

THE
CALCUTTA
GRILL

APPETIZERS

Vietnamese Style Chicken Wings 14

six wings, sesame seeds, cilantro, lime

Roasted Red Pepper Hummus 13

togarashi seasoned corn chips, crudité

Garlic Butter Taylor Mussels 20

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 15

truffle oil, San Juan sea salt, smoked tomato ketchup

Oki Potato Chips 8

served with caramelized onion dip

SALADS

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

Newcastle Mixed Greens 15

cherry tomatoes, cucumber, apple cider vinaigrette

Steak & Salted Watermelon Salad* 21

four ounces Royal Ranch Flat Iron Steak, organic watermelon, San Juan sea salt, arugula, pickled red onions, feta, extra virgin olive oil

Heirloom Tomatoes & Burrata Salad 16

blistered shishito peppers, chipotle-lime vinaigrette, micro basil

Classic Caesar Salad 14

hearts of romaine, house croutons, aged parmesan, lemon-garlic vinaigrette

Signature ENTRÉES

Cajun Penne Pasta 31

grilled chicken, shrimp, onion, tomato, spinach, cajun cream sauce, aged parmesan

Royal Ranch Flat Iron Steak* 40

eight ounces, fried fingerlings, sautéed wild mushrooms, truffle demi

Panko Fried Cauliflower Steak 26

vegetable & wild mushroom curry, forbidden black rice, house furikaki

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

Street Tacos 19

choice of blackened fish or tofu, cilantro, shredded romaine, scallions, chipotle-lime crema in two flour tortillas

add: fries, petite caesar, petite mixed green or cup of soup +3

SANDWICHES

add to any sandwich: fries, petite caesar salad, petite mixed green salad or cup of soup +3

Calcutta Burger* 20

eight ounces 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* 19

pineapple salsa, scotch bonnet-mango aioli, brioche bun

Grilled Chicken Club 17

avocado aioli, bacon, lettuce, tomato, mozzarella cheese, Macrina Giuseppe Bread

Pulled Pork Sandwich 17

smoked pulled pork, house coleslaw, Macrina Bui Bun

Gluten free bun available upon request +2 • \$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

Bud 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

* Pugen 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

Kendall Jackson, Chardonnay 14

Vinter's Reserve, California

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*