



## DINNER MENU

### SHAREABLES

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- ARTISAN BREAD & SPREADS artisanal bread + flavored spreads 10
- \*CALAMARI lightly dusted + banana peppers + lemon caper aioli 17
- \*PEI MUSSELS gochujang butter sauce + peppers + onions + grilled bread 17
- BIG ASS PRETZEL tavern queso + peanut butter spread + jalapeño honey mustard 20
- FRIED BRUSSELS LEAVES raspberry ale cheese + pancetta + dried cherries + smoked almonds + chipotle honey 16
- \*CHARCUTERIE artisan cured meats and aged cheeses + pickled vegetables + house made accompaniments 25
- \*OLD HARBOR WINGS ten wings + hot honey sriracha + house bbq or cajun dry rub + bleu cheese dressing + celery 20
- \*TUNA POKE pineapple + mango + avocado + pickled red onion + wonton chips + eel sauce + mango sauce + wasabi aioli 22
- \*LUMP CRAB CAKES pimento dill sauce + capers + frisée + charred radicchio 26
- \*BUCKET OF SHRIMP pound of peel and eats + classic spicy cocktail sauce + lemon 22
- \*OYSTERS chef's freshest pick ½ dozen 18 | dozen 36

### SOUPS & GREENS \*ADD PROTEIN: CHICKEN BREAST 6 | FIVE LARGE SHRIMP 10 | SEA TROUT 12

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- SOUP DU JOUR bowl of our fresh made soup 8
- CLASSIC PLANK'S WEDGE bleu cheese dressing + iceberg + tomato + peppercorn bacon + boiled egg 14
- PLANK'S CAESAR romaine lettuce + fried capers + house mixed croutons + pecorino + red onion + caesar dressing 16
- AUTUMN HARVEST brussels sprouts + greens + candied squash + pecans + raisins + apple + onions + apple vinaigrette 17

### TAVERN FARE

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- \*TAVERN RIBS house smoked half rack of baby ribs + house bbq + fries 25
- \*FISH AND CHIPS lightly battered fresh cod + fries + tartar + lemon 24
- \*WAGYU BURGER wagyu beef + pepper bacon + cheese + onion aioli + pickles + truffle fries + chef's homemade ketchup 25

### PIZZA – add toppings \$2.50 each; pepperoni, peppers, onions, sausage, ham and bacon

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- THE CHEESE san marzano sauce + shredded and fresh mozzarella + hand tossed dough 16
- FUNKY MARGHERITA san marzano sauce + garlic + olive oil + fontina + fresh mozzarella + parmesan + tomato + basil 17
- WILD GOAT garlic + olive oil + assorted wild mushrooms + sea salt + arugula + wild flower honey 19

### ENTRÉES NO SUBSTITUTIONS- YOU MAY ADD A SIDE

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- \*ROASTED CHICKEN pan jus + pancetta + spätzle + swiss chard+ fuji apple squash puree + pecans 27
- \*NORWEGIAN SEA TROUT maple chipotle seared + house brussels leaves + pancetta + cherries + almonds 32
- \*GRILLED SWORDFISH seafood bisque + tomato corn relish + asparagus 29
- \*SEARED PONZU SESAME TUNA kimchi fried rice + roasted asparagus 34
- \*HONEY SESAME CAULIFLOWER tempura cauliflower + kimchi rice + green onions + wontons + sesame seeds 26
- \*WILD MUSHROOM ORECCHIETTE wild mushrooms + truffled goat cheese + peas + shallots + grilled bread 24

### STEAKHOUSE SELECTIONS

- \* 8OZ FILET 48 | 16OZ COWGIRL RIBEYE 65 | 10OZ LONG ISLAND STRIP 38 – sides a la carte

**SHARED SIDES:** fried brussels leaves 10 | loaded mashed 10 | asparagus 10 | buttered mushrooms 12 | gouda mac 14  
fried kimchi rice 6 | coleslaw 4 | truffle fries 13 | fried cauliflower 15 | mixed greens salad 8 | caesar salad 8

\*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
20% GRATUITIES WILL BE APPLIED ON ALL PARTIES OF EIGHT OR MORE, NO SPLIT CHECKS FOR PARTIES LARGER THAN TWELVE.