

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 10

applewood bacon, caramelized onions, Oregon blue cheese, crostini

CRAB & SHRIMP CAKES 18

Dungeness crab, wild prawns, panko, saffron beurre blanc

HALIBUT CROQUETTES 14

salted halibut, Yukon gold potatoes, bread crumbs, lobster beurre blanc

HOUSE BAKED ROLLS 6

house made battery rolls, sea salt & honey butter, made fresh daily.

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

HOO

***GRILLED SALMON** 34

wild salmon filet, honey garlic glaze, parmesan & arugula Valencia rice, vegetables

***AHI** 36

yellow fin tuna grilled rare, black bean & red pepper risotto cake, orange chili glaze, cilantro gremolata, fried leeks, vegetables.

PASTA NERA 38

pan seared sea scallops, squid ink pasta, heirloom cherry tomatoes, braised leeks, lobster cream sauce

ALASKAN HALIBUT 40

pan seared wild halibut, lobster beurre blanc, citron salad, almonds, potato puree, vegetables

SEAFOOD PAELLA *meant to share* 79

wild prawns, clams, scallops, calamari, Dungeness crab, Spanish chorizo, bomba rice, red peppers

CLEAVER

Double R Ranch Beef - Seared & Butter Basted

***NEW YORK** 12 oz. 44

***RIB EYE** 16 oz. 65

***PORTERHOUSE** 32 oz. 98

meant to share

***FILET** 8 oz. 50

***RACK OF LAMB** 35 / 60

ALL STEAKS CHOOSE ONE SAUCE

Rosemary Demi - House Steak Sauce - Cilantro Gremolata - Bourbon Peppercorn

STEAK ADDITIONS

Oregon Blue Cheese 8 • Grilled Portabella 7 • Jumbo Prawn 6 • Fresh Horseradish 5 • Crab Meat 14 • Colossal Scallop 9

SIDES

FAMILY STYLE - SERVES 2

LOADED BAKED POTATO choice of fixings 10

FINGERLING POTATOES sherry, rosemary 8

BLUE CHEESE GARLIC FRIES aioli 10

MAC & CHEESE sharp cheddar, bread crumbs 11

ELOTE Mexican street corn 10

GREEN BEANS bacon, butter 8

FRIED BRUSSELS SPROUTS tomato, garlic 9

GLAZED CARROTS vanilla, thyme 8

OTHER MAINS

GRILLED PORK CHOP bone-in pork chop, rosemary demi, blue cheese, arugula, fingerling potatoes, vegetables 34

CHICKEN BREAST Draper valley chicken, 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: Blue, Cheddar, Swiss, Pepper Jack, Provolone - Add Bacon +2

FISH & 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.