



## 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)**

**Fried NW Oysters** psca **16**

Locally harvested, brined & dredged in house. Served with horseradish tartar.

**Roasted Cauliflower** v/vgn/gf **13**

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

**Penn Cove WA Mussels** gf\*/psca **18**

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

**Burrata** v/gf\* **15**

A fresh mozzarella & cream burrata with olive tapenade, pesto, and cherry tomato. Finished with balsamic reduction, smoked Maldon Sea salt, and served with grilled baguette.

**Fried Sage Brussels Sprouts** v/gf **12**

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

**Lg Classic Salted French Fries** **9**

**Lg Parmesan Truffle French Fries** **11**

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

## Salads

half/whole

**Roasted Beet** v/vgn/gf **10/16**

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

**Greens and Grains** v/vgn\*/gf\* **10/16**

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\* **10/16**

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(9), Grilled or Fried Chicken Thigh(8), Grilled Prawns(13), Grilled Ribeye Steak (15), Sesame Crusted Seared Ahi (15) Dungeness Crab or Lobster (20)*

***\*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 29

Tender choice beef short ribs, creamy parmesan polenta, roasted butternut, demi-glace.

**Dungeness Crab \*or\* Lobster Gnocchi** psca 34

Sautéed in garlic and tossed in a white wine and butter sauce, cherry tomatoes, and fresh herbs.

**Winter Risotto** v/vgn\*/gf 25

Roasted local butternut squash, heirloom cherry tomatoes, scallions, and garlic confit. Finished with white wine, aged parmesan, & fresh herbs. *Vegan? Please let your server know! ...**Risotto Add-Ons:** Herb Marinated Seared Tofu (6), Grilled Chicken Breast (9), Grilled or Fried Chicken Thigh (8), Grilled Prawns (13), Grilled Ribeye Steak (15), Sesame Crusted Seared Ahi (15) Dungeness Crab or Lobster (20)*

**Ribeye Steak** gf 36

Hand Carved Local 16 Oz. Prime Ribeye steak served with smashed crispy new potatoes and house made garlic and herb boursin, roasted butternut, and finished with fresh herb and horseradish butter.

**Carbonara** psca 25

Seared pancetta, fresh garlic, fresh asparagus, fresh herbs, cream, white wine, egg yolk, and aged parmesan tossed in linguine. *...**Carbonara Add-Ons:** Herb Marinated Seared Tofu (6), Grilled Chicken Breast (9), Grilled or Fried Chicken Thigh (8), Grilled Prawns (13), Grilled Ribeye Steak (15), Pepper Crusted Seared Ahi (15) Dungeness Crab or Lobster (20)*

**Lobster \*or\* Dungeness Crab Roll** psca 34

Connecticut style. Steamed lobster tail or Dungeness crab tossed in clarified butter and dill, in a soft griddled roll. Served w/fries. *...**Upgrade to parmesan truffle fries for \$2.00!***

**Ahi Sandwich** psca 20

Sesame crusted seared Ahi steak with honey sesame 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** 18

Naturally raised local Angus 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 for 2.00!** ...**Upgrade to parmesan truffle fries for \$2.00!***

**The Blue Glass Veggie Burger** v 17

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** 17

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!***

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