

# THE CALCUTTA GRILL

## DINNER

4:00 PM TO 8:00 PM

### SMALL PLATES

<b>Pok Pok Chicken Wings</b>	14	28
Vietnamese sticky sauce, micro cilantro, lime		
<b>Garlic-Parmesan Fries</b>		18
Roasted garlic, reggiano parmesan, sage, rosemary, sea salt, remoulade		
<b>Carne Asada Tacos</b>		21
Hanger steak, mojo, salsa, sour cream, queso fresco, white corn tortillas, micro cilantro, lime		
<b>Caramelized Pear Bruschetta</b>		19
Macrina seeded baguette, dolce gorgonzola, micro arugula, pomegranate seeds, honeycomb, sea salt, balsamic glaze & cold pressed olive oil		
<b>Drunken Manila Clams</b>		24
Chardonnay, chorizo, cherry tomatoes, micro sorrel, Macrina Bakery's rustic baguette		
<b>Togarashi Ahi Tuna Rolls</b>		26
Cucumber, nori, jade bamboo infused rice, sesame seeds, Sriracha aioli, wakame, pickled ginger, wasabi & soy		

### FROM THE KETTLE

<b>Smoked Salmon &amp; Corn Chowder</b>	10	18
Old bay, chives, oyster crackers		
<b>French Onion Soup</b>		17
Caramelized onions, beef broth, rustic crouton, gruyere		
<b>Soup of the Day</b>	7	14
Selection varies		

### STARTER SALADS

<b>Honey Crisp Apple &amp; Pomegranate</b>	10	15
Mixed greens, toasted hazelnuts, Beecher's Flagship, pomegranate-champagne vinaigrette		
<b>Classic Caesar</b>	9	14
Hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		

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

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

### SIGNATURE SALADS

<b>Grilled Chicken Cobb</b>		29
Hearts of romaine, cage free hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, roasted garlic-thyme balsamic vinaigrette		
<b>Kung Pao Noodle Salad with Steak</b>		34
Grilled Thomas Cattle Angus hanger steak, soba noodles, bean sprouts, cabbage, snap peas, green onions, peanuts, spicy soy vinaigrette		
<b>King Salmon Teriyaki Salad Bowl</b>		36
teriyaki glaze, field greens, bamboo infused jade sticky rice, edamame, crunchy chickpeas, amaranth sprouts & sesame		

### BURGERS & SANDWICHES

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

<b>King Salmon BLT</b>		29
Herb crusted, remoulade, peppered bacon, iceberg lettuce, tomato, Macrina's rye bread, gherkins		
<b>Painted Hills Pub House Burger</b>		27
Ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, tomato, Macrina's sesame brioche, dill pickle		
<b>Roasted Turkey Club</b>		25
Peppered bacon, tomato, iceberg, cranberry mayonnaise, Macrina's honey wheat bread, gherkin		
<b>Black Bean &amp; Quinoa Burger</b>		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

<b>Pacific Cod &amp; Chips</b>		29
Three piece, local lager beer battered quick-fried. Served with tartar sauce, Cole slaw, lemon		
<b>Thai Red Curry with Tofu</b>		28
Mango, bell peppers, Thai basil, coconut milk, rice noodles, bean sprout salad		
<b>Cajun Penne Pasta</b>		32
Grilled chicken, prawns, onion, tomato, spinach, Cajun cream sauce, aged parmesan		
<b>Mac &amp; Cheese "Oscar" Skillet</b>		38
Dungeness crab soufflé, baby spinach, Beecher's flagship-crunchy panko topping		

### SIGNATURE PLATES

<b>Miso Glazed Seared King Salmon</b>		46
Okinawan sweet potatoes, braised baby kale, red miso-sake glaze		
<b>Seattle Seafood Stew</b>		46
Prawns, scallops, manila clams, fin fish, tomato, artichoke hearts, fennel, broth, rustic baguette		
<b>Smoke Roasted Prime Rib</b>		50
Thomas Cattle Angus Beef, Yukon gold mashed potatoes, winter vegetable medley, savory jus, horseradish cream		
<b>Seared Hokkaido Scallops</b>		49
Pink grapefruit, fennel, spinach, rice wine vinaigrette Served with steamed bamboo infused jasmine rice		
<b>Beef Tenderloin &amp; Dungeness Crab</b>		54
Thomas Cattle Angus petite tenderloin of beef, Dungeness crab soufflé, red bliss-Brussels hash, winter vegetables, Washington cabernet reduction		

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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## CRAFT BEERS ON TAP

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

## DOMESTIC & IMPORTS ON TAP

Coors Light	6.5
Stella Artois	8

## HARD CIDER ON TAP

Goose Ridge Orchards Spiced Cranberry Cider	8
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## DOMESTIC & IMPORTS CANS

Budweiser	6
Bud Light	6
Michelob Ultra	6
Corona	5.5
Heineken	5.5

## NON-ALCOHOLIC BEVERAGES

Soda	5
Pepsi, Diet Pepsi, Dr. Pepper, Mt. Dew, Root Beer	
Italian Soda	6.5
blueberry, blackberry, or pomegranate	
Lemonade	6.5
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	

## WHITES BY THE GLASS

House ~ Chardonnay	12
House ~ Riesling	12
House ~ Pinot Gris	12
H3 ~ Sauvignon Blanc	13
Among The Giants ~ Chardonnay	14
Flowerhead "Lu & Oly" ~ Rose	14

## REDS BY THE GALSS

House ~ Cabernet Sauvignon	12
Waterbrook ~ Malbec	13
Columbia ~ Merlot	13
Mark Ryan "Lu & Oly" ~ Red Blend	14
Benton Lane ~ Pinot Noir	14
Heritage Browne ~ Cabernet Sauvignon	15

## SPARKLING BY THE GLASS

Chloe ~ Prosecco	13
Gruet "Domaine Saint Vincent" ~ Brut Rose	13

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