

TANTALIZERS

- ||||| **HUMMUS DUO** goat cheese & edamame, grilled pita bread 9
- SPICY TUNA TARTAR** avocado, grain mustard, wakame, black sesame cracker 14
- CHICKEN LETTUCE WRAPS** sauce duo, crushed peanuts, butter lettuce cups 11
- YAKINIKU CALAMARI** toasted cashews, smoked shishito aioli 13
- ||||| **TRUFFLE MAC N' CHEEZ** asiago gratin 12
- ||||| **KABOCHA DIPPER** kabocha puree, dried cherry, grilled ciabatta 9
- ||||| **EDAMAME** espelette, garlic, lime, sea salt 6
- BEEF & CHIPS** braised short rib, duck fat steak fries, white cheddar sauce 15
- OYSTERS** kussu oysters in half shell, thai basil cocktail, cucumber mignonette 16
- ||||| **BRUSSELS** capers, balsamic reduction, espelette, grated asiago 11
- CHICKEN LOLLIPOPS** togarashi-sweet chili glaze, spicy spuds, shishito aioli 12

SOUPS & GREENS

**ADD CHICKEN 6, SALMON 8, SHRIMP 8, SEARED AHI 9, CRISPY TOFU 5*

- MISO SOUP** tofu, scallion, wakame 5
- GAZPACHO**
heirloom tomato, cucumber, red bell pepper, shrimp, crab, uni crustini 11
- SEARED AHI SALAD**
avocado, carrots, cucumber, mixed greens, daikon sprouts, citrus vinaigrette 15
- ||||| **GRILLED C-ZUR***
whole heart of romain, tear drop tomato, grated asiago, bagel crisp 10
- HEIRLOOM TOMATO***
fresh mozzarella, local heirloom tomatoes, basil, garlic, grilled ciabatta, balsamic reduction 13
- ASIAN CHICKEN GREENS**
baby greens, iceberg, mango, cucumber, red pepper, onion, crispy wontons, miso dressing 15
- ||||| **BUTTER LETTUCE*** poached farm egg, brioche croutons, shaved red onion, candied pecans, coriander vinaigrette 9

FLATBREADS

- BBQ CHICKEN** house ginger bbq, cilantro, red onion, mozzarella 13
- SMOKED SALMON** dill cream cheese, capers, red onion, tear drop tomato 13
- ||||| **WILD SHROOM** bleu cheese, goat cheese, roasted shallots, baby arugula 14
- HOUSE SPECIALTIES**
- PLUM HOISIN CHICKEN** green jasmine rice, pineapple salsa, asparagus 20
- MISO ALASKAN HALIBUT** garlic mashed, hericot vert, mango slaw 29
- 8 OZ. WASABI CRUSTED FILET** brown butter mash, wild shrooms, mirin demi 34
- YELLOW FIN TUNA** green rice, mache, pineapple relish, shoyu butter 26
- BACON WRAPPED SCALLOPS** kabocha puree, peppadew-cucumber relish 28
- GRILLED SALMON** spinach salad, avocado, lemon, chilled gazpacho sauce 24

HANDHELDS

ALL HAND HELDS COME WITH CHOICE OF HERBED SKINNY FRIES OR HOUSE GREENS

- BALSAMIC CHICKEN** chicken breast, fresh mozzarella, heirloom tomato, house greens, grilled squaw 15
- ||||| **CAPRESE** fresh mozzarella, heirloom tomato, basil, balsamic, toasted ciabatta 12
- DUCK CONFIT** shredded duck leg, papple marmalade, baby arugula, ciabatta 15
- RIBEYE SANDWICH** horseradish cream, caramelized red onion, house greens, roasted ciabatta roll 18
- ||||| **PITA TACO** hummus, cucumber, avocado, pickled onion, cilantro, fresh lemon 12
- BRAISED SHORT RIB**
12 hour braised beef, onion jam, melted triple cream, pressed brioche 16
- AHI BURGER**
chili aioli, romaine lettuce, heirloom tomato, mango slaw, toasted brioche 16
- TANTALUM "KOBE BEEF" BURGER**
brioche bun, butter lettuce, fontina cheese, avocado, tobacco onion, garlic aioli 17



TANTALUM

In today's world where fast-paced western materialistic society and worried thinking tends to dominate, there remains a haven. This haven is a temple of our global village, which has been protected and preserved for hundreds of years. This sanctuary is Tantalum. When one seeks a sanctuary, they find a haven at Tantalum, where one can embark on an inner, as well as outer, journey. It's a journey into a world that may have only existed in dreams.

- corkage fee \$20.00 for 750 ml
- excludes wine currently on our list
- limit of 6 bottles per visit
- split charge \$5.00
- gift cards available, please ask server

*all cooking oils are trans fat free & are recycled into biodiesel fuels

THE FOOD

