Our Menu

Starters

- Fried Halibut Bites: $22
  Local Halibut & homemade tartar sauce

- Steamed Clams: $21
  Garlic, white wine, parsley, butter & toast point

- Ahi Tuna Tartare: $17
  Ahi, cucumber, avocado & sesame vinaigrette

- Halibut Chowder (bowl): $16
  Local Halibut, potatoes, celery, bacon & onions

- Baked Brussel Sprouts: $13
  Sweet soy glaze, toasted sesame seeds & cilantro

Salads

- Caesar Salad: $14
  Romaine lettuce, toasted pumpkin seeds, parmesan cheese, croutons & Caesar dressing

- House Salad: $12
  Crisp lettuce, cucumbers, carrots, diced tomatoes, shaved red onions, shaved radishes & homemade apple cider vinaigrette

Lite Fare

- Kobi Burger: $25
  Aioli, pickled onions, leaf lettuce & tomato - served with house-made potato chips
  Add cheddar cheese: $1
  Add bacon: $2

- Grilled Chicken Breast Sandwich: $19
  Sweet curry aioli, oven-roasted tomatoes, avocado spread, lettuce & onions - served with house-made potato chips
  Add cheddar cheese: $1
  Add bacon: $2

- Fish Tacos (three): $21
  Rockfish, corn tortillas, Pico de Gallo & lime crema

Entrees

- Wild-caught Pan Seared Halibut: $38
  Herb potatoes, asparagus, bacon & pomegranate balsamic reduction

- Wild-caught Pan Seared Salmon: $36
  Lentils, roasted tomato, carrots, fennel & beurre blanc

- 14 oz Ribeye: $41
  Caramelized shallots, parmesan, whipped herb potatoes & port wine demi

- Roasted Chicken Breast: $32
  6 oz chicken breast, potato gratin, mushroom ragout & parsley pesto

- Roasted Vegetable Plate: $28
  Seasonal vegetables with whipped potatoes

The Sweet Side

- The Fifth Avenue Bread Pudding: $10
  Salted caramel & whipped cream

- Green Tea Panna Cotta: $10
  Served with raspberry compote

- Ice Cream (3 scoops): $10
  Vanilla or Chocolate (you choose)

*Consuming raw or undercooked meats, fish, eggs, or any foods of animal origin, puts you at risk of food borne illness.