

THE CALCUTTA

GRILL

LUNCH

11:30 AM to 3:00 PM

SMALL PLATES

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

FROM THE KETTLE

Smoked Salmon & Corn Chowder	10	18
Old bay, Oyster Crackers, Chives		
French Onion Soup		17
Caramelized onions, beef broth, rustic crouton, gruyere		
Soup of the Day	7	14
Selection varies		

STARTER SALADS

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

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

Chicken Breast (7 oz)	10
Jumbo Prawns (5 ea)	16
Thomas Cattle Hanger Steak (6 oz)	18
Filet of Wild Salmon (4 oz)	21

SIGNATURE SALADS

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

BURGERS & SANDWICHES

Served with choice of fries, house salad, cup of soup

King Salmon BLT		29
Herb crusted, peppered bacon, butter lettuce, tomatoes, remoulade, Macrina's rye bread, gherkins		
Painted Hills Pub House Burger		27
Ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, tomato, Macrina's sesame brioche, dill pickle		
Roasted Turkey Club		25
Peppered bacon, tomato, iceberg, cranberry-poppy seed mayonnaise, Macrina's honey wheat bread, gherkin		
Smoked Prime Rib Dip		27
Caramelized onions, Beecher's Marco polo, horseradish cream, Macrina's rustic potato roll, savory jus, gherkin		
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

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

BRUNCH IN THE GRILL

Gerard & Dominique's Lox & Bagel		29
Whipped cream cheese, red onion, tomato, hardboiled egg, dill, fried capers extra virgin olive oil		
Short Stack & Eggs		26
Buttermilk pancakes, two eggs any style, warm maple syrup. Choice of Carver ham, bacon or chicken-apple sausage		
Carver Ham & Egg Breakfast Sandwich		24
Tillamook Cheddar, fried egg, bacon-onion jam, brioche roll served with a cup of fruit or home fried potatoes		
Hearty Breakfast Skillet		28
Scrambled egg, bell peppers, onions, potatoes, chicken apple sausage, Beecher's flagship. Served with toast & jam		

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*