

## **APPETIZERS**

**Pok Pok Chicken Wings** 12/24 (6/12 pc) lime, cilantro

#### 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 Island sea salt, smoked tomato ketchup

## Pan Seared Steak Bites 22

prime sirloin, garlic butter, fried garlic, lemon

**Soup of the Day** 7 / 10 cup or bowl

## **SALADS**

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

# **Newcastle Mixed Greens** 15 *honeycrisp apple, toasted hazelnuts,*

green goddess dressing

#### Teriyaki Chicken Bowl 24

grilled chicken, jade sticky rice, edamame, crunchy chickpeas, amaranth sprouts

# 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

Shrimp & Grits 35

tempura fried Alaskan sidestripe shrimp, Beecher's white cheddar grits, pork belly, fried fine herbs

**Seared Ahi Salad\*** 22 butter lettuce, vermicelli rice noodles, bean sprouts, bell peppers, avocado, crushed peanuts, sesame-ginger vinaigrette

#### **Classic Caesar Salad** 15 hearts of romaine, house croutons, aged parmesan, lemon-garlic dressing

#### 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\*** 21 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, shredded red cabbage, cilantro, scallion, roasted corn, mango crème

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