



DINNER MENU

sit back, relax and enjoy the views

SHAREABLES

BREAD & EDIBLE CANDLE SERVICE artisanal bread + duck fat or butter candle; infused with herbs and garlic 10/12

***PACIFIC RIM** cherry char sui pork belly + green papaya salad + fermented garlic aioli 17

***CALAMARI** lightly dusted + banana peppers + onions + gweilo dipping sauce 18

BIG ASS PRETZEL tavern queso + peanut butter spread + jalapeño honey mustard 20

FRIED BRUSSELS raspberry ale cheese + pancetta + dried cherries + smoked almonds + chipotle honey 16

***CHARCUTERIE** artisan cured meats + aged cheeses + pickled vegetables + house made accompaniments 25

***OLD HARBOR WINGS** ten wings + hot honey sriracha or house bbq or cajun dry rub + bleu cheese dressing + celery 20

***FISHIN' FOR COMPLIMENTS** trio of big o's smoked dips; white fish + rainbow trout + cajun shrimp + crackers 26

SOUPS & GREENS *ADD PROTEIN: CHICKEN BREAST 7 | FIVE LARGE SHRIMP 12 | SEA TROUT 12

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 KALE SALAD honey crisp apple + candied pecans + pickled onion + grapes + apple chips + cranberries + cranberry apple dressing 16

ENTRÉES NO SUBSTITUTIONS- YOU MAY ADD A SIDE

***LAKESIDE BUTCHERS CUT** 16 oz center cut ribeye + tavern butter + au gratin potato + haricot verts 58

***LONG ISLAND STRIP** 10 oz strip steak + tavern butter + fried yukon potatoes + haricot verts 38

***RAVIOLI & RIB** truffle mushroom ravioli + braised short rib + beef reduction + bbq carrots 36

***FRENCHED HEN** frenched airline chicken breast + sage spaetzle + roasted broccolini + pan jus 27

***NORWEGIAN SEA TROUT** 6 oz. trout fillet + maple chipotle seared + brussels + pancetta + cherries + almonds 32

***CHARGRILLED PORK CHOP** 14 oz. chop + bourbon apples + roasted sweet corn pudding + roasted broccolini 34

***ORANGE MISO HALIBUT** alaskan halibut + whipped winter squash + blistered greens + savory granola + orange rind 42

***TEMPURA FRIED CAULIFLOWER** sweet soy glaze + rice noodle + green onions + wonton crisps 26

***MUSHROOM NOODLE** rice noodles + shoyu mushroom + scallions + bok choy + crispy wonton 26

SHARED SIDES: fried brussels 10 | au gratin 14 | haricot verts 10 | buttered mushrooms & onions 10 |
gouda mac 14 | mashed squash 6 | truffle fries 13 | fried cauliflower 15 | caesar salad 8 | sweet corn pudding 10

TAVERN FARE

***TAVERN RIBS** house smoked half rack of baby back ribs + house bbq + fries 25

***FISH AND CHIPS** lightly battered cod + fries + tartar + lemon 24

***WAGYU BURGER** wagyu beef + pepper bacon + cheese + onion aioli + pickles + truffle fries + chef's homemade ketchup 25

*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.