



Small Plates

Seared Ahi* gf/psca **18**

Black sesame crusted seared Yellowfin Ahi with our honey sesame sauce and pickled ginger.

...Vegan?- ask for the tofu option! **(10)**

Calamari psca **17**

Dredged in house and served with garlic aioli and lemon..

Roasted Cauliflower v/vgn/gf **14**

Dusted with turmeric, black truffle sea salt, and fresh herbs. Served with our Catalan style romesco sauce.

Taylor WA Manila Clams gf**/psca **19**

Steamed in garlic and white wine tomato broth, and finished with fresh herbs and butter. Served with grilled French bread.

Burrata v/gf** **17**

A fresh mozzarella & cream burrata with a marinated olive antipasto, and heirloom cherry tomato. Finished with balsamic reduction, smoked Maldon Sea salt, and served with grilled French bread.

Fried Sage Brussels Sprouts v/gf **14**

Fried sage leaves and brussels sprouts, tossed in our house honey-chili vinaigrette. **...Add bacon! 2**

Lg Classic Salted French Fries **10**

Lg Parmesan Truffle French Fries **12**

All Fries are served w/house garlic aioli & ketchup.

Salads

Sm/Lg

Roasted Beet v/vgn/gf **12/18**

Baby Greens, roasted beets, Laurel goat cheese, candied pepitas, balsamic vinaigrette.

Greens and Grains v/vgn/gf** **12/18**

Blonde and red quinoa, mandarin orange, cherry tomato, and toasted sunflower seeds tossed w/ baby greens in a honey Dijon vinaigrette, topped with delicious won ton crisps. **...Vegan? Sub in balsamic vinaigrette!**

Classic Caesar gf** **12/18**

Romaine, aged parmesan, fried capers, house brioche croutons and classic house made Caesar dressing.

Salad add-ons:

Herb Marinated Seared Tofu(7), Grilled Chicken Breast(9), Grilled or Fried Chicken Thigh(8), Grilled Prawns(13), Dry-aged NY Strip (19), Sesame Crusted Seared Ahi (16)

*****Please ask to hold the bread for Gluten-Free! Please Specify for any allergies!***

****we are required to advise you that eating raw or undercooked food may cause food borne illness***



Entrées

Braised Boneless Short Ribs gf 33

Tender superior angus beef short ribs, creamy parmesan polenta, steamed or roasted rotating veg, demi-glace.

Clams Linguine psca 29

Taylor Farms Manila clams tossed with linguine in a brothy white wine, cherry tomato, fresh herb and butter sauce. Topped with garlic bread crumbs & served w/ grilled French bread.

Mushroom Risotto v/vgn/gf 26

Roasted mushrooms, garlic confit, scallions, English peas, and pickled peppers. Finished with white wine, aged parmesan, & fresh herbs. *Vegan? Please let your server know!*

*....**Risotto Add-Ons:** Herb Marinated Seared Tofu (7), Grilled Chicken Breast (9), Grilled or Fried Chicken Thigh (8), Grilled Prawns (13), Dry-Aged NY Strip* (19), Sesame Crusted Seared Ahi*(16)*

Aged Prime NY Strip* gf 44

Thick cut, hand carved local grass fed 28 day aged NY Strip steak, served with rotating/seasonal vegetables, smoked paprika tossed crispy potatoes, and creamed horseradish.

Pappardelle w/ Braised Short Rib Ragu 30

Our braised short ribs blended into a delicious ragu, tossed with pappardelle pasta and aged parmesan.

Ahi Sandwich* psca **gf 23

Sesame crusted seared Ahi steak with honey sesame aioli, pickled red onion, and baby greens on a soft kaiser bun. Served w/fries. *...Upgrade to parmesan truffle fries for \$2.00!*

Fried Fish Sandwich! psca **gf 20

Crispy rice panko crusted Dover sole, lemon caper slaw, and garlic aioli on a kaiser bun- Or we can do this Gluten Free!!! . *...Upgrade to parmesan truffle fries for \$2.00!*

The Blue Glass Burger* **gf 22

Naturally raised local Angus beef on kaiser bun w/ Tillamook cheddar, shaved iceberg, dill pickle, sweet onion, tomato, and garlic aioli. Served w/fries *..Add Bacon for 2.00! ...Upgrade to parmesan truffle fries for \$2.00!*

The Blue Glass Veggie Burger v **gf 18

A delicious black bean, brown rice, garnet yam, herb & spice patty on a kaiser bun with house tomato jam, swiss cheese, dill pickles, shaved iceberg lettuce and garlic aioli. Served w/fries.

Upgrade to parmesan truffle fries for \$2.00!

Buttermilk Fried Chicken Sandwich 18

Local organic fried chicken thigh, dill pickles, shaved iceberg lettuce, and garlic aioli on a soft kaiser bun.

Served w/fries. *..Add Swiss or Cheddar 1, Add bacon 2, Upgrade to parmesan truffle fries for \$2.00!*

*****Please ask to Substitute for GF bread or sandwich buns for Gluten-Free! Please Specify for any allergies!***

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~we have a \$5 split entree charge for 2 adults splitting one entree~