



## Small Plates

<b>Seared Ahi</b> gf/psca	<b>15</b>
Pepper crusted, seared Ahi with Wasabi cream sauce, Furikake, and pickled ginger.	
<b>Cauliflower Croquettes</b> v/gf	<b>10</b>
Served with our famous Romesco sauce!	
<b>NW Crab Fritters</b> psca	<b>15</b>
Dungeness crab in classic southern style corn fritters, made with NW soul! Served with Russian remoulade.	
<b>Burrata Tuscano</b> v/gf*	<b>13</b>
A fresh mozzarella & cream burrata with cherry tomato, garlic, and herb confit, drizzled with balsamic reduction. Served with grilled baguette.	
<b>Fried Sage Brussels Sprouts</b> v/gf	<b>10</b>
Fried sage leaves and brussels sprouts, tossed in our house honey-chili vinaigrette. <i>...Add bacon! 2</i>	
<b>Roasted Eggplant Hummus</b> v/vgn/gf*	<b>14</b>
Our take on Baba Ghanoush! Roasted eggplant, organic garbanzo, organic Ethiopian tahini, English peas, and sumac. Served w/ warm pita, kalamata olives, English cucumber, and pickled red onion.	
<b>Lg Classic Salted French Fries</b>	<b>8</b>
<b>Lg Parmesan Truffle French Fries</b>	<b>10</b>
All Fries are served w/house garlic aioli & ketchup.	

## Salads

half/whole

<b>Panzanella</b> v/gf*	<b>8/14</b>
Baby greens, fresh mozzarella, grilled bread, cherry tomatoes, toasted pine nuts, balsamic vinaigrette.	
<b>Lyonaise</b> v/gf*	<b>9/15</b>
Romaine, bacon, crouton, poached egg, red wine, dijon, shallot & bacon vinaigrette. Served w/grilled bread.	
<b>Classic Caesar</b> gf*	<b>7/13</b>
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 Tenderloin (14), Pepper Crusted Seared Ahi (14), 3 Jumbo Scallops (13), Cold Dungeness Crab (14)*

***\*Please ask to hold the bread for Gluten-Free!***

**\*\*we are required to advise you that eating raw or undercooked food may cause food borne illness**



## Entrées

- Braised Boneless Short Ribs** gf **26**  
Tender beef short ribs, creamy parmesan polenta, steamed rapini, veal demi-glace.
- Dungeness Crab Linguine** psca **27**  
Fresh Mozzarella pearls, garlic & cherry tomato confit. Tossed in an herbaceous broth..
- Grilled Bone-in Lamb Chops** **30**  
Four bone-in lamb chop lollipops, grilled medium rare (or however you like), drizzled with smoked tomato jam, and served over eggplant caponata.
- Risotto** v/vgn\*/gf **19**  
Fresh asparagus, cremini mushrooms, roasted garlic confit, pickled peppers, and English peas. 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 Tenderloin (14), Pepper Crusted Seared Ahi (14), 3 Jumbo Scallops (13), Cold Dungeness Crab (14)*
- Steak au Poivre** gf **35**  
Filet Mignon, brandy cream sauce. Served w/ garlic mashers and grilled asparagus.
- Grilled Chicken** **25**  
Chicken hind quarter marinated and grilled to tender perfection. Served with a sautéed medley of roasted mushrooms, asparagus, shallots, and red potatoes. Laced over with Chefs chicken velouté!
- Jumbo Maine Scallops** gf **33**  
Pan seared with brown butter and bourbon. Served over a succotash of Mama Lil's peppers, English peas, bacon, garlic confit, charred corn, white bean, scallions, and fresh herbs.
- Ahi Sandwich** psca **17**  
Peppercorn 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!**
- AK Fish N Chips** psca **22**  
Pale ale battered Alaskan Cod served with lemon caper aioli, house slaw, and fries.
- 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, black label 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 1, Add bacon 2, Upgrade to parmesan truffle fries for \$2.00!**

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