

STARTERS

- CALAMARI** 15
squid, smoky lemon pepper dredge, roasted garlic aioli
- STEAMED CLAMS** 18
clams, saffron, tomato, white wine, lemon, garlic, butter, chili flake, crostini
- *AHI POKE** 15
diced Ahi tuna, ponzu, fried wontons, Napa cabbage, sesame seeds, green onion, avocado vinaigrette
- BACON JAM SPREAD** 12
applewood bacon, caramelized onions, blue cheese, crostini
- CRAB & SHRIMP CAKES** 18
Dungeness crab, wild prawns, panko, saffron aioli
- HALIBUT CROQUETTES** 14
salted halibut, Yukon gold potatoes, bread crumbs, lobster beurre blanc

- SOURDOUGH LOAF** 5 / 8
Essential Baking sourdough bread, sea salt whipped butter
- CLAM CHOWDER** 7 / 10
chopped clams, bacon, potatoes, onion, celery, cream, scratch made fresh daily
- GREEN SALAD** 9
mixed greens, cabbage, carrots, tomatoes
choice of dressing: Blue Cheese Vinaigrette, 1000 Island, Caesar, Creamy Dill Ranch, Dijon Vinaigrette
- CAESAR SALAD** 10
chopped romaine, Caesar dressing, croutons, parmesan
- WEDGE SALAD** 12
iceberg lettuce, bacon, blue cheese, red grapes, almonds, blue cheese vinaigrette

HOOK

- *AHI** 38
yellow fin tuna grilled rare, black bean & red pepper risotto cake, orange chili glaze, cilantro gremolata, fried leeks, vegetables.
- ALASKAN HALIBUT** 40
pan seared wild halibut, lobster beurre blanc, citron salad, almonds, potato puree, vegetables
- CRAB MAC & CHEESE** 28
Dungeness crab, macaroni pasta, creamy cheese sauce, panko bread topping, herbs

- PASTA NERA** 40
pan seared sea scallops, squid ink pasta, heirloom cherry tomatoes, braised leeks, lobster cream sauce
- *GRILLED SALMON** 35
wild salmon filet, honey garlic glaze, parmesan & arugula Valencia rice, vegetables
- CAJUN PRAWNS** 38
jumbo prawns, creamy Cajun sauce, andouille sausage, cherry tomatoes, black bean & red pepper risotto cake, vegetables.

- SEAFOOD PAELLA** *meant to share* 79
wild prawns, clams, scallops, calamari, Dungeness crab, Spanish chorizo, bomba rice, red peppers

CLEAVER

Northwest Premium Beef - Cast Iron Seared & Butter Basted - Served À La Carte

- *NEW YORK** 12 oz. 42 ***PORTERHOUSE** 32 oz. 98 ***FILET** 8 oz. 55
Bone-In: meant to share
- *RIB EYE** 16 oz. 62 **Prime Rib available Friday & Saturday** ***TOP SIRLOIN** 6 oz. Prime 32

CHOOSE ONE SAUCE

one house-made sauce included with your steak

Rosemary Demi - House Steak Sauce - Cilantro Gremolata - Bourbon Peppercorn - Fresh Creamy Horseradish

STEAK ADDITIONS

delectable toppers to enhance your steak

Blue Cheese 5 • Grilled Portabella 7 • Jumbo Prawn 6 • Crab Meat 14 • Colossal Scallop 9

SIDES

single servings

- LOADED BAKED POTATO** choice of fixings 6 **ROASTED CAULIFLOWER** butter, sea salt 5
FINGERLING POTATOES sherry, rosemary 5 **FRIED BRUSSELS SPROUTS** tomato, garlic 5
BLUE CHEESE GARLIC FRIES aioli 6 **GLAZED CARROTS** vanilla, thyme 4

OTHER MAINS

- *RACK OF LAMB** 6 bone lamb rack, cilantro gremolata, fingerling potatoes, vegetables 55
- GRILLED PORK CHOP** double cut bone-in pork chop, rosemary demi, blue cheese, arugula, fingerling potatoes, vegetables 36
- CHICKEN BREAST** Draper Valley airline chicken breast, red pepper pesto, cilantro & lime butter, fingerling potatoes, vegetables 27
- *H&C BURGER** 1/2 pound patty, brioche bun, mayonnaise, lettuce, tomato, onion, fries 23
choice of cheese: Cheddar, Swiss, Pepper Jack, Provolone, Blue Cheese - Add Bacon +2
- HALIBUT & CHIPS** hand breaded wild halibut filets, fries, lemon-caper aioli 28

*Eating undercooked meats & seafood may increase your risk of food-borne illness

A 4.5% service charge will be added to your check on all food and beverage purchases.
Hook & Cleaver retains 100% of the service charge to provide equitable compensation for all staff members.

All parties of 6+ include a 16% gratuity. Your server will receive 100% of this added gratuity.