

THE
CALCUTTA
GRILL

APPETIZERS

Vietnamese Style Chicken Wings 10 / 18
sesame seeds, cilantro, lime - half order (6), full order (12)

Warm Spinach Artichoke Dip 14
togarashi seasoned corn chips, crudite

Olive Oil Poached Pacific Octopus 17
smoked paprika, lemon-garlic broth, confit tomato, bell peppers, sweet basil

Soup of the Day 7 / 10
cup or bowl

Olive Tapenade 12
imported olives, sea salt-garlic crostini, caperberry

Oki Potato Chips 8
served with caramelized onion dip

SALADS

add to any salad: chicken, shrimp, tempura fried black cod, or tofu 8

Lacinato Kale Salad 14
dried cranberries, spiced pecans, radish, smoked blood orange vinaigrette

PNW Steak Salad* 22
sliced prime sirloin, romaine & little gem lettuce, toasted hazelnuts, fresh marionberries, brown sugar-bacon vinaigrette

Roasted Baby Beets & Burrata Salad 15
blistered shishito peppers, chipotle-lime vinaigrette, micro basil

Classic Caesar Salad 12
romaine lettuce, sourdough croutons, aged parmesan, lemon-garlic vinaigrette

Signature ENTRÉES

Cajun Penne Pasta 27
grilled chicken, shrimp, onion, tomato, sweet peppers, cajun cream sauce, aged parmesan

Steak Frites* 38
sliced 10 oz. prime sirloin, fries, smoked chimichurri

General Tso's Chickpeas 24
forbidden black rice pilaf, broccolini, bell peppers, scallions, toasted sesame seeds

Street Tacos 21
choice of blackened tofu or black cod, cilantro, shredded romaine, scallions, chipotle-lime crema in two flour tortillas served with hatch chili ranch beans

Tempura Battered Black Cod* 26
sesame rice noodles, sweet & spicy peppers, wild mushrooms, green onion, lemon

SANDWICHES

add to any sandwich: fries, petite caesar salad, petite kale salad or cup of soup 3

Calcutta Burger* 18
½ pound country natural beef, bacon, lettuce, tomato, onion, cheddar, remoulade, brioche bun

French Dip 19
prime rib, horseradish crème, Beecher's white cheddar, toasted baguette, au jus

Rare Seared Ahi Tuna Sandwich* 18
wasabi aioli, ginger slaw, brioche bun

Grilled Chicken Pesto Club 17
garlic pepita pesto, bacon, lettuce, tomato, mozzarella cheese, Macrina Giuseppe Bread

Pork Banh Mi 17
smoked pulled pork, house pickles, shredded carrots, scallions, cilantro, jalapeños, Macrina Bui Bun

Gluten free bun available upon request • \$3 split plate charge

**consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses*

THE
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BEER

CAN 16oz

Budweiser 6

Bud Light 6

Michelob Ultra 6

DRAFT

Coors Light 6.5

Goose Ridge Orchards Apple Pear Cider 6.5

Mac & Jack's Amber Ale 8

Pyramid Hefeweizen 8

Manny's Pale Ale 8

Deschutes Black Butte Porter 8

Deschutes Fresh Squeezed IPA 8

Elysian Space Dust 8

Elysian Contact Haze IPA 8

Stella Artois 8

FEATURED COCKTAILS

Prosecco Margarita 12

salted rim & everything you love about a margarita on the rocks, topped with Chloe Prosecco

Blushing Whiskey Sour 12

Bushmills Irish Whiskey, housemade lemon simple syrup, marionberries, served on the rocks

Cuban Peach 12

simple & refreshing white rum, peach schnapps, lime juice, served up with a sprig of mint

Old Flame 12

gin, sweet vermouth, campari, with a splash of orange to offset the bitter flavor of an "Old Flame"

Irish Coffee 12.5

fresh coffee, Bailey's, Jameson, whip cream

Vanilla White Russian 12

fresh coffee, Kahlua, vanilla vodka, splash of cream

WINE *by the glass*

SPARKLING

Chloe Prosecco 12

Italy

Gruet "Domaine Saint Vincent" Brut Rose 12

NM

WHITE

H3, Sauvignon Blanc 12

Horse Heaven Hills

Sparkman Cellars, Apparition Roussanne 14

Yakima Valley, WA

Chateau Ste Michelle, Riesling 12

Columbia Valley, WA

RED

Benton Lane Pinot Noir 14

Willamette Valley, OR

Waterbrook, Malbec 13

Columbia Valley, WA

Mark Ryan "Lu & Oly" Red Blend 14

Woodinville, WA

Heritage by Browne Cabernet 15

Columbia Valley, WA

HOUSE WINES 12

Rose

Pinot Gris

Chardonnay

Cabernet

Merlot

Syrah

**wines by the bottle available upon request*

