

CUTTERS

crabhouse



KASU BLACK COD

Seared miso-sake marinated, squash spears, shishito peppers, julienned pickled carrots, radishes, sushi rice 32

ALASKAN WILD HALIBUT

Grilled, coriander molasses rub, roasted beets, mixed greens, apples, peppers, Gorgonzola, smoked hazelnuts, creamy beet horseradish vinaigrette 36

COLUMBIA RIVER KING SALMON

Cedar plank roasted, pomegranate glaze, braised kale, roasted rutabaga, mashed Yukon gold potatoes, pomegranate gremolata 33

STUFFED PACIFIC RED SNAPPER

Wild gulf shrimp, garlic stuffing, hazelnut crusted, pan fried, roasted cauliflower, sauteed kale, apple cider butter sauce 26

HOKKAIDO SCALLOPS

Six seared sea scallops, red quinoa, garlic lacinato kale, pear d'anjou, roasted beets, beet and ginger sauce 33

SKATE CHEEKS

Parmesan asiago crust, mashed potatoes, beurre blanc, broccolini 33

COLUMBIA RIVER STEELHEAD

Grilled, roasted butternut squash risotto, beurre blanc, crispy sage, pumpkin seeds, toasted pumpkin seed oil 26

CHATEAU STE MICHELLE COLD CREEK VINEYARD

Cabernet Sauvignon
Grown in an iconic 45 year old vineyard, this cabernet consistently delivers power, structure, and rich concentrated black fruit. The wine offers black cherry flavors and chocolate notes, with typical Cold Creek density. 16

Chefs Brett Howell and Kaelon Sparks

**These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*