



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! **(12)**

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 Catalonian style romesco sauce.

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, English peas, and fire roasted red 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 beef short ribs turned 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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