



Bison Tips (GF) 23 sauteed tenderloin, chimichurri sauce	Crispy Brussels Sprouts 13 balsamic glaze, spicy aioli, blistered lemon
Steak Crudo* 26 marinated tenderloin, capers, shallots, robin egg, crostini	Seasonal Soup 10
Hamachi Yellowtail* 25 yuzu ponzu, wakame, yuzu vinaigrette, fried jalapeño	Seasonal Salad (GF) 14
Ahi Poke* 21 poke marinade, sea tangle salad, microgreens, wasabi vinaigrette	Caesar Salad 12 garlic croutons, parmesan, fried capers add chicken +9, steelhead +12, steak +13
Spicy Garlic Edamame (GF, V) 9 tamari, garlic, ginger, chili sauce, fleur de sel	House Salad 11 mixed baby greens, cherry tomatoes, red onion ribbons, cucumber, focaccia crouton, shaved gorgonzola, champagne vinaigrette
	Iconic Cheese Bread 9 four pieces of a classic



Salmon* 13 avocado, furikake, kewpie, scallions	Salmon Belly* 14 lightly torched, cucumber lime, garlic kewpie, mango salsa
Chu Toro (Tuna Belly)* 17 garlic soy vinaigrette, wakame purée, fried pickled ginger	Avocado 12 cucumber, scallions, sesame seeds, ponzu aioli
Ahi Tuna* 15 avocado, sweet ponzu, crispy garlic, bubu arare, scallions	Hamachi* 13 roasted garlic kewpie, microgreens, ponzu, fried onions



all premium cuts are a la carte and served with roasted garlic bulb and fresh rosemary (GF)

Kansas City	52	Rib Eye*	64	Filet Mignon*	59
Bone-In New York*		Bone-in Rib Eye*	75	Top Sirloin*	45



Frenched Lamb* 48
crisp potatoes, rosemary butter sauce, asparagus

Double Cut Pork Chop (GF) 38
grilled bone-in niman ranch chop, garlic parmesan mashed potatoes, apple and arugula salad

Aqua Terra Cabernet Filet Tips (GF) 39
foraged mushrooms, wine demi, garlic parmesan mashed potatoes, green beans

Steak and Scallops* (GF) 67
filet and scallops, lime basmati rice, asparagus, ponzu butter

Mediterranean Style Chicken 39
sundried tomatoes, artichoke hearts, garlic parmesan mashed potatoes, asparagus



Bison Filet* 52
wild foraged mushrooms, fried leeks

Elk Tenderloin* (GF) 75
brown buttered heirloom carrots, crisp potatoes, bing cherry gastrique, foie gras

Braised Wild Boar Pappardelle 36
mushrooms, herbs, cognac, double cream, cipollini onions, shaved aged parmesan cheese

Bison Burger* 19
arugula, provolone, garlic aioli, pickles, tomato, red onion, ciabatta roll, truffle fries
add pepper bacon +3

AQUA TERRA Steak Sandwich 24
steak strips, sauteed peppers, caramelized onions, cheese sauce, fries



Black Cod (GF) 43
bok choy, shaved fennel, garlic, ginger, cherry tomatoes, fresh oregano

Blackened Steelhead (GF) 38
citrus cajun cream sauce, garlic parmesan mashed potatoes, brown butter heirloom carrots

Seasonal Pacific Northwest Salmon (GF) 46
lime basmati rice, grilled asparagus, champagne beurre blanc

Prawn and Scallop Linguine 46
foraged mushrooms, roasted peppers, andouille sausage, cajun cream sauce

Baked Oysters* 21
butter, herbs, bacon, arugula

Grilled Oysters* 24
half dozen

SIDES TO SHARE 12

Baked Potato (GF)	Brown Butter Heirloom Carrots (GF)
Crispy Brussels	Garlic Parmesan Mashed Potatoes (GF)
Seasonal Vegetables (GF)	Pork Belly Mac & Cheese
Asparagus + Hollandaise (GF)	
Truffle Fries	

PREMIUM CUT ENHANCEMENTS

Grade A Foie Gras	20	Roasted Seasonal Mushrooms	7
Whiskey Peppercorn Sauce	6	Caramelized Onions	6
Oscar Style	15	Cambozola	6

(V) Vegan. (GF) Gluten Free. Prepared gluten free, but we are not a gluten free kitchen and do not have separate cooking equipment to prepare 100% gluten free items. A charge of \$10 will be incurred on any split meal request. A 20% gratuity will be automatically added to the bill for parties of 6 or more. *Can be ordered raw or undercooked. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially in people with certain illnesses.



*nigiri with rice (2pc) or traditional sashimi (5pc),
served with soy, wasabi, ginger, and seaweed cucumber salad*

	N	S		N	S
Salmon*	8	14	Hamachi*	11	17
Salmon Belly*	9	15	Scallop*	16	22
Akami (Lean Tuna)*	13	18	Unagi (Freshwater Eel)*	10	12
O-Toro (Fatty Tuna)*	15	20	Tako (Octopus)*	11	16
Black Cod*	11	18			



Ultimate Tuna Roll* 18
spicy tuna, charred green onion, black garlic, avocado, akami, soy tomato soffrito, charred onion purée, crispy garlic

Skinny Salmon Roll* 18
aleppo pepper honey seasoned salmon, avocado, amaranth, red onion, lemon zest, ponzu aioli

Spring Garden Roll* 19
kombu poached carrot, daikon, beet, shaved cucumber, apple, carrot ginger purée, cilantro lime vinaigrette

Miso Black Cod Roll* 20
seasoned hamachi, garlic aioli, sprouts, miso-cured and torched sable fish, yuzu kosho, carrot ginger purée

Rocky Mountain High Roll* 20
hamachi, serrano pepper, cucumber, lightly cured and seared hamachi, avocado purée, fried onions, micro cilantro