

THE CALCUTTA GRILL

LUNCH
4:00 to 9:00 PM

SMALL PLATES

Jumbo Chicken Wings	14	28
choice of Vietnamese sticky sauce, traditional buffalo with bleu cheese or Caribbean dry jerk rub with pickapeppa aioli		
Garlic-Parmesan Fries		18
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade		
Shichimi Togarashi Squid		22
seasoned flour, shishito peppers, grilled lime, cilantro-sesame aioli		
Carne Asada Tacos		23
hanger steak, mojo, roasted tomato salsa, sour cream, queso fresco, white corn tortillas, micro cilantro, lime		
Burrata with Grilled Peaches		25
heirloom tomatoes, herb salad, aged balsamic, cold pressed olive oil, sea salt, warm focaccia		
Manila Clams		26
chardonnay, pepperoni xo, charred shallots, micro sorrel, Macrina Bakery's rustic baguette		
Dungeness Crab Salad Dip		36
kewpie mayonnaise, freeze-dried corn, green onions, pickled mustard seeds, togarashi spiced kettle chips		

FROM THE KETTLE

Smoked Salmon & Corn Chowder	10	18
Old bay, chives, oyster crackers		
Chili Con Carne	9	17
Walla Walla sweet onions, Tillamook cheddar		
Soup of the Day	7	14
Selection varies		

STARTER SALADS

Strawberry & Goat Cheese Salad	11	17
Little gem, frisee, lola rosa, cucumber, roasted olives, hearts of palm, prosciutto crisp, pine nuts, local honey-tarragon vinaigrette		
Classic Caesar	10	16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		

*Add to Any Salad (Grilled or Blackened)

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

SIGNATURE SALADS

Grilled Chicken Cobb		29
romaine, hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, balsamic vinaigrette		
Salted Watermelon Steak Salad		38
Grilled Thomas Cattle Angus hanger steak, arugula, pickled red onions, shaved murcia al vino, marcona almonds, smoky Dijon dressing		
King Salmon Teriyaki Salad Bowl		36
teriyaki glaze, field greens, bamboo infused jade sticky rice, edamame, crunchy chickpeas, micro greens & 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		
Black Bean & Quinoa Burger		24
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, heirloom tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper		

*GF bread or bun available on request

ANYTIME FAVORITES

Vegan Thai Red Curry with Tofu		28
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, bean sprouts & pea vines		
Capellini Pomodoro		26
Fresh tomatoes, tomato sauce, extra virgin olive oil, basil, oregano, garlic, grilled focaccia		
Cajun Penne Pasta		32
Grilled chicken, prawns, onion, tomato, spinach, Cajun cream sauce, aged parmesan		
Kimchi Mac N Cheese Skillet		32
gochujang glazed pork belly, Beecher's flagship-panko crust, micro cilantro		
Pacific Cod & Chips		29
local lager battered, quick fried, served with tartar sauce, Cole slaw, lemon		

SIGNATURE PLATES

Pasilla-Rubbed King Salmon		53
sweet corn & chanterelle succotash, fried kale, blackberry bbq glaze		
Furikake Crusted Alaskan Halibut		54
bamboo infused jasmine rice cake, sesame bok choy, white miso-maple glaze		
Smoked Roasted Prime Rib (12oz)		55
Yukon gold mashed potatoes, grilled asparagus, savory au jus, horseradish cream		
Thomas Cattle Angus Beef Tenderloin		60
Truffled potatoes, fennel puree, broccolini, black garlic-Washington cabernet sauvignon reduction		
Anderson Ranch Lamb Rib Chops		60
fingerling-local cherry potato salad, pistachio pesto, Saskatoon berry gastrique		

SIMPLY GRILLED

Served with choice of grilled heirloom tomatoes & asparagus

Creative King Salmon		53
San Juan Island sea salt, cold pressed olive oil		
Beef Tenderloin		60
San Juan Island sea salt, cold pressed 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
An auto-gratuity of 24% will be included for parties of 6 or more

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