



Small Plates

Curried Eggplant Spread v/vgn/gf*	13
Topped w/ sumac & pine nuts. Served w/ warm pita, Kalamata olives, cucumber, and pickled red onions.	
Cauliflower Croquettes v/vgn/gf	10
Served with our famous Romesco sauce!	
Seared Ahi gf/psca	14
Pepper crusted, seared Ahi with Wasabi cream sauce, Furikake, steamed rice, and pink pickled ginger.	
NW Crab Fritters psca	13
Dungeness and rock crab in classic southern style corn fritters, made with NW soul! Served with Russian remoulade.	
Steak Bites gf	12
Tenderloin bites seared medium rare and tossed in our delicious honey-chili vin. Served w/ steamed rice.	
Fried Sage Brussels Sprouts v/gf	10
Fried sage leaves and brussels sprouts, tossed in our house honey-chili vinaigrette. ..Add bacon! 2	
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.	
Lg Classic Salted French Fries	8
Lg Parmesan Truffle French Fries	10
All Fries are served w/house garlic aioli & ketchup.	

Salads

half/whole

Panzanella v/gf*	7/14
Baby greens, fresh mozzarella, grilled bread, cherry tomatoes, pine nuts, balsamic vinaigrette.	
Mediterranean v/gf	7/14
Romaine, Feta, Kalamata olives, cherry tomatoes, cucumber, roasted red peppers, Greek vinaigrette.	
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 Sirloin (12), Pepper Crusted Seared Ahi (12)*

***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.
- Chicken Tikka Masala** gf* 23
The classic spiced curry dish with a blue glass touch! Served over basmati rice with warm pita.
- Dungeness Crab Linguine** psca/gf* 25
Vodka, shallot cream sauce. Finished with aged parmesan, lemon, herbs, and butter bread crumbs.
- Slow Braised Lamb Ragu** 25
Served over fresh pappardelle pasta with aged parmesan and fresh herbs.
- Winter Risotto** v/vgn/gf 19
Roasted butternut squash, cremini mushrooms, roasted garlic cloves, and fresh herbs. Finished with white wine & aged parmesan. *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 Sirloin (12), Pepper Crusted Seared Ahi (14)
- Steak au Poivre** gf 35
Filet Mignon, brandy cream sauce. Served w/ garlic mash and maple glazed butternut squash.
- Jumbo Maine Scallops** gf 33
Pan seared with brown butter and bourbon. Served over a white bean, butternut, bacon and kale hash.
- Ahi Sandwich** 16
Peppercorn crusted seared Ahi steak with wasabi aioli, pickled red onion, and baby greens on a Tall Grass Bakery brioche bun. *Upgrade to parmesan truffle fries for \$2.00!*
- Halibut Fish N Chips** psca 24
Pale ale battered AK Halibut 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. **..Add Bacon 2**
- 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.
- 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. **..Add Swiss 1, Add bacon 2**

****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***