



LUNCH SERVED FROM 11:30 AM to 3:00 PM

SHARE PLATES

Jumbo Chicken Wings 15/28

Choice of Honey Creole Mustard or Traditional Buffalo with Blue Cheese

Lamb Meatballs 18

‘Shakshuka’ Tomato Sauce, Drunken Goat Cheese

Hugo’s Texas BBQ Shrimp 22

Blue Cheese Cole Slaw, Shaved Green Onions

Steamed Manila Clams 25

White Wine, Chili Flakes, Parsley, Lemon, Baguette

Burrata & Heirloom Tomatoes 22

Basil Pesto, Castelvetro Olives, Fried Capers, Grilled Focaccia, Balsamic Syrup, Extra Virgin Olive Oil

Buttermilk Fried Calamari 26

Semolina Crusted, Mama Lil’s Peppers, Lemon Herb Aioli

SOUP & SALADS

Smoked Salmon & Corn Chowder 11/14

Old bay, Chives, Oyster Crackers

Soup of the Day 9/12

Selection Varies

Mixed Berries & Baby Greens 17

Sonoma Goat Cheese Smear, Toasted Pistachios, Hot Honey Vinaigrette

Classic Caesar 11/15

Hearts of Romaine, Parmesan, Rustic Croutons, Lemon Wedge, Classic Caesar Dressing

Newcastle House Salad 10/14

Mixed Baby Greens, Heirloom Cherry Tomatoes, Cucumber, Rustic Croutons, White Balsamic Vinaigrette

Warm Spinach Salad 15

Shaved Red Onions, Crumbled Oregon Blue Cheese, Pinenuts, Chorizo Vinaigrette

**Add to Any Salad (Grilled or Blackened)-Chicken Breast 12 / Steelhead Trout Fillet 18 / Jumbo Prawns 17 / Hanger Steak 22*

BURGERS & SANDWICHES

Served with Choice of Fries, Side Salad or Cup of Soup

Calcutta Burger 30

Ground Chuck, Peppered Bacon, Beecher’s Flagship, Sweet Onion Jam, Butter Lettuce, Tomato, Dill Pickle

Exotic Mushroom & Fontina Melt 25

Black Garlic Aioli, Braised Leeks, Macrina Sourdough

Crispy Hot Chicken Sandwich 27

Buttermilk Fried Chicken, Nashville Hot Aioli, Bread & Butter Pickles, Apple Vinegar Slaw, Ciabatta Roll

Newcastle Reuben 27

Corned Beef, Swiss Cheese, Apple Cider Kraut, Remoulade, Marbled Rye

Turkey & Avocado Club 26

Peppered Bacon, Butter Lettuce, Heirloom Tomatoes, White Cheddar, Poblano Aioli, Macrina Sourdough

Prime Rib Dip 29

Shaved Prime Rib, Sautéed Onions & Mushrooms, Swiss Cheese, Au Jus, French Roll

MAIN PLATES

Soy Hanger Steak Kabobs 33

Sticky Rice, Bok Choy, Shitake Mushroom, Sweet Soy & Miso Mustard Sauce

Pacific Cod Fish & Chips 32

Beer Batter Fried with Cole Slaw, Lemon, Tartar Sauce

Tagliatelle with Mushrooms & Summer Vegetables 31

Squash, Haricot Vert, Broccolini, Asparagus, Mushrooms, Pea Shoots, House Made Pesto, Parmesan Cream

Cajun Pasta 33

Grilled Chicken, Prawns, Bell Pepper, Onions, Tomato, Spinach, Parmesan, Grilled Focaccia

Grilled Chicken Cobb 29

Romaine, Hard-Boiled Egg, Peppered Bacon, Cherry Tomatoes, Oregon Blue Cheese, Avocado, Balsamic Vinaigrette

Grilled Steelhead Miso Bowl 30

Sticky Rice, Mixed Greens, Pickled Ginger, Edamame, Sesame Seeds, Green Onion, Miso Mustard Sauce

Low Country Shrimp & Grits 36

Anson Mills White Cheddar Grits, Shaved Scallions, Low Country Gravy

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.