














Starters

- Maryland Crab Cakes** • crispy jumbo lump Maryland crab cakes, celeriac and fennel slaw, Cajun remoulade 17*
- Seared Sea Scallops** • pan seared sea scallops, arugula pesto, tomato ragout, roasted beet coulis, pancetta crisp 18
- Calamari Fritti** • tender calamari dredged in our house blend of spices, cocktail sauce, chili-lime mayo, lemon crown 12
- Three Cheese Plate** • Chef's daily selection of 3 artisan cheeses described by server,  served with wildflower honey comb, spiced nuts, fruit chutney, apple slices, crostinis 18*
- Olive Trio** • spicy marinated mixed olives, fried prosciutto stuffed olives, black olive tapenade crostinis  9*
- Shishito Peppers** • blistered shishito peppers, sea salt, sesame-lemon chili sauce  8v*
- Edamame** • tossed with toasted sesame seeds and Hawaiian black sea salt  7v
- Ahi Tuna Tataki** • thin sliced sesame seared ahi, ginger ponzu sauce, seaweed salad, fried wonton strips 16*

Soups & Salads

- Heirloom Tomato and Basil Soup** • basil oil  9v
- Chef's Soup Selection** • described by server 9
- Baby Beets Salad** • citrus roasted baby beets, organic baby scarlet kale and baby arugula, citrus supremes,  orange-poppy seed vinaigrette, pistachio goat cheese croquette 12
- Spinach Salad** • organic baby spinach, herb goat cheese, candied walnuts, pomegranate-balsamic vinaigrette  11
- Classic Caesar Salad** • chopped romaine heart, oven roasted tomato, grana padano cheese,  anchovies, house Caesar dressing, garlic croutons 10*
- Tuscan Baby Greens** • Persian cucumber, baby heirloom tomatoes, boursin cheese, champagne vinaigrette  10

Mains

- Pappardelle Pasta** • shitake mushrooms, spinach, goat cheese, sage-nutmeg cream sauce  20*
- Mary's Free Range Duck** • pan roasted Pekin breast, crispy skin leg confit, sweet potato puree,  roasted brussels sprouts, orange gastrique 30
- Cage Free Organic Half Chicken** • herb roasted half chicken, garlic creamed spinach, roasted red potatoes,  citrus-caper chicken jus 27
- Pork Tenderloin** • brined and roasted pork tenderloin, charred romanesco, grilled polenta cake, green apple demi 29
- Wester Ross Scottish Salmon** • ancient harvest quinoa, grilled broccolini, lemon-dill beurre blanc 29
- 1855 Ranch Black Angus Filet Mignon** • braised rainbow chard & beet greens, potato galette, avocado-chimichurri compound butter, cabernet demi glace 37*
- Aged New York Steak** • Yukon gold potato puree, grilled asparagus, au poivre sauce 38
- Elk Medallions** • tender elk medallions seared rare, sweet potato puree, roasted baby beets,  blueberry demi glace 46
- Moroccan Braised Lamb Shank** • roasted tomato confit cous cous, honey glazed baby carrots, Moroccan spiced braising jus 34*

Sides

- Grilled Asparagus** • shaved grana padano, lemon zest 8
- Roasted Brussel Sprouts** • toasted walnuts, pearl onions 7v
- Whitebark Mac & Cheese** • Vermont white cheddar cheese • add bacon **3** 11*
- Potatoes** • potato galette, sweet potato puree, shoestring garlic-parmesan fries, Yukon gold potato puree, roasted red potatoes 7

Sushi

Special Sushi selections for Whitebark

- Poke Salad** • Chef's daily selection of 5 different fresh fish, house poke sauce, daikon, seaweed salad, tobiko caviar 16*
- Hand Roll** • choice of spicy tuna, spicy albacore, spicy sea scallops, spicy yellowtail, unagi, Alaskan snow crab, or salmon 8*

	nigiri	sashimi
	2 pieces	5 or 12pc
Hotate • scallop	10	19/38
Maguro • tuna	10	19/38
Tombo • albacore	7	15/30
Kampachi • yellowtail	9	17/34
Tako • octopus	8	16/32
Sake • salmon	8	16/32
Unagi • freshwater eel	9	na
Tobiko • flying fish roe	6	na
omakase chef choice sashimi	9pc/18pc/27 pc	21/40/60



SUPERFOODS**

Powerfully paired — Our delectable superfoods dishes pair whole foods to boost their benefits and their flavors. Antioxidant rich and naturally low in calories, our tempting selections make healthful meals impossible to resist. You can find these pairings in the following menu items.

* Item May Contain Gluten.

v- Vegan Ingredients

Please inform your server if you have any food allergies or dietary restrictions.

Consuming raw or undercooked meats, seafood, shellfish or scallops may increase the risk of food-borne illness.