17



## Lunch Combinations

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

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

Fresh Tossed Baby Field Greens

Whole Leaf Caesar

Wilted Spinach Salad with Pistachio Crusted Chèvre  
Hood River Apple, Candied Hazelnuts, & Gorgonzola Salad  
Golden Beet, Mesclun, & Endive Salad

### **Half Sandwich Combo with Soup or Salad**

A cup of today's soup or any starter salad above  
with shoestring fries or cole slaw. 13

Roasted Turkey, Genoa Salami, & Provolone

Black Forest Ham & Gruyère

Dungeness Crab & Shrimp "BLT"

Grilled Pastrami & Gruyère



## Sandwiches & Burgers

*Served with shoestring fries or cole slaw.*

### **Triple Deck Club Sandwich**

Turkey, Black Forest ham, provolone, white Cheddar, pepper bacon,  
avocado, leaf lettuce, vine tomato, sourdough. 10

### **Dungeness Crab & Shrimp "BLT"**

Herb focaccia, crisp pancetta, napa slaw, vine tomato,  
lemon caper tartar. 13

### **Grilled Garlic Chicken Sandwich**

Garlic chicken, Black Forest ham, Gruyère,  
Dijon aioli, butter lettuce, red onion, vine tomato. 11

### **Danish Blue Cheese Burger**

1/2 lb. Creekstone Farms premium Black Angus beef,  
leaf lettuce, red onion, vine tomato. 10  
Add pepper bacon 1

### **White Cheddar & Chive Burger**

1/2 lb. Creekstone premium Angus beef, leaf lettuce,  
red onion, vine tomato. 10  
Add pepper bacon 1

### **Togarashi Grilled Mahi Sandwich**

Herb focaccia, roasted sweet onions,  
napa slaw, lemon caper tartar. 14

### **Grilled Pastrami Sandwich**

Gruyère, dark rye, Dijon aioli, roasted sweet onions, spicy pickles. 11

## Roasted, Grilled, & Sautéed

### **Sweet Corn Succotash Risotto**

Wild mushrooms, edamame, tear drop tomatoes,  
reggiano cheese, truffle oil. 13

### **Grilled Chicken, Udon Noodles, & Miso Broth**

Soy ginger glaze, peppers, scallions, cilantro,  
sake, black bean miso broth. 13

### **Macadamia Nut Crusted Chicken Breast**

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

### **Pan Seared Beef Tenderloin Tips & Gorgonzola Demi-Glace**

Caramelized onions, garlic, cabernet wine,  
buttered pappardelle pasta. 16