

THE POND



DINNER MENU
SUMMER 2021

STARTERS

ZUPPA TUSCANO

Creamy Chicken Broth, Sausage, Potatoes, Kale, Bacon, Parmesan

SOUP DU JOUR

STEAMED CLAMS

Fresh Steamed Clams, Grilled Alaska Spent Grain Bread

ALASKA SALMON CRUDO* (GF) (DF)

Flash Seared Alaska Salmon, Jalapeno Dressing, Microgreens, Alaska Spruce Tip Salt

CRAB & ARTICHOKE DIP

Crab & Artichoke Cream Cheese Dip, Mozzarella, Grilled Bread

FRITTO MISTO (V) (DF)

Sparkling Wine Battered & Fried Apples, Mushrooms, Zucchini with Calabrian Chili Aioli

SMOKED BURRATA & PROSCIUTTO

House Smoked Burrata, Prosciutto, Cherry Tomatoes, Grilled Parmesan Focaccia, Garlic Oil, Local Microgreens, Lemon Vinaigrette

GRILLED ROMAINE CAESAR SALAD

Grilled Romaine Heart, House Caesar Dressing, Parmesan, Brown Butter Crouton Crumble

APPLE & ARUGULA SALAD (V) (GF)

Shaved Apple Ribbons, Caramelized Honey Vinaigrette, Candied Walnuts, Radish, Goat Cheese, Arugula

PIZZA Sub Gluten Free Crust +3

PROSCIUTTO AND ROSEMARY

Shaved Prosciutto, House Mozzarella, Parmesan, Rosemary, Garlic Oil, Fresh Arugula

AMERICANO

Pepperoni, Sausage, Mushrooms, Onions, Peppers, Mozzarella, House Tomato Sauce

QUATTRO FORMAGGIO (V)

Mozzarella, Parmesan, Gorgonzola, Ricotta, Caramelized Honey & Calabrian Chili Oil

MARGHERITA (V)

House Tomato Sauce, Smoked Burrata, Heirloom Cherry Tomatoes, Fresh Basil

MAINS

CASHEW CREAM RISOTTO (GF) (DF) (V) (VG) 24

Arborio Rice, Vegan Garlic & Cashew Cream, Arugula, Mushrooms

SEAFOOD CIOPPINO 32

9 Fresh Clams, Mussels, Alaska Halibut, Shrimp, Grilled Fennel, Tomato & Garlic Broth, Grilled Focaccia

SMOKED PISTACHIO CRUSTED ALASKA 38

BLACK COD

8 18 Alaska Black Cod, Smoked Pistachio Crust, Sweet Sausage Consommé, Confit Fingerlings, Leeks, Arugula

PAN SEARED ALASKA SALMON 36

15 Alaska Salmon, Edamame, Corn, Cherry Tomatoes, Leeks, Fingerling Potatoes, Creamy Corn Veloute

ALASKA COBB SALAD 36

18 Alaska King Crab Leg, Shrimp, Chopped Romaine, Pancetta, Avocado, Tomatoes, Chives, Blue Cheese Crumbles, 63° Egg, House Ranch Dressing

GRILLED HANGER STEAK* 48

12 16 10oz Aged Coffee Dry-Rubbed Grilled Hanger Steak, Jarlsberg Potato Pavé, Sautéed Vegetables, Smoked Herb Butter, Bone Marrow Veal Jus

KING CRAB LEGS (GF) 85

13 1lb Alaska King Crab Legs, Sautéed Vegetables, Fingerling Potatoes, Drawn Butter, Lemon

SURF 'N' TURF* 135

13 13 Aged 20oz Grilled Bison Tomahawk, Fermented Blueberry Glaze, 1/2lb Alaska King Crab Legs, Duck Fat Fingerling Potatoes, Sautéed Vegetables, Smoked Herb Butter, Bone Marrow Veal Jus, Drawn Butter

PASTA

REINDEER BOLOGNESE 25

19 Rigatoni, Reindeer Bolognese, Mozzarella, Fennel Crumbs

CLAMS CARBONARA 29

19 Fresh Clams, Squid Ink Spaghettoni, Bacon Lardons, Carbonara Emulsion, Heirloom Cherry Tomatoes, Capers, Arugula, Parmesan

WILD MUSHROOM FRICASSEE (V) 21

18 Pappardelle Pasta, Wild Mushroom Fricassee, Buttermilk Ricotta, Microgreens

ADD TO ANY
DISH

CHICKEN +7
STEAK * +9

SHRIMP +9
SALMON * +9

Vegetarian (V) Vegan (VG) Dairy Free (DF) Gluten Free (GF)

Please no split checks. For parties 6 or more, an 18% gratuity will be added to your check for your convenience.

*Items may be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



Wild, Natural & Sustainable®