



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..	
Haricot Verts Provençal v/gf**	15
Green beans, confit heirloom cherry tomato & white wine. Lemon & thyme butter, toasted bread crumbs.	
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 confit. Finished with balsamic reduction, smoked Maldon sea salt flake, 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

Classic Beet Salad v/vgn/gf	12/18
Baby Greens, Pickled 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. ... <i>Vegan? Sub in balsamic vinaigrette!</i>	
Caesar Salad gf**	12/18
Romaine, aged parmesan, fried capers, house brioche croutons and classic house made Caesar dressing.	
Salad add-ons:	
<i>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)</i>	

****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

Fresh Grilled Idaho Trout gf 34

Bone-out and butterflied, Served with a pickled fennel & citrus salad, and caper gremolata.

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.

Summer Squash Risotto v/vgn/gf 26

Fresh local roasted squash, garlic confit, English peas, and fire roasted red peppers. Finished with white wine, aged parmesan, fresh herbs and local micro greens. *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 Puttanesca psca 30

Classic Italian puttanesca sauce tossed in our house made pappardelle pasta, and topped with bosquerones (cured white anchovy).

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 Superior 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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