

THE CALCUTTA GRILL

DINNER

4:00 PM TO 8:00 PM

SMALL PLATES

Pok Pok Chicken Wings	14	28
Vietnamese sticky sauce, micro cilantro, lime		
Truffle Fry Basket		17
Truffle oil, San Juan sea salt, remoulade		
Carne Asada Tacos		21
Hanger steak, mojo, salsa, sour cream, queso fresco, white corn tortillas, micro cilantro, lime		
Asparagus Tempura		19
San Juan Island sea salt, black truffle aioli		
Drunken Minterbrook Manila Clams		24
Chardonnay, chorizo, cherry tomatoes, micro sorrel, Macrina Bakery's rustic baguette		
Grape and Olive Bruschetta		18
Castelvetrano & kalamata olives, roasted grapes, whipped chevre, parsley oil, micro basil		
Dungeness Crab Lettuce Wraps		36
Butter lettuce cups, pickled vegetable slaw, house kewpie aioli, Passion fruit-sweet chili, micro cilantro, fresh lime		

FROM THE KETTLE

Smoked Salmon & Corn Chowder	10	18
Old bay, chives, oyster crackers		
Soup of the Day	7	14
Selection varies		

STARTER SALADS

Strawberry & Goat Cheese Salad	10	15
Little gem, frisee, lola rosa, cucumber, olives, prosciutto crisp, pine nuts, honey & tarragon vinaigrette		
Classic Caesar	9	14
Hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		

***Add to Any Salad** (*Grilled or Blackened*)

Chicken Breast	10
Wild Salmon (4 oz)	21
Jumbo Prawns (5)	16
Thomas Cattle Hanger Steak	18

SIGNATURE SALADS

Little Gem Grilled Chicken Cobb	29
cage free hard-boiled egg, peppered bacon lardoons, cherry tomatoes, Oregon blue cheese, avocado, roasted garlic & thyme balsamic vinaigrette	
Steak & Salted Watermelon Salad	34
Grilled Thomas Cattle Angus hanger steak, San Juan Island sea salt, organic yumi watermelon, arugula, pickled onions, feta, extra virgin olive oil	
King Salmon Teriyaki Salad Bowl	36
teriyaki glaze, field greens, bamboo infused jade sticky rice, edamame, crunchy chickpeas, amaranth sprouts & sesame seeds	

BURGERS & SANDWICHES

Served with choice of fries, side salad or cup of soup

King Salmon BLT	29
Herb crusted, remoulade, peppered bacon, butter lettuce, heirloom tomato, Macrina's rye bread, gherkins	
Painted Hills Pub House Burger	27
Ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, heirloom tomato, Macrina's sesame brioche, dill pickle	
Blackened Chicken Sandwich	26
Cajun seasoning, iceberg, olives, pepperoncini, lettuce, heirloom tomato, peppered bacon, remoulade, toasted Macrina herb baguette, pepperoncini	
Black Bean & Quinoa Burger	23
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, vine ripe tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper	

**GF bread or bun available on request*

ANYTIME FAVORITES

Alaskan Halibut & Chips	38
beer battered, tartar sauce, Cole slaw, lemon	
Wild Mushroom Risotto	28
Foraged mushrooms, carnaroli rice, roasted corn, peas, preserved lemon, mascarpone, saffron oil, pea shoots	
Cajun Penne Pasta	32
Grilled chicken, prawns, onion, tomato, spinach, Cajun cream sauce, aged parmesan	
Pork Belly Mac & Cheese Skillet	28
Beecher's Marco Polo, kurobuta pork belly lardons fried herbs, truffled crust	

SIGNATURE PLATES

Seared King Salmon	48
Red quinoa tabbouleh, wilted greens, pacific dewberry gastrique, micro herbs salad	
Thomas Cattle Angus Beef Tenderloin	52
Oregon bleu-hazelnut butter, polenta cake, glazed baby carrots, fried herbs, Washington cabernet reduction	
Cast Iron Seared Hokkaido Scallops	52
Japanese sweet scallops, kurobuta pork belly, bamboo infused rice cake, pea puree, wakame, chili oil	
Smoked Roasted Prime Rib (12oz)	50
Thomas Cattle Black Angus, savory au jus, horseradish cream, Yukon gold mashed potatoes, grilled asparagus	

SIMPLY GRILLED

Served with choice of grilled heirloom tomatoes or asparagus

Wild King Salmon	48
San Juan Island sea salt, cold pressed olive oil	
Marinated Breasts of Chicken	36
San Juan Island sea salt, balsamic glaze	
Beef Tenderloin	52
San Juan Island sea salt, olive oil	

All Food & Beverage purchases are subject to a 1.6% Kitchen Service Charge (taxable per Washington 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

**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness*

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BEER

CAN

Budweiser 6

Bud Light 6

Corona 5.50

Heineken 5.50

Michelob Ultra 6

DRAFT

Coors Light 6.50

Goose Ridge Orchards Spiced Cranberry Cider 8

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

NON-ALCOHOLIC BEVERAGES

Soda 5

Pepsi, Diet Pepsi, Dr. Pepper, Mt. Dew, Root Beer

Italian Soda 6.50

Blueberry, Blackberry, or Pomegranate

Lemonade 6.50

Original, Blueberry, Strawberry

FEATURED COCKTAILS

Prosecco Margarita 14

Chloe Prosecco, Tequila, Fresh Lime Juice and Agave Syrup

Fiery Mule 14

Tito's house-infused jalapeno vodka, lime, ginger beer

Vanilla Old Fashioned 14

Featuring Heritage Dual Barrel Vanilla Bourbon

Ginger Jack 14

Jack Daniel's Apple, ginger ale, served on the rocks

WINE by the glass

SPARKLING

Chloe, Prosecco 13

Gruet "Domaine Saint Vincent", Brut Rose 13

WHITE

H3, Sauvignon Blanc 13

Among The Giants, Chardonnay 14

Flowerhead "Lu & Oly", Rose 14

RED

Benton Lane, Pinot Noir 14

Waterbrook, Malbec 13

Columbia, Merlot 13

Mark Ryan "Lu & Oly", Red Blend 14

Heritage Browne, Cabernet 15

HOUSE WINE

Pinot Gris 12

Cabernet 12

Chardonnay 12

Riesling 12

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