

Starters

Charcuterie Board 36

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

Prosciutto Stuffed Prawns 34

Stuffed with crab meat and spinach pinwheels, finished with beurre blanc

Spanish Octopus 28

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

Tempura Vegetable Wrap 22

Zucchini, asparagus, potatoes, broccolini, carrots, mushrooms. Served with citrus & garlic beurre blanc and spiced carrot purée

Seared Blackened Scallops 28

Pineapple slaw, citrus Anaheim chile rum sauce, crispy plantain chips, herb salad

Jumbo Dungeness Crab Cake 34

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

Chilled Seafood

Seafood Tower 160

Poached lobster tail, Dungeness crab and king crab legs, jumbo prawns, smoked mussels, oysters, shrimp, & scallop ceviche, Cognac mustard, mignonette, cocktail sauce, wakame

Fresh Shucked Oysters

Tabasco, Mignonette, Cocktail Sauce
Half Dozen 27 | Full Dozen 46

Soups & Salads

Add-ons

King Salmon 38 | Chicken Breast 15 | Shrimp 19 | Aged Danish Blue Cheese 7

Lobster Bisque 20

Lobster claw meat, Cognac crème fraîche, scallion

Clam Chowder

Cup 10 | Bowl 14

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

Gratin French Onion Soup 16

Baguette crouton, Gruyère, Parmesan, scallion

Baby Beet Salad 18

Pancetta chips, Boursin® cheese, watercress, pickled onion, candied hazelnuts, brioche crouton, bourbon peach vinaigrette

Classic Wedge 18

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

Slahal Caesar 16

Shaved romaine, Parmesan crisps, cheese foam, brioche croutons, house Caesar dressing

Caprese Salad 24

Burrata cheese, heirloom tomatoes, aged balsamic vinegar, prosciutto, frisée, basil orange vinaigrette

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

Prime Steaks

21-Day Aged USDA Prime Certified Angus Beef

New York Au Poivre 11 oz 75

Filet Mignon 8 oz 78

Ribeye 12 oz 79

Bone-In Filet Mignon 12 oz 115

Bone-In Ribeye & Bone Marrow 18 oz 120

American Wagyu

Snake River American Wagyu, known for its rich, buttery flavor, stress-free lifestyle, and high-quality grain diet

Filet Mignon 8 oz 118

Ribeye Cap with Scallops, Miso Yuzu Butter 8 oz 130

Add-Ons

Lobster Tail (6 oz) MP

Shrimp Scampi 22

Scallops 23

Oscar Style 26

Bone Marrow 14

Sauces 6

Sherry Demi | Au Poivre | Hollandaise | Chermoula

Sauce Flight 10

Sherry Demi, Au Poivre, Hollandaise, and Chermoula

Tableside

USDA Prime Tomahawk Ribeye 40 oz 220

Charbroiled with truffle butter, asparagus, fingerlings, herb Parmesan stuffed portobello, cognac peppercorn sauce

American Wagyu Tomahawk Ribeye 32 oz 280

Charbroiled, truffle butter, sautéed broccolini, Mexican street corn, black garlic aioli

Slahal Signatures

Shrimp Scampi Linguine 54

Sautéed shrimp, garlic, shallot, red chili flake, roasted red pepper, white wine Parmesan cream sauce, crostini

Pan Roasted Jumbo Scallops 60

Béarnaise sauce, summer squash succotash, tempura squash blossom, black garlic

Lobster Tail MP

Oven-roasted, charred lemon, drawn butter

Crispy King Salmon 62

Wild Alaskan King Salmon, confit cherry tomatoes, mint pea purée, saffron orange aioli, black garlic gastrique, cucumber, fennel & apple salad

Pan Roasted Chilean Sea Bass 58

Chili ginger honey glaze, wasabi aioli, sticky rice, grilled baby bok choy, sesame tuile

Chicken Wellington 56

Chicken breast wrapped in puff pastry, served with creamed spinach, rainbow carrots & sunset fingerling

Shareable Sides

Pan Roasted Wild Mushrooms 19

Garlic, sherry wine, shaved Parmesan

Lobster Mac & Cheese 26

Beecher's Flagship Mornay, cavatappi, herb bread crumbs

Grilled Asparagus 16

Roasted cherry tomato, chili flakes, basil

Crispy Brussels Sprouts 16

Togarashi, lemon zest, sesame ginger glaze

Bone Marrow 14

Sautéed Green Beans 16

Chili garlic, sesame, honey, soy

Snake River Farms Beef Tallow Truffle Fingerlings 16

Creamy Garlic Mashed Potato 14

Loaded Baked Potato 14

Parmesan Risotto infused with Bone Marrow 21