

Small Plates

Crab Fritters	psca	13
Dungeness and Rock Crab in classic southern style 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 w/Grilled Baguette.		
Fried Sage Brussels Sprouts	v/gf	10
Fried Sage Leaves and Brussels Sprouts, tossed in house honey-chili vinaigrette. ..Add bacon! 2		
Albondigas	gf*	12
Spanish-style Meatballs in a Smoked Paprika, parmesan, & Fire-Roasted Tomato Sauce. Served w/Grilled Baguette.		
Roasted Cauliflower	v/vgn/gf	10
Dusted with Turmeric, Truffled Sea Salt, and served with Catalan Style Romesco sauce.		
Arancini	v/gf	12
Fried Risotto Balls stuffed with Mozzarella, served with our Fire-Roasted Tomato Sauce.		

Lg Classic Salted French Fries	8
Lg Parmesan Truffle French Fries	10
All Fries are served w/House Garlic Aioli & Ketchup.	

Salads

Roasted Beet	v/gf	7/13
Baby Greens, Orange Balsamic Vin, Roasted Beets, Candied Walnuts, and Laurel Chevre Goat Cheese.		
Baby Spinach	gf	7/14
Citrus Poppyseed Vin, Dried Cranberries, Chopped Bacon, Toasted Sunflower Seeds, and Blue Cheese Crumbles.		
Classic Caesar		6/12
Romaine, Aged Parmesan, Fried Capers, House Croutons and Dressing.		

Salad add-ons: Herb Marinated Seared Tofu(6), Grilled Chicken Breast(8), Grilled or Fried Chicken Thigh(7), Grilled Prawns(10), 4 oz Grilled NY Strip (13), Three Jumbo Scallops(14)

***Hold the Baguette for gluten-free!**

Entrées

Jumbo Maine Scallops	psca/gf	33
Pan Seared in Brown Butter and Bourbon, served w/ Creamed Garlic & Cauliflower Mash, and Roasted Purple Heirloom Fingerlings.		
Halibut Fish N Chips	psca	18
Pale Ale Battered NW Halibut served with Lemon Caper Aioli, Cold Slaw, and fries.		
Dungeness Crab Linguine	psca	25
Vodka, Shallot Cream Sauce. Finished with Aged Parmesan, Lemon, and Butter Bread Crumbs.		
Mushroom Risotto	v/vgn/gf	19
Sautéed Mushrooms, Whole Roasted Garlic Cloves, Mama Lil's Peppers, and Fresh Herbs, Finished w/ White Wine & Aged Parmesan (VGN? Please ask to hold the parm!)		
Risotto Add-Ons: Herb Marinated Seared Tofu(6), Grilled Chicken Breast(8), Grilled or Fried Chicken Thigh(7), Grilled Prawns(10), 4 oz Grilled NY Strip (13), Three Jumbo Scallops(14)		
Braised Short Ribs	gf	26
Tender Beef Short Ribs, Creamy Parmesan Polenta, Steamed Rapini, Veal Demi-Glace.		
8oz Prime NY Strip Steak	gf	30
Port Wine Reduction, Horseradish Butter. Served w/ Fresh Herb and Sea Salt Roasted Golden Yams.		
The Blue Glass Burger		16
Double R Ranch naturally raised beef on a Tall Grass Bakery Brioche Bun w/ Bourbon Caramelized Onions, House Sweet Hot Pepper Relish, Extra Sharp Black Label Tillamook Cheese, Shaved Iceberg Lettuce, and Garlic Aioli. Served with Fries. ..Add Bacon 2		
The Blue Glass Veggie Burger	v	15
A Black Bean, Brown Rice, 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 with Fries.		
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 With Fries.		
... ..Add Swiss 1, Add bacon 2		

***Hold the Baguette for gluten-free**

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