



Small Plates

- Seared Ahi** gf/psca **15**
Sesame crusted seared Ahi with honey sriracha and pickled ginger. ...VGN?- ask for tofu option!
- Fried NW Oysters** psca **13**
Locally harvested, buttermilk brined & dredged in house. Served with horseradish tartar.
- Roasted Cauliflower** v/vgn/gf/df** **11**
Dusted with turmeric, black truffle sea salt, and fresh herbs. Served with pickled cauliflower leaf and our Catalonian style romesco sauce.
- Penn Cove WA Mussels** gf*/psca **15**
Steamed in garlic and white wine tomato broth, and finished with fresh herbs and butter. Served with grilled baguette crostini.
- Burrata** v/gf* **13**
A fresh mozzarella & cream burrata with Castelvetro olive tapenade, basil chiffonade and cherry tomato. Finished with balsamic reduction, smoked Maldon Sea salt, and served with grilled baguette crostini.
- Fried Sage Brussels Sprouts** v/gf **10**
Fried sage leaves and brussels sprouts, tossed in our house honey-chili vinaigrette. **..Add bacon! 2**
- Lg Classic Salted French Fries** **8**
- Lg Parmesan Truffle French Fries** **10**
All Fries are served w/house garlic aioli & ketchup.

Salads

half/whole

- Roasted Beet** v/gf** **9/14**
Baby Greens, roasted red and golden beets, shaved fennel, Laurel goat cheese croutons, candied pistachios, orange sherry vinaigrette.
- Cannellini and Cous Cous** v/vgn/df** **9/14**
Virgin olive oil, arugula, cherry tomato, sunflower seed pesto.
- Marinated Mushroom** v/vgn/df** **10/15**
Fresh ginger, garlic, and tamari marinated local wild mushrooms, baby greens, sliced orange, scallion, wonton crisps, carrot ginger sesame dressing.
- Classic Caesar** gf* **7/13**
Romaine, aged parmesan, fried capers, house brioche croutons and classic house made Caesar dressing.
- Salad add-ons:**
Herb Marinated Seared Tofu(6), Grilled Chicken Breast(8), Grilled or Fried Chicken Thigh(7), Grilled Prawns(10), Grilled Ribeye Steak (14), Pepper Crusted Seared Ahi (14)

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

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



Entrées

Braised Boneless Short Ribs gf 27

Tender beef short ribs, creamy parmesan polenta, steamed broccolini, demi-glace.

Penn Cove Mussels linguine gf*/psca 26

Steamed in garlic and white wine tomato broth and tossed with linguine, fresh herbs, and butter. Served with a Grilled Baguette Crostini.

Wild Mushroom Risotto v/vgn*/gf 20

A mix of Local wild mushrooms, roasted garlic confit, scallions, and Mama Lil's peppers. Finished with white wine, aged parmesan, & fresh herbs. *VGN? Please let your server know!*

...Risotto Add-Ons: Herb Marinated Seared Tofu (6), Grilled Chicken Breast (8), Grilled or Fried Chicken Thigh (7), Grilled Prawns (10), Grilled Ribeye Steak (14), Pepper Crusted Seared Ahi (14)

Ribeye Steak gf 35

Hand Carved Local 16 Oz. Prime Ribeye steak with smashed crispy new potatoes and house made boursin, mustard greens, finished with horseradish/chive butter.

Fresh Pacific NW Rockfish gf/psca 32

Pan Seared & served with a grilled corn & lentil cake and a Cajun crema, over a succotash of English peas, Mama Lil's Peppers, squash, and arugula.

Prawns Pappardelle Psca 27

Jumbo Prawns, fresh pappardelle pasta, sautéed leeks, arugula, and extra virgin olive oil, tossed in Chef's *Super Fresh* Roasted Roma tomato and garlic sauce. Topped off with sunflower seed pesto.

Ahi Sandwich psca 17

Sesame crusted seared Ahi steak with wasabi aioli, pickled red onion, and baby greens on a Tall Grass Bakery brioche bun. Served w/fries. **Upgrade to parmesan truffle fries for \$2.00!**

The Blue Glass Burger 16

Double R Ranch naturally raised beef on a Tall Grass Bakery brioche bun w/ bourbon caramelized onions, house pickled pepper relish, Tillamook cheddar, shaved iceberg, and garlic aioli. Served w/fries.

..Add Bacon! 2 Upgrade to parmesan truffle fries for \$2.00!

The Blue Glass Veggie Burger v 15

A black bean, brown rice, garnet yam, herb & spice patty on a Tall Grass Bakery brioche 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 15

Local, organic fried chicken thigh, dill pickles, shaved Iceberg lettuce, and garlic aioli on a Tall Grass Bakery brioche bun. Served w/fries. *..Add Swiss or Cheddar 1, Add bacon 2, Upgrade to parmesan truffle fries for \$2.00!*

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

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