

THE
CALCUTTA
GRILL

APPETIZERS

Vietnamese Style Chicken Wings 12

six wings, sesame seeds, cilantro, lime

Drunken Minterbrook Manila Clams 24

white wine, spanish chorizo, shallot, tomato purée, cracked black pepper, warm baguette

Oki Potato Chips 8

served with caramelized onion dip

Truffle Fry Basket 16

truffle oil, San Juan sea salt, smoked tomato ketchup

Sriracha Tuna Tartare 23

lemongrass, shallots, avocado, sriracha-ginger dressing, prawn crisps

Soup of the Day 7 / 10

Cup or Bowl

SALADS

add to any salad: chicken or tofu +8 / shrimp, ahi tuna or steak +10 / scallops +15

Newcastle Mixed Greens 15

Lucy Glo apple, toasted hazelnuts, green goddess dressing

Roasted Beet Salad 18

roasted baby beets, cherry bell sweet peppers, toasted walnuts, shaved asiago, frisée, balsamic dijon 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 dressing

Signature ENTRÉES

Cajun Penne Pasta 32

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

Fish & Chips 24

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

Sumac Seared Hokkaido Scallops 44

forbidden black rice, green curry-coconut cream, seaweed salad

Wild Mushroom Risotto 30

foraged mushrooms, arborio rice, fire roasted corn, peas, preserved lemon, saffron oil, mascarpone, pea shoots

Royal Ranch Flat Iron Steak* 40

eight ounces local beef, fried fingerlings, sautéed wild mushrooms, black garlic demi

Grilled Vegetable Kebabs 28

Vashon Island organic tofu, pineapple, red peppers, zucchini, pineapple-teriyaki marinade, semolina-cashew tabbouleh, grilled naan

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 20

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

Grilled Chicken Club 19

avocado aioli, bacon, lettuce, tomato, mozzarella cheese, Macrina Bakery's Giuseppe Bread

Street Tacos 19

choice of blackened fish or tofu, sauteed cabbage, corn, onions, red peppers, cilantro, chipotle-lime crème in two flour tortillas

All Food & Beverage purchases are subject to a 1.6% Kitchen Service Charge (taxable per WA State Law)
100% of the service charge will be paid to our hourly cooks & dishwashers only. Note: none of the service charge is distributed to servers, bartenders or hosts

Gluten free bun available upon request +2 • \$5 split plate charge
*consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses