

THE  
**CALCUTTA**  
GRILL

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## APPETIZERS

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**Vietnamese Style Chicken Wings 14**

*six wings with sesame seeds, cilantro, lime*

**Roasted Red Pepper Hummus 13**

*togarashi seasoned corn chips, crudité*

**Drunken Minterbrook Manila Clams 24**

*white wine, Spanish chorizo, shallot, tomato purée, cracked black pepper, warm demi baguette*

**Soup of the Day 7 / 10**

*cup or bowl*

**Truffle Fry Basket 16**

*truffle oil, San Juan sea salt, smoked tomato ketchup*

**Oki Potato Chips 8**

*served with caramelized onion dip*

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## SALADS

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*add to any salad: chicken or tofu 8, shrimp or steak 10, sea bass 15*

**Newcastle Mixed Greens 15**

*cherry tomatoes, cucumber, apple cider vinaigrette*

**Autumn Vegetable Salad 21**

*harissa roasted kabocha squash, feta, carrot, crunchy chickpeas, kale, sumac vinaigrette*

**Seared Ahi Salad 22**

*butter lettuce, vermicelli rice noodles, bean sprouts, bell peppers, avocado, crushed peanuts, sesame-ginger vinaigrette*

**Classic Caesar Salad 14**

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

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## Signature ENTRÉES

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**Chilean Sea Bass\* 44**

*wild mushrooms, wilted kale, toasted hazelnuts, roasted red pepper jus*

**Cajun Penne Pasta 32**

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

**Wild Mushroom Risotto 30**

*lobster mushrooms, arborio rice, fire-roasted corn, peas, preserved lemon, saffron oil, mascarpone, pea shoots*

**Fish & Chips 24**

*two pieces of beer battered rockfish with tartar sauce, malt vinegar coleslaw, fries*  
*additional piece 8*

**Royal Ranch Flat Iron Steak\* 40**

*8oz steak, fried fingerlings, sautéed wild mushrooms, black garlic demi*

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## SANDWICHES

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

**Calcutta Burger\* 20**

*8oz country natural beef, bacon, lettuce, tomato, onion, cheddar, remoulade, brioche bun*

**French Dip 20**

*prime dip, 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 19**

*avocado aioli, bacon, lettuce, tomato, mozzarella cheese, Marcina Giuseppe bread*

**BBQ Pulled Pork Sandwich 18**

*smoked pulled pork, house coleslaw, Marcina Bui bun*

**Street Tacos 19**

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

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*Gluten free bun available upon request for \$2 • \$5 split plate charge • All purchases are subject to a 1.6% service charge (the service charge is taxable by Washington State Law). 100% of the service charge will be paid to our hourly cooks and dishwashers only (servers, bartenders, hosts, or server assistants will not receive this service charge).*

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

THE  
**CALCUTTA**  
GRILL

**BEER**

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**CAN 16oz**

Budweiser 6

Bud Light 6

Michelob Ultra 6

**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**

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**Brandy Sidecar 12**

*brandy, orange liqueur, lemon juice, cinnamon sugar rim*

**Ginger Jack 12**

*Jack Daniel's Apple & Ginger Ale on the rocks*

**Autumn Leaves 12**

*tequila, orange juice, splash of ginger beer, and lemonade served on the rocks*

**Fiery Mule 12**

*fireball, ginger beer, splash of pineapple and lime juice*

**Rhum Daiquiri 12**

*Clement VSOP, lime juice, and simple syrup served up*

**WINE** *by the glass*

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**SPARKLING**

Chloe Prosecco 13

*Italy*

Gruet "Domaine Saint Vincent" Brut Rose 13  
NM

**WHITE**

H3 Sauvignon Blanc 13

*Horse Heaven Hills*

Kendall Jackson Chardonnay 14

*Vinter's Reserve, California*

Browne Grenache Rose 14

*Columbia Valley, 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**

Chardonnay 12

Cabernet 12

Pinot Gris 12

Syrah 12

Riesling 12

*\*wine by the bottle available upon request*

**JOIN US FOR**  
*Wine Wednesdays!*

*Select bottles of wine will be discounted.*