

THE POLLARD DINING ROOM

Appetizers

Smoked Wild Salmon Cakes . . . 13

Dill, caperberries, beet crème, pickled yellow beets, fennel tops and pollen, roe

Charcuterie Board . . . 16 GFO

House-cured meats, duck rilette, fig mostarda, castelvetro olives, giardiniera, crostini

Classic Shrimp Cocktail . . . 15 GF

Wild shrimp, fresh horseradish sauce

Steak and Mushroom Pappardelle Pasta . . . 13

Burgundy braised steak tips, brown butter shiitakes, fresh egg noodles, sherry mushroom reduction, parmesan, thyme

Sesame Coriander Seared Tuna . . . 14 GF

Red curry vinaigrette, pear, pea shoots, papadum

Salad

Butter Lettuce Wedge . . . 9 GF

Cucumber, tomatoes, blue cheese, bacon, sunflower kernels, ranch dressing

Roasted Beet and Arugula Salad . . . 10 GFO

MT goat cheese, pumpkin seeds, radish, lemon thyme vinaigrette, pickled leeks

Kale Caesar Salad . . . 9 GF

Anchovy, gluten free croutons, capers, raisins and parmesan

Entrees

Served with freshly baked bread, virgin olive oil and balsamic vinegar

Ribeye Steak . . . 36 GFO

Pollard steak sauce, beer-battered onion ring, fingerling potatoes, fresh vegetable

Broiled Shrimp . . . 28

Lemon garlic herb butter, ancho pepper and sweet corn jonnny cakes, fresh vegetable

Porcini Rubbed Beef Tenderloin . . . 36 GF

Whiskey demi glace, blue cheese, shiitakes, root mash, fresh vegetable

Grilled AK King Salmon . . . 29 GF

Huckleberry beurre blanc, mushroom brie risotto, shaved fennel and pea shoot salad, fresh vegetable

Braised Local Lamb . . . 30 GF

Pomegranate, olives, rosemary, red wine, kale, golden beets, fingerlings, citrus gremolata

Smoked Bison Brisket . . . 32

Chile mocha porter jus, horseradish arancini, fresh vegetable, grilled scallion

Five dollar charge for split plates, substitutions may not be possible, items ordered undercooked are consumed at the customers' own risk.

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