



WASHINGTON
AVENUE
GRILL



GRILL
DINNER

APPETIZERS

TOMATO BASIL CRAB BISQUE

house made soup with fresh ingredients 7.49

HOUSE FOCACCIA BRUSCHETTA

pesto, bocconcini, pica de gallo, lemon basil
arugula salad 12.49

SMOKED SALMON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli,
greens 12.49

GF BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon ailoi
parmesan, capers, wonton chips 13.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame cucumber
lime aioli 14.99

AHI TUNA POKE

avocado corn relish, lemongrass vinegar,
pickled ginger oil, wonton chips 15.49

GF TOMATO BASIL MUSSELS

one pound of fresh mussels, tomato basil
white wine broth 15.99

CRAB CAKES

3 cakes, tarragon tartar, preserved
lemon slaw 14.49

MONDAY TO FRIDAY

DRINKS

LOCAL BREWS

Lager & Pale Ale (14oz) \$4

PEPPERWOOD WINES

House Red & White \$6

SIGNATURE COCKTAILS

Slim Soda \$4 Caesar \$5 Sangria \$6

HAPPY HOUR



3^{pm} TO 5^{pm}

\$9 EACH

CRAB CAKES

CALAMARI

BRUSCHETTA

CHICKEN WINGS

CRISPY BRUSSEL SPROUTS

NIBBLES

STARTER SALADS

GF WILD MESCLUN GREENS

apple sage vinaigrette, sweet pear, blue cheese,
roasted almonds 11.49

GF CAESAR SALAD

romaine hearts, pecorino romano, fried capers,
balsamic, croutons 12.99

GF TOMATO BOCCONCINI SALAD

arugula, red onion, pesto, balsamic reduction,
olive oil 12.49

GF ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved
lemon & honey vinaigrette 12.49

ENTREE SALADS

GF CAJUN CHICKEN CAESAR SALAD

romaine hearts, pecorino romano, roasted garlic,
fried capers, balsamic, croutons 17.99

GF STEELHEAD SALAD

steelhead filet, mesclun greens, red onion, capers,
goat cheese, strawberries, strawberry
dill vinaigrette 21.49

SCALLOP & PRAWN SALAD

3 scallops, 5 prawns, spinach, apple, sun-dried
cranberries, roasted almonds, maple balsamic
vinaigrette 21.49

BISTRO

YAM FRIES

ginger aioli 8.49

DRY RIBS

salt & lemon pepper, sriracha ranch 12.49

SHORTRIB POUTINE

fries, braised beef shortrib, cheese curds,
demi, horseradish aioli 11.49

CALAMARI

preserve lemon, jalapeno, red onion, lime salt,
tzatziki 14.49

CRISPY WONTON PRAWNS

wonton wrapped tiger prawns, chipotle
plum sauce 11.99

CHILI SOY GLAZED CHICKEN WINGS

1 lb of wings, roasted peanut glaze, sesame
cucumber aioli 14.99

GF CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glazed, sriracha aioli 11.99

STEELHEAD & CHIPS

2 piece steelhead, light tempura batter,
home made tartar 19.99



prices do not include taxes

GF ~ Items are gluten free (not certified) ~

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OW ~ Items are Ocean Wise ~

SURF

served with jasmine rice &
seasonal vegetables

GF CURRY & KAHLUA PRAWNS

ocean wise prawns, kaluha, yellow curry cream
reduction 21.99

GF PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 24.49

GF CAJUN SNAPPER & PRAWNS

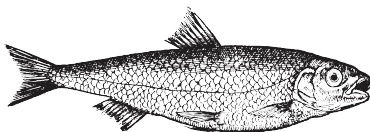
cajun crust, citrus dill yogurt 22.99

MIXED SEAFOOD GRILL

steelhead, snapper, tiger prawns, hoisin
ginger sesame glaze 25.99

GF AHI TUNA

fresh Ahi, sesame crusted, wasabi soy sauce,
medium rare 28.49



TURF

served with garlic herb mashed potatoes &
seasonal vegetables

GF STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto and
goat cheese stuffing, tarragon cream 22.99

10 OZ BRAISED BEEF SHORTRIB

slow braised in a house made hoisin BBQ sauce 26.99

HONEY SOY GLAZED BABY BACK RIBS

serrano ginger sauce 26.49

IPA BRINED PORK LOIN

house brined 10oz pork loin, roasted apple and
goat cheese mousse, cider demi-glaze 22.99

BRAISED LAMB SHANK

lemon herb roasted, roast garlic oregano demi 23.99

1/2 RACK OF LAMB

herb and maple dijon crusted, oven roasted and glazed
with a rosemary cabernet au-jus 32.99

FLAT IRON 7 OZ

excellent marbling tender & lean AAA Sterling Silver beef, topped with our signature demi glaze 27.99

7 OZ PEPPERCORN CRUSTED BEEF TENDERLOIN

New Zealand, grass fed, hormone free, topped with a Mainland whiskey cream sauce 34.99

CUSTOMIZE YOUR MEAL

Smoked Garlic Butter 0.99

Four Prawns 5.99

Caramelized Onions & Whisky Glazed Bacon 3.99

GF Bay Shrimp & Crab Bearnaise 5.99

Side Asparagus 2.99

Side Mushrooms 1.99

DAILY FEATURES

M

\$2 off
all beer

T

3 course
meal \$30

W

30% off wine

T

\$3 off WAG
martinis

F

Prime Rib \$23.99
(5-6pm)

S

Live Music
8:30

S

Surf & Turf
\$25.99

PASTAS & POTS

PESTO CHICKEN LINGUINE

grilled chicken, brie cheese, artichokes, sun-dried
tomatoes, red onion, pesto cream sauce 21.99

SEAFOOD PENNE

prawns, steelhead, snapper, fresh mussels,
tomato basil cream 21.99

STUFFED GNOCCHI

pesto & cheese stuffed, wilted spinach,
pesto, tomato sauce 17.49

CAJUN BEEF FARFALLE

cajun cream sauce, asparagus, onions,
arugula & asiago cheese 19.99

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus,
basil pesto, sun-dried tomato pesto 22.99

GF SEAFOOD HOT POT

prawns, steelhead, snapper, fresh
mussels, spicy red curry cream, rice noodles 21.99

VEGETABLE RAVIOLI

artichoke & spinach stuffed; zucchini, cherry tomatoes,
red onions preserved lemon, roasted red pepper
cream sauce, goat cheese 18.99

VEGAN CHORIZO FETTUCCINI

beyond meat chorizo, roast garlic marinara, red peppers,
onions, parsley 18.99



TURN OVER FOR
MORE
DELICIOUS OPTIONS



CUSTOMIZE YOUR MEAL

...add Cajun Chicken \$5.49

...4 Garlic Prawns \$5.99 ...Steelhead \$7.99