

Starters

SPANISH OCTOPUS

Thin-sliced, shishito pepper, cilantro, radish, topiko, lemon-infused olive oil

SEARED BLACKENED SCALLOPS

Pineapple slaw, citrus Anaheim chile rum sauce

JUMBO DUNGENESS CRAB CAKE

King crab, yuzu crème fraîche, avocado, champagne hollandaise, chive oil

BOURBON APPLE PORK BELLY

Bacon jam, pea shoots, mustard mostarda, confit garlic, roasted pearl onion, smoked egg yolk, grilled baguette

SHRIMP COCKTAIL

Crispy avocado, bloody mary granita, cocktail sauce, grilled lemon

CHARCUTERIE BOARD

Chef’s selection of cured meats and artisanal cheeses, house-pickled vegetables, rosemary-infused honeycomb, chef-inspired seasonal fruit preserve

Chilled Seafood

SEAFOOD TOWER

Poached lobster tail, king crab legs, jumbo prawns, saffron mussels, oysters, shrimp & scallop ceviche, cognac mustard, mignonette, cocktail sauce, wakame

FRESH SHUCKED OYSTERS

Mignonette, cocktail sauce, tabasco
Half Dozen / Full Dozen

Soups & Salads

ADD-ONS

King Salmon / Chicken Breast / Shrimp / Aged Danish Blue Cheese

LOBSTER BISQUE

Lobster claw meat, cognac crème fraîche, scallion

GRATIN FRENCH ONION SOUP

Baguette crouton, gruyere, parmesan, scallion

CLAM CHOWDER Cup / Bowl

New England-style cream broth, ocean clam, oyster crackers

BABY BEET SALAD

Pancetta chips, goat cheese boursin, watercress, pickled onion, candied hazelnut, brioche crouton, bourbon peach vinaigrette

CLASSIC WEDGE

Iceberg lettuce, cherry tomato, bacon lardons, shaved red onion, Danish blue cheese, house blue cheese dressing

SLAHAL CAESAR

Shaved romaine, parmesan crisp, cheese foam, brioche crouton boat, house Caesar dressing

THE MEANING OF SLAHAL

Slahal, or Lahal, is a traditional Indigenous game of skill and chance whose name comes from Chinook Jargon and symbolizes community, culture, and friendly competition.

EXECUTIVE CHEF PASCUAL RODRIGUEZ
EXECUTIVE SOUS CHEF JONATHON WILLIAMS
CHEF DE CUISINE JUSTIN SHEPHERD

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A 20% gratuity is added for parties of 8 or more.

Prime Steaks

21-Day Aged USDA Prime Certified Angus Beef

FILET MIGNON 8 oz.	BONE-IN RIBEYE AND BONE MARROW 18 oz.
RIBEYE 12 oz.	BONE-IN FILET MIGNON 12 oz.
NEW YORK AU POIVRE 11 oz.	

American Wagyu

Known for its rich and buttery flavor, stress-free lifestyle, & high-quality grain diet.

PAN ROASTED FLAT IRON 8 oz	RIBEYE CAP WITH SCALLOPS, MISO YUZU BUTTER 8 oz.
FILET MIGNON 8 oz.	

Add-Ons

LOBSTER TAIL
6 oz.

SHRIMP SCAMPI

SCALLOPS

OSCAR STYLE

BONE MARROW

SAUCE
Sherry Demi / Au Poivre /
Hollandaise / Chermoula

SAUCE FLIGHT
Sherry demi, au poivre,
hollandaise, chermoula

Tablesides

32 OZ. USDA PRIME TOMAHAWK RIBEYE

Charbroiled, topped with truffle butter, asparagus, fingerlings, white cheddar popover, cognac peppercorn sauce

SLAHAL Signatures

CEDAR PLANK KING SALMON Chargrilled salmon, cilantro lime garlic butter	SHRIMP SCAMPI LINGUINE Sautéed shrimp, garlic, shallot, red chili flake, roasted red pepper, white wine parmesan cream sauce, crostini
PAN ROASTED CHILEAN SEABASS Caramelized fennel & roasted garlic tomato ragu, citrus beurre blanc, basil oil, balsamic reduction, crispy taro root	PAN SEARED JUMBO SCALLOPS Brandy ponzu beurre blanc, avocado jasmine rice, julienne vegetables
KOREAN FUSION CHICKEN MILANESE Gochujang aioli, ginger soy sauce, pork belly mac & cheese, baby arugula, microgreens, red onion, pickled chili	LOBSTER TAIL Oven-roasted, charred lemon, drawn butter

Shareable Sides

PAN ROASTED WILD MUSHROOMS Chef's selection of hand-picked mushrooms, garlic, sherry wine, shaved parmesan	GRILLED ASPARAGUS Roasted cherry tomato, chili flakes, basil	SNAKE RIVER FARMS BEEF TALLOW TRUFFLE FINGERLINGS
LOBSTER MAC & CHEESE Beecher's Flagship Mornay, cavatappi, herb bread crumbs	CRISPY BRUSSELS SPROUTS Togarashi, lemon zest, sesame ginger glaze	CREAMY GARLIC MASHED POTATO
	BONE MARROW	LOADED BAKED POTATO

Dessert

House-Made, Fresh Daily

CARAMEL CRÈME BRÛLÉE

Caramel custard, shortbread cookie, burnt sugar,
blackberry Pinot Noir, Northwest raspberry sauce,
gingersnap cookie

BAKED CHOCOLATE MOUSSE CAKE

Baked chocolate mousse, raspberry crème fraîche
mousse, fresh berries

CHOCO ORANGE CHEESECAKE

Milk chocolate, Cointreau cheesecake,
bourbon caramel sauce, bubble sugar

KEY LIME PIE

Key lime, coconut shell, lemon curd,
raspberries, coconut tuile

COOKIE PLATE

Assorted seasonal cookies, glass of milk

Espresso

LATTE
MOCHA

MACCHIATO
CAPPUCCINO

ESPRESSO

Cocktails

PAINKILLER

Pusser’s Rum, Creme De Coconut, pineapple
and orange juice, nutmeg

MICHTER’S OLD FASHIONED

Michter’s Rye Whiskey, simple syrup,
bitters, club soda

SHIPWRECK

Mango rum, pomegranate liqueur, tropical juices

PALOMA

Los Siete Misterios Doba Tequila, grapefruit juice,
simple syrup, club soda, chipotle salted rim

POMEGRANATE ICED TEA

Pomegranate liqueur, Long Island mix, sour mix, Sprite

Beer

DRAFT

ELYSIAN SPACE DUST
MICHELOB ULTRA
HAZEMATIC IPA

LAZY BOY HEFEWEIZEN
MODELO
NARROWS HWY 16 BLONDE

NO-LI PORCH GLOW AMBER ALE
CROSSCUT PILSNER

BOTTLES

BUD
BUD LIGHT
CORONA
COORS LIGHT

HEINEKEN
MICHELOB ULTRA
STELLA ARTOIS
CLAUSTHALER NA

ATHLETIC GOLDEN NA (CAN)
ATHLETIC IPA NA (CAN)

Tequila		Whiskey/Bourbon	
AVION 44	EL TESORO	ANGEL’S ENVY	KAMIKI
CASA DRAGONES	HERRADURA	ANGEL’S ENVY RUM	KNOB CREEK
CASAMIGOS REPOSADO	HERRADURA SUPREMA	BARRELL BATCH 32	KURAYOSHI 8YR
CLASE AZUL	KAH AÑEJO	BASIL HAYDEN	MAKERS 46
DON JULIO AÑEJO	KAH REPOSADO	BLANTON’S	MICHTER’S RYE
DON JULIO BLANCO	LA GRITONA REPOSADO	BOOKER’S	MICHTER’S SMALL BATCH
DON JULIO 1942	LOTE MAESTRO EXTRA AÑEJO	BUFFALO TRACE	MICHTER’S SOUR MASH
DON PILLAR	MILAGRO RESERVE	BULLEIT RYE	MICHTER’S US*1
DON RAMÓN	PATRÓN AÑEJO	CHICKEN COCK	MURRAY HILL
DOS ARMADILLOS REPOSADO	PATRÓN	CREAM OF KENTUCKY	NASHVILLE BARREL
DOS ARMADILLOS PLATA	SIETE LEGUAS	EAGLE RARE	NOAH’S MILL
EL DESTILADOR CRISTALINO AÑEJO	TAPATIO EXCELENCIA EXTRA AÑEJO	ELIJAH CRAIG	OLD FORESTER 1910
		ELMER T. LEE	OLD FORESTER PROHIBITION

Vodka	
KETEL ONE	
GREY GOOSE	
TITO’S	

Rum	
BACARDI LIGHT	
CAPTAIN MORGAN	
KRAKEN	
MALIBU	
PUSSERS RON ZACAPA	

Gin	
HENDRICK’S	
BOMBAY SAPPHIRE	
THE BOTANIST	

Cognac	
HENNESSY VS	KING LOUIE
HENNESSY PARADIS	RÉMY MARTIN VSOP
HENNESSY VSOP	

Scotch	
17YR BALVENIE	18YR MACALLAN
12YR DALMORE	JOHNNIE WALKER BLACK
18YR HIGHLAND PARK	JOHNNIE WALKER BLUE
12YR MACALLAN	

2023 Allocations

Please enjoy will supplies last

10YR PAPPY VAN WINKLE
 12YR PAPPY VAN WINKLE
 13YR PAPPY VAN WINKLE
 15YR PAPPY VAN WINKLE
 20YR PAPPY VAN WINKLE
 23YR PAPPY VAN WINKLE
 WILLIAM LARUE WELLER
 THOMAS H. HANDY
 GEORGE T. STAGG

SAZERAC RYE
 17YR EAGLE RARE
 ROCK HILL
 E.H. TAYLOR RYE
 E.H. TAYLOR BARREL
 BLANTON’S GOLD
 BLANTON’S BARREL
 STAGG JR.
 18YR WHISTLEPIG

17YR ELIJAH CRAIG
 10YR MICHTER’S RYE
 10YR MICHTER’S BOURBON
 20YR MICHTER’S
 25YR MICHTER’S
 BOMBERGER’S
 SHENK’S