THE CALCUTTA GRILL

SMALL PLATES

Jumbo Chicken Wings 12 24
choice of traditional buffalo with bleu cheese, bourbon-teriyaki with charred aioli, southwestern dry rub with avocado-ranch

Garlic-Parmesan Fries 14
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade

Roasted Grape & Olive Bruschetta 21
whipped feta, parsley infused cold pressed olive oil, pine nuts, Macrina's seeded baguette

Fried Brussels Sprouts 18
guajillo chili-maple glaze, crunchy pecan muesli

Achiote Carnitas Tacos 23
slow roasted pork shoulder, black bean puree, cilantro, queso fresco, aji dulce pepper sauce

Steamed Manila Clams with Miso Broth 26
Chinese sausage, shallot, garlic, green onion, red miso broth

FROM THE KETTLE

Smoked Salmon & Corn Chowder 8 16
Old bay, Oyster Crackers, Chives

French Onion Soup 15
caramelized onions, beef broth, rustic crouton, gruyere

STARTER SALADS

Honey Crisp Apple & Pomegranate 11 17
mixed greens, toasted hazelnuts, Beecher's Flagship, pomegranate-champagne vinaigrette

Classic Caesar 10 16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon

*Add to Any Salad *(Grilled or Blackened)*
Chicken Breast (7 oz) 12
Jumbo Prawns (5 ea) 16
Hanger Steak (6 oz) 18
Filet of Creative King 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-balsamic vinaigrette

Grilled Steak & Roasted Beets 37
idiazabal cheese, watercress, blood oranges, pickled onion, toasted pepitas, oregano-mint vinaigrette

Wilted Spinach & Seared Sea Scallops 39
fennel, pears, pickled cranberries, candied pecans, cranberry-poppy seed vinaigrette

BURGERS & SANDWICHES

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

Grilled Pear & Roast Turkey Melt 24
prosciutto, fontina, sage aioli, Macrina Giuseppe bread, cherry pepper

Smoked Beef Brisket & Cheddar 26
Tillamook cheddar, fried pickles, bell pepper slaw, Carolina bbq sauce, Macrina's ciabatta roll

Black Bean & Quinoa Burger 22
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, vine ripe tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper

Painted Hills Pub House Burger 26
ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, vine ripe tomato, Macrina's sesame brioche, dill pickle

Chicken Parmesan Sandwich 24
Calabrian pepper-tomato sauce, provolone, ciabatta, cherry pepper

King Salmon BLT 28
herb crusted, peppered bacon, iceberg lettuce, vine ripe tomatoes, remoulade, Macrina's rye bread, gherkins
*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

Vegan Thai Red Curry with Tofu 26
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, basil, bean sprouts & pea vines

Pappardelle Ragu 27
hearty beef & pork ragu, cream, oregano, parmesan, fried parsley. Served with grilled focaccia

Cajun Pasta 32
Grilled chicken, prawns, onion, bell peppers, tomato, spinach, Cajun cream sauce, aged parmesan. Served with grilled focaccia

Black Truffle Mac n Cheese Skillet 29
artisan cheese sauce, cavatappi, Beecher's flagship-panko crust, fried prosciutto & herbs

BRUNCH IN THE GRILL

Maple-Black Pepper Sausage Sandwich 24
Tillamook Cheddar, fried egg, bacon-onion jam, brioche roll served with a cup of fruit or home fried potatoes

Thick Sliced French Toast 28
Macrina's brioche, egg dipped. Served with whipped butter, warm maple syrup, choice of carver ham or peppered bacon

Shrimp & Grits 29
corn grits, creole butter, chardonnay, cream, andouille sausage, green onions, poached eggs