

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

Garlic Butter Mussels 18
white wine, roasted garlic, confit tomatoes, bell peppers, micro basil, Giuseppe toast points

Soup of the Day 7 / 10
cup or bowl

Truffle Fry Basket 14
truffle oil, San Juan Island sea salt, smoked tomato ketchup

Oki Potato Chips 8
served with caramelized onion dip

SALADS

add to any salad: chicken, shrimp, pan-seared salmon, or tofu +8

Newcastle Mixed Greens 15
pearled farro, sliced radish, dried cranberries, smoked blood orange vinaigrette

PNW Steak Salad* 21
four ounces of sliced Royal Ranch Flat Iron Steak, romaine & little gem lettuce, toasted hazelnuts, fresh marionberries, brown sugar-bacon vinaigrette

Heirloom Tomatoes & Burrata Salad 16
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 28
grilled chicken, shrimp, onion, tomato, spinach, cajun cream sauce, aged parmesan

Royal Ranch Flat Iron* 38
eight ounces, fried fingerlings, turbinado glazed carrots, sauce au poivre

Panko Fried Cauliflower Steak 24
vegetable & wild mushroom curry, forbidden black rice, house furikaki

Street Tacos 22
choice of blackened fish or tofu, cilantro, shredded romaine, scallions, chipotle-lime crema in two flour tortillas served with hatch chili ranch beans

Herb Seared King Salmon* 38
garlic mint quinoa, vegetable relish, sauce aji verde

Fish & Chips 26
two pieces of beer battered halibut, malt vinegar coleslaw & fries, served with tartar sauce + additional piece 8

SANDWICHES

add to any sandwich: fries, petite caesar salad, petite mixed green 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

Pulled Pork Sandwich 17
house smoked pork, pickles, shredded carrots, scallions, cilantro, jalapeños, kewpie style aioli, Macrina Bui Bun

THE
CALCUTTA
GRILL

BEER

CAN 16oz

Budweiser 6

Bud Light 6

Michelob Ultra 6

BOTTLED 12oz

Heineken 5.5

Corona 5.5

DRAFT

Coors Light 6.5

Goose Ridge Orchards Cosmic Apple Cider 6.5

Mac & Jack's Amber Ale 8

Mac & Jack's American Hefeweizen 8

Manny's Pale Ale 8

Kona Big Wave Golden Ale 8

Deschutes Fresh Squeezed IPA 8

Elysian Space Dust 8

Elysian Contact Haze IPA 8

Shock Top Belgian White 8

Stella Artois 8

FEATURED COCKTAILS

Prosecco Margarita 12

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

Royal Breeze 12

whiskey, lemonade, peach liqueur

Electric Lady 12

gin, blueberry ginger syrup, lemon juice, triple sec

Blushing Whiskey Sour 12

canadian whiskey, housemade lemon lime simple syrup, marionberries, served on the rocks

Long Island "Tee" Time 13

Choice of:

* Classic Long Island

* Pudget Sound (blue caracao)

* Emerald City (midori)

* Purple Rain (chambord)

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

Mark Ryan "Flowerhead", Rose 14
Woodinville, WA

RED

Benton Lane Pinot Noir 14
Willamette Valley, OR

Waterbrook, Malbec 13
Columbia Valley, WA

Columbia, Merlot 13
Columbia Valley, WA

Mark Ryan "Lu & Oly" Red Blend 14
Woodinville, WA

Heritage by Browne Cabernet 15
Columbia Valley, WA

HOUSE WINES 12

Pinot Gris	Cabernet
Chardonnay	Syrah

**wines by the bottle available upon request*