



## The Commander's Room Restaurant at the Hotel Halsingland

**Classic Caesar Salad** Crisp Romaine, Focaccia Croutons, Parmesan, Fried Capers \$9

*Add Blackened Salmon \$18*

**Pickled Golden Beet Salad** Pistachio Crusted Goat Cheese, Spiced Citrus, Greens, Star Anise Vinaigrette \$10

**Chicken Liver Pate** Madeira Duck Gelee, House Cured Olives, Rhubarb Ginger Chutney, Seed Crackers \$15

**Crimini Mushroom Flatbread** Three Cheese Fondue, Parmesan, Pink Peppercorns \$12

**House Made Fennel Sausage Flatbread** Scallions, Fontina Cheese, Fennel Pollen \$13

**Captains Cheese Burger & Fries** Tillamook Sharp Cheddar, Lettuce, Tomato, Pickled Red Onion, Brioche Bun \$14

*Extras: Caramelized Onions, Bacon, Fried Egg, Crimini Mushroom, Kimchi \$2 each*

**House Smoked Pulled Pork Sandwich** BBQ Sauce, Brioche Bun, Coleslaw, Fries \$13

**Riley Style** BBQ Pulled Pork on Fries, Coleslaw, Three Cheese Fondue, Scallions \$13

**Alaskan Halibut Fish & Chips** Paul's Eldred Rock Amber Beer Batter, Caper Tarter Sauce \$19

**Hummus Kawarma** Baharat Spiced Lamb, Pine Nuts, Za Atar Grilled Pita \$17

**Israeli Hummus** Crimini Mushrooms, Tahini, Za Atar Grilled Pita \$15

**Duck Confit** Kale-Cabbage Salad, Pickled Red Onions, Walnuts, Green Apple, Lemon-Tahini Vinaigrette, Sumac \$19

**Smoked Paprika Rubbed Prawns** Parmesan-Leek Rice Noodle Flan, Piquillo Pepper Coulis \$27

**Wild Alaskan Salmon** Corn-Edamame-Braised Shitake Succotash, Miso Butter, Scallions \$32

**Alaskan Halibut Provençal** Tomato Concasse, Sweet and Sour Shallots, Kalamata Crushed Yukon Gold Potatoes \$33

**Ras El Hanout Spiced Lamb Shank** Israeli Cous Cous, Dried Apricots, Almonds, Preserved Lemon Relish \$35

**Grilled Ribeye Steak** Parsnip-Yukon Potato Puree, Greens, Red Wine Mushroom Butter \$39

(Raw or undercooked food may increase your risk of food borne illness)