

# The Grill Menu

Assortment 1 Vol 1

## Starters:

<b>Tortilla Soup Tribute:</b> chicken/ tomato/ avocado/ cheddar & jack/ cilantro	8
<b>Oven Roasted Blue Mussels:</b> Chiarello's cured chorizo/ crusty bread	8
<b>Fried Little Asparagus:</b> roasted Meyer lemon & dill aioli	8
<b>Berkshire Bacon &amp; Over EZ Egg:</b> chicory/ sherry vinaigrette/ brioche toast	9
<b>Crispy Whole Chicken Wings:</b> burnt honey mustard dip	9
<b>BBQ Spiced Niman Ranch Brisket Meatballs:</b> crumbled Pt. Reyes blue cheese	10
<b>Roasted Green Chile Crab Dip:</b> corn chips fired to order/ charred tomato salsa	12
<b>Our Ricotta &amp; Lobster Fritters:</b> a classic old bay cocktail sauce	14

## Greens:

<b>Boston Bibb:</b> Spanish almonds/ pear/ baby tomato/ blue/ white balsamic & herb	8
<b>True Romaine Hearts:</b> white anchovy & garlic dressing/ dry jack croutons	8
<b>Iceberg Wedge My Way:</b> spiced pecans/ mixed tomato/ lots of bacon/ creamy blue	9
<b>Pulled Chicken Waldorf:</b> celery/ red grapes/ walnuts/ dried cherries	13
<b>Chilled Crabmeat on Avocado Chop:</b> peppers/ mizuna/ citrus & mustard vin	14

## Daily Plates A/Q:

<b>Iconic Fresh Noodles</b> International methods/ Universal appeal
<b>Pike Place Market Fish Special</b> Prepared straight up/ served as is
<b>Traditional Roast Supper</b> A fitting starch/ side/ sauce

## Nightly Plates:

<b>Mon:</b> Veal Schnitzel & Spaetzle	21
<b>Tues:</b> VP's Coq au Vin	19
<b>Wed:</b> Game Hen Cacciatore	19
<b>Thurs:</b> Chicken Picasee Pot Pie	18
<b>Fri:</b> Pounded Pheasant Milanese	24
<b>Sat:</b> Sportsman's Mixed Grill	a/q

**The Flat Iron London Broil:** just three steps - marinade/ grill/ slice

**Bar Sandwich:** roasted garlic & blue aioli/ caramelized onions/ sliced tomato  
split & grilled French/ balsamic vin/ bag of warm chips

**Steak Frites Plate:** bourbon spiked peppercorn sauce

## Mains:

<b>Butcher's Block Burger:</b> half pound of daily ground Niman chuck & brisket aged cheddars/ fully dressed/ hand cut russet fries/ secret sauce on side	15
<b>Pan Fried Chicken Leg &amp; Thigh:</b> buttermilk & potato puree/ split biscuit	17
<b>Char &amp; Chips:</b> sweet potato shoestrings/ radicchio slaw/ tangerine tartar	18
<b>Seared Sea Scallops:</b> white cheddar polenta/ red chard/ Chiarello's chorizo	19
<b>Berkshire Spareribs &amp; Rings:</b> black coffee & ancho chile glaze	23
<b>Pot Roasted Short Rib Chop:</b> toasted French gnocchi/ shiraz rosemary jus	24
<b>Bay of Fundy Salmon:</b> grilled asparagus salad/ roasted lemon oil	23
<b>Pan Roasted Halibut Picatta:</b> pecorino & crab gremolata	25
<b>Cider Brined Pork Porterhouse:</b> white bean ragout/ red eye gravy	25
<b>Boned &amp; Tied Rib Eye Steak:</b> caramelized onions/ horseradish cream	29
<b>Grilled Filet of Beef:</b> three pepper jus/ hand hashed potato/ glazed ruby carrots	29

## Featured Weekly Sides: 5

hand-cut russet French fries  
three jack & mac gratin  
roasted brussels & shallots  
mushroom melange

## The Fine Print:

### City Mandated Notice

- There is a risk associated with raw shellfish, undercooked proteins, etc.
- Our Kitchen and Bar uses nuts, dairy, eggs, gluten and the like. Please make your server aware of any and all food allergies at the table.
- We are happy to prepare it anyway you require and will do our best to craft something special to fit your needs.

To all of the trades, supporters, mentors, friends, family and customers involved in making this happen, thanks a million.

