



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 **18**

Dredged in house and served with garlic aioli and lemon..

WA 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. *...Vegan? Sub in balsamic vinaigrette!*

Caesar Salad 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



Cajun Alfredo 26

Andouille sausage, roasted chicken, trinity mirepoix, and linguine tossed in a Cajun spiced garlic cream sauce.

Steak Frites* gf 28

Marinated and grilled teres major over shoestring frites with chimichurri!

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.

Risotto v/vgn/gf 26

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)*

Braised Beef Ragu 27

Classic slow red wine braised superior beef ragu, tossed in Linguine and topped with 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 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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