



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)**

Coconut Prawns gf/psca **17**

Butterflied jumbo prawns, dredged in house. Served with sweet chili sauce..

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 **19**

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

Burrata v/gf* **17**

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

Fried Sage Brussels Sprouts v/gf **13**

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 **11/17**

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

Greens and Grains v/vgn*/gf* **11/17**

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* **11/17**

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), Grilled Ribeye Steak (16), Sesame Crusted Seared Ahi (16) Cold Dungeness Crab (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 **32**

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

Dungeness Crab *or* Lobster Orzo psca **35**

Sautéed in garlic, white wine, butter and lemon with heirloom cherry tomatoes, and fresh herbs.

Risotto v/vgn*/gf **26**

Roasted butternut, garlic confit, scallions, and heirloom cherry tomatoes. 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), Grilled Ribeye Steak (16), Sesame Crusted Seared Ahi (16) Dungeness Crab (20)*

Ribeye Steak gf **39**

Hand Carved Local 16 Oz. Prime Ribeye steak served with roasted butternut squash, 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 **22**

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!*

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!*

The Blue Glass Burger **20**

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 **18**

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 **18**

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