



The Commander's Room Restaurant

At the Hotel Halsingland

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

Add Blackened Salmon \$19

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

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

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

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

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

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

House Smoked Pulled Pork Sandwich BBQ Sauce, Brioche Bun, Cole Slaw, Fries \$13

Riley Style BBQ Pulled Pork on Fries, Cole Slaw, 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, Za Atar Grilled Pita \$15

Five Spice Duck Confit Cabbage Slaw, Snow Peas, Pickled Carrots, Peanut Dressing \$19

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

Wild Alaskan Salmon Corn-Edamame Shitake Succotash, Miso Butter, Scallions, Nori Furikaki \$32

Alaskan Halibut Fondant Potatoes, Sauteed Leeks, Fennel Salad, Saffron Pernod Cream \$33

Ras El Hanout Lamb Shank Israeli Cous Cous, Dried Apricots, Almonds, Preserved Lemon Relish \$39

Grilled Ribeye Steak Parsnip Potato Puree, Grilled Asparagus, Red Wine Mushroom Butter \$43

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