



DINNER MENU

SOUPS AND SALADS

SOUP DU JOUR cup 4 | bowl 6

SIMPLE SALAD greens + cucumber + tomato + house dressing 12

CRYPTIC KALE baby kale + shredded carrots + cucumber + radish + ginger dressing + apples + spicy nuts 14

THE AGE OF WEDGE iceberg + beefsteak tomato + soft boiled egg + gorgonzola + bacon + blue cheese 14
add protein: chicken 5 | five shrimp 7 | 6 oz trout 10

SHAREABLE

ARTISAN BREAD & SPREADS seasoned baguette + assorted chef inspired butters 5

SHRIMP COCKTAIL eight shrimp + classic cocktail sauce + mustard dill sauce 16

CHARCUTERIE artisan meats + aged cheeses + pickled vegetables + jam + crackers 21

BIG ASS PRETZEL queso + jalapeño honey mustard + peanut butter pecan spread 18

OLD HARBOR WINGS ten wings + hot honey sriracha, korean or house bbq + bleu cheese + celery 16

PEI MUSSELS chicken andouille + onions + garlic + lime + white wine + butter + cilantro lime aioli 17

SALT AND PEPPER CALAMARI dusted rings and tentacles + onions + brazilian peppers + sea salt aioli 16

BLUE CRAB CAKES two 3 oz cakes + lettuce + spicy truffle dill sauce + capers 18

AHI TUNA NACHOS pineapple + cucumber + jalapeño + radish + carrot + eel sauce + chili aioli + wasabi aioli + sesame seeds 18

TAVERN FARE

PLANK'S BURGER lettuce + tomato + onion + pickle + bacon + white cheddar + fries 16

BLACK BEAN BURGER lettuce + tomato + onion + cholula aioli + fries 15

TENDER SMOKED BBQ RIBS house smoked + plank's bbq sauce + fries + coleslaw HALF 18 | FULL 28

FISH AND CHIPS yuengling beer battered fresh cod + house made fries + coleslaw + lemon + tartar sauce 18

SMOKED CHICKEN STREET TACOS smoked chicken + pico de gallo + white corn tortillas + poblano lime crema + morita aioli + cotija cheese + elote 20

ENTRÉES

GALBI JJIM seared korean short ribs + kimchi + garlic + shitakes + scallions + cucumber salad + nuoc cham + rice 25

NORWEGIAN SEA TROUT apricot glaze + miso cauliflower puree + celery + brussels + pecorino 26

PAN ROASTED OTTO'S organic chicken + andouille + butternut squash + poblano + onions + pan sauce 25

SEARED SCALLOPS wilted spinach + pancetta + red onion + garlic sauce + pepper aioli + heirloom tomatoes 29

PECAN CRUSTED WALLEYE seasonal chutney + ancient grains + chef's vegetables 28

HONEY GARLIC CAULIFLOWER cauliflower + ginger rice + carrots + scallions + fresno chilies + wonton strips 19

THE NEW YORKER 16 oz striploin + roasted garlic mash + blue cheese butter + bacon jam + chef's vegetables 36

CHILI LIME LOBSTER 8-10 oz tail + baked potato + vegetables + street corn + drawn butter 40

ADD AN EXTRA TAIL 25

COLOSSAL KING CRAB one pound of crab + garlic butter + baked potato + elote 45

ADD AN EXTRA POUND 30



WINE LIST

BUBBLES

- 8/30 JP Chenet Dry Rosé, Pays d'Oc, France
- 8/30 Jaume Serra Christalino Brut Penedes, Spain
- 9/35 Mionetto Prosecco Veneto, Italy *ORGANIC
- 9/35 Il Follo Prosecco Rosé Valdobbiadene, Italy

- 50 Bellissima Prosecco (Zero Sugar), Italy *ORGANIC
- 70 Iron Horse Wedding Cuvee Sonoma, California
- 105 Veuve Cliquot Brut Champagne, France
- 250 Dom Perignon Brut Champagne, France

ROSE & WHITE

- 9/35 Domaine de Pellahaut Rosé Gascoigne, France
- 10/40 Crown in Shadow Rosé Aereña, California
- 8/30 Ruby Donna Moscato Puglia, Italy
- 8/30 Chateau Grand Traverse Riesling, Michigan
- 10/38 Casa Lunardi Pinot Grigio Veneto, Italy
- 9/35 Dry Creek Valley Sauvignon Fume Blanc, California
- 9/35 The Loop Sauvignon Blanc Marlborough, N. Zealand
- 9/35 Rich & Creamy Chardonnay, California
- 10/38 SeaSun Chardonnay Wagner, California
- 12/45 Raeburn Chardonnay Russian River, California

- 65 Whispering Angel Rosé Provence, France
- 60 Santa Margherita Pinot Grigio Alto Adige, Italy
- 50 St. Supéry Sauvignon Blanc Rutherford, California
- 60 Loveblock Kim Crawford Sauvignon Blanc, N. Zealand

REDS

- JP Chenet, Reserve Pinot Noir Pays d'Oc, France 9/34
- Secret Cellars Pinot Noir St. Lucia, California 10/38
- Chateau Galochet Bordeaux, France 9/35
- Broadside Red Blend Paso Robles, California 10/38
- Fiulot Barbera D'Asti Angliano Prunotto, Italy 9/34
- MDZ Malbec Mendoza, Argentina 9/34
- Ryder Estate Merlot Central Coast, California 10/38
- Fleur Violette Cabernet Sauvignon Languedoc, France 9/35
- Horseplay Cabernet Paso Robles, California 14/55
- Torchbearer Cabernet Napa Valley, California 15/58

- Elouan Pinot Noir Rogue Valley, Oregon 45
- Solena Pinot Noir Willamette Valley, Oregon 65
- Failla Pinot Noir Sonoma Coast, California 90
- Tenuta Sassoregale Sangiovese Tuscany, Italy 45
- Barkan Malbec Classic Galilee, Israel 40
- Beran Zinfandel Sonoma County, California 50
- Noster Inicial Red Blend La Perla de Priorat, Spain 50
- Chateau Argadens Supérieur Bordeaux, France 50
- Marqués de Cáceres Rioja Reserva, Spain 50
- Stoke's Ghost Petite Sirah Monterey, California 75
- The Boxer Shiraz Mollydooner, Australia 75
- Duckhorn Merlot Napa Valley, California 80
- Intrinsic Cabernet Columbia Valley, Washington 60
- Mariner Heritage Red Dry Creek Valley, California 80
- Lecinquevine Damilano Barolo Piedmont, Italy 90
- 8 Years in the Desert Red Blend Orin Swift, Napa Valley 95

CALIFORNIA BIG BOYS

- 110 The Prisoner Red Blend, Napa Valley
- 120 Cuttings Cabernet Sauvignon by Prisoner, Napa Valley
- 130 Frank Family Cabernet Sauvignon, Napa Valley
- 320 Opus One Red Blend Napa Valley, California

- Machete Red Blend Orin Swift, Napa Valley 110
- Jordan Cabernet Sauvignon, Alexander Valley 120
- Silver Oak Cabernet Sauvignon, Alexander Valley 130
- Stag's Leap Artemis Cabernet Sauvignon, Napa Valley 140

FINE PORTS | SHERRIES | FORTIFIED WINE

3OZ POUR

- 10 Graham Tawny Port 10 years aged, Portugal
- 8 Lustau Los Arcos Dry Amontillado Dry Sherry Jerez, Spain
- 6 Terrassous Rivesaltes 6 Year Aged Sweet Rhône, France

- Graham Tawny Port 20 years aged, Portugal 15
- Gadea Dulce Roble Pedro Ximenez Malaga, Spain 6
- Terrassous Rivesaltes 12 Year Aged Sweet d Rhône, France 8