

SAMPLE MENU - CALL FOR DETAILS 253.752.8811

TONIGHT'S FRESH SOURCED

Rack of Lamb - New Zealand
Salmon - Tofino, Canada
Kurobuta Pork - Idaho

Yellowfin Tuna – Philippines
Opah – South Pacific
Black Cod – Oregon

Monkfish – New Bedford, CT
Rabbit – Colorado
Ling Cod – Alaska

TONIGHT'S OYSTERS*

For Oysters Prepared "Rockefeller" or Tri-Citrus Breaded – Ask Your Server

Kusshi - British Columbia
Small \$2.25 each \$13.00 half dz
Evening Cove- BC
Med \$1.5 each \$8 half dz

Royal Miyagi - Cortez, BC
Petite-Origin Japan 2.25 ea 13 half dz

Kumamoto - Humboldt Bay
Small \$2.50 each \$14.00 half dz
Penn Cove Select - Samish Bay
Medium \$1.50 each \$8.00 half dz

APPETIZERS

CHEF'S TRIO TOWER

King crab wontons, beef tender tips and Mexican white prawns. 25

MANILA STEAMER CLAMS

White wine, clam broth, garlic, herbs, crostini and lemon. 13

BRUSCHETTA

Garden fresh tomatoes, toasted baguette, garlic, basil, Parmesan and balsamic glaze. 8

KALBI BEEF TIPS

Kalbi beef tips, yakisoba noodles, bokchoy, carrots, mushrooms and Kalbi glaze. 15

AHI TUNA

Searched bronzed Ahi tuna, citrus butter sauce, wasabi mustard, tobiko roe and pickled ginger. 15

KING CRAB CAKES

King crab, peppers, onions, golden raisins and lemon basil aioli. 14

HERBED CALAMARI

House fried calamari rings and lemon thyme aioli. 9

ICE PRAWN COCKTAIL

Chilled prawns, lemon, cilantro cocktail. 11

STARTER SOUP

CI'S FRENCH ONION

Caramelized onions in rich broth, crostini, Swiss and Parmesan cheese. 7

POLLY CREEK RAZOR CLAM CHOWDER

Our Signature house made razor clam chowder.
Cup 5 Bowl 7

THAI CARROT BISQUE

Sweet petite carrots, coconut, cream, peanut, chicken stock, chili peppers. Cup 7 Bowl 9

STARTER SALAD

"BLEU" PEAR SALAD

Fresh pears, mixed greens, candied pecans, Gorgonzola cheese, tarragon vinaigrette. 5

THREE TOMATO SALAD

Vine ripened tomatoes, balsamic gastrique, fresh Mozzarella. 6

CLASSIC SIDE SALADS

Your choice of Seasonal Greens or small Caesar salad. 4.25

FRESH FISH & SEAFOOD

CEDAR PLANK KING SALMON

Simply cedar planked roasted, Yukon mashed potatoes, broccolini. 27

BLACK COD "OSCAR"

Grilled, Yukon mashed potatoes, grilled asparagus, King Crab meat and Béarnaise. 33

OPAH

Pan roasted, ginger pineapple chutney, passion fruit glaze, yakisoba wheat noodles and bok choy. 30

JUMBO DAYBOAT SCALLOPS

Seared dayboat scallops, pancetta purple potato hash, roasted Pablano cream and wilted spinach. 33

LING COD

Basil and black pepper seared, Yukon mashed potatoes, broccolini, lemon butter sauce and vine ripened tomato pan sauce. 27

YELLOWFIN AHI TUNA*

Lightly zested Ahi tuna, ginger steamed rice, Chinese style vegetables, lemon butter sauce, soy wasabi mustard, tobiko roe. 33

SWORDFISH

Sweet Chili Rice, Meyer lemon cream, blood orange citrus salsa, crispy yams. 29

AUSTRALIAN LOBSTER TAIL OR KING CRAB LEGS

Your choice- A twelve ounce lobster tail or 1 1/2 lbs of King crab legs, both served with Yukon mash and garlic spinach. Market Price

BOUILLABAISSE

Fresh fin fish, prawns, shellfish, scallops in a rich saffron infused shell stock & served with garlic baguette. 31

MONKFISH

Spicy bacon wrapped with lemon cream, sweet coconut almond rice, broccolini. 28

TOFINO, CANADA

OREGON

HAWAII

CASHES LEDGE

ALASKA

LONG LINE CAUGHT- PHILIPPINES

HAWAII

VARIED PROVENANCE

NEW BEDFORD, CONNECTICUT

PREMIUM STEAKS & BEEF*

All of our steaks can be served traditional style with choice of starch and seasonal vegetable.

RIBEYE STEAK

Sixteen ounce grilled Ribeye, rosemary demi, roasted garlic fingerlings and green beans. 40

NEBRASKA PRIVATE RESERVE BEEF

ELK CHOP & PRAWN COMBO

Fire Grilled Chop, Jumbo White Prawns, passion-fruit coulis, peppercorn Demi-glace, purple potato hash, wilted rainbow chard. 45

NEW ZEALAND, MEXICO

TOP SIRLOIN*

8 ounce Top Sirloin, Yukon mashed potatoes, broccolini and rosemary demi. 26

NEBRASKA PRIVATE RESERVE BEEF

FILET MIGNON*

Eight ounce filet, wilted organic spinach, bacon pesto, maytag apple au gratin potatoes and rosemary demi. 39

NEBRASKA PRIVATE RESERVE BEEF

NEW YORK STEAK*

Twelve ounce New York steak, chanterelles, Yukon mashed, wilted rainbow chard and Lotus chips. 39

NEBRASKA PRIVATE RESERVE BEEF

OSTRICH FILET

Marinated, grilled, peppercorn demi, purple potato hash and broccolini. 33

DENVER, COLORADO

KUROBUTA DOUBLE BONE PORK CHOP

Fire Grilled Chop, Yukon mash, broccolini, peppercorn demi and onion strings. 45

SNAKE RIVER FARMS, IDAHO

2 COURSE COMBINATION DINNERS

Your choice of two, served with Caesar salad, seasonal mixed greens or Razor Clam chowder. 36

Grilled White Prawns*
Kurobuta Pork Chop*

New York Steak*
King Crab Cakes

Kalbi Glaze Beef Tips*
Grilled Steelhead*

HOUSE FAVORITES

KUROBUTA PORK SHANK

Honey Dijon crusted, peppercorn demi-glace, bacon, organic spinach and jacketed mashed potatoes. 25

SMOKED RABBIT SAUSAGE

Fire Grilled Sausage, penne pasta and spicy sweet basil tomato coulis. 25

LAMB RACK*

Marinated and grilled, orange and sweet onion marmalade, Yukon mashed and stewed bacon greens. 36

ROASTED "JIDORI" CHICKEN BREAST

Herb roasted, mashed Yukons, organic wilted spinach, Chanterelle mushrooms. 25

ENTRÉE PASTAS

SEAFOOD FETTUCCINI

Fresh fin fish, Ahi tuna, prawns, scallops, clams, mussels, basil and roasted garlic basil cream. 26

CHICKEN PAPPARDELLE PASTA

Seared chicken, sun-dried tomatoes, fresh pasta Chanterelle mushrooms, rosemary demi cream. 19

ENTRÉE SALADS

C.I. SEAFOOD COBB SALAD

Smoked salmon, bay shrimp, King crab, grape tomatoes, bacon, olives, boiled egg and Gorgonzola. 21

THAI SALMON SALAD

Bell peppers, carrots, celery, Mandarin oranges, rice noodles and hoisin peanut ginger vinaigrette. 20