



Small Plates

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| Seared Ahi gf/psca | 15 |
| Pepper crusted, seared Ahi with Wasabi cream sauce, Furikake, and pickled ginger. | |
| Cauliflower Croquettes v/gf | 10 |
| Served with our famous Romesco sauce! | |
| NW Crab Fritters psca | 15 |
| Dungeness crab in classic southern style corn fritters, made with NW soul! | |
| Served with Russian remoulade. | |
| Burrata Tuscano v/gf* | 13 |
| A fresh mozzarella & cream burrata with cherry tomato, garlic, and herb confit, drizzled with balsamic reduction. Served with grilled baguette. | |
| Fried Sage Brussels Sprouts v/gf | 10 |
| Fried sage leaves and brussels sprouts, tossed in our house honey-chili vinaigrette. <i>..Add bacon! 2</i> | |
| Lg Classic Salted French Fries | 8 |
| Lg Parmesan Truffle French Fries | 10 |
| All Fries are served w/house garlic aioli & ketchup. | |

Salads

half/whole

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|---|-------------|
| Panzanella v/gf* | 8/14 |
| Baby greens, fresh mozzarella, grilled bread, cherry tomatoes, toasted pine nuts, balsamic vinaigrette. | |
| Lyonaise v/gf* | 9/15 |
| Romaine, bacon, crouton, poached egg, red wine, dijon, shallot & bacon vinaigrette. Served w/grilled bread. | |
| 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 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..

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.

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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