



## 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 **11**  
Dusted with turmeric, black truffle sea salt, and fresh herbs. Served with 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.
- 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.
- 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.
- Marinated Mushroom** v/vgn **10/15**  
Fresh ginger, garlic, and tamari marinated local wild mushrooms, baby greens, sliced orange, scallion, won ton 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 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 27

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

**Penn Cove Mussels linguine** psca 26

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

**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 18 Oz. Prime Ribeye steak served with smashed crispy new potatoes and house made boursin, steamed broccolini, and finished with horseradish/chive butter.

**Fresh WA Steelhead** gf/psca 32

A generous filet, pan seared & served with saffron rice pilaf, and adorned with sautéed garlic, shaved red onion, kalamata olives, and cherry tomatoes.

**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!***

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