



WASHINGTON AVENUE GRILL



WAG

APPETIZERS

SMALL SOUP

9oz tomato crab bisque or daily soup
made with fresh ingredients 6.99

LARGE SOUP & FOCACCIA

12oz tomato crab bisque or daily soup with
house made focaccia bread 9.49

YAM FRIES

ginger aioli 8.49

CALAMARI

preserved lemon, jalapeno, red onion,
lime salt, tzatzik 14.49

CRISPY WONTON PRAWNS

wonton crusted tiger prawns, chipotle
plum sauce 11.99

SMOKED SALMON WONTON CRISPS

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

CRAB CAKES

3 cakes, tarragon tartar, preserved lemon slaw 14.49

DRY RIBS

salt & lemon pepper, sriracha ranch 12.49

GF

CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glaze, sriracha aioli 11.99

HOUSE FOCACCIA BRUSCHETTA

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

CHILI SOY GLAZED CHICKEN WINGS

1LB of wings, roasted peanut glaze
sesame cucumber lime aioli 14.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame
cucumber lime aioli 14.99

GF

BEEF TENDERLOIN CARPACCIO

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

GF

STEAMED MUSSELS

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

SHORTTRIB POUTINE

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

MONDAY TO FRIDAY

HAPPY HOUR



3pm TO 5pm

DRINKS

LOCAL BREWS

Lager & Pale Ale (14oz) \$4

PEPPERWOOD WINES

House Red & White \$6

SIGNATURE COCKTAILS

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

\$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

SALAD TOPPERS

Four Garlic Prawns 5.99

Grilled Cajun Chicken 5.49

ENTREE SALADS

CAJUN CHICKEN CAESAR SALAD

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

GF

STEELHEAD SALAD

OW

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

TURN OVER FOR
MORE
DELICIOUS OPTIONS



prices do not include taxes

GF ~ Items are gluten free (not certified) ~ GF ~ Items can be made gluten free (not certified) ~ OW ~ Items are Ocean Wise ~

BEACH FARE

served with house made rosemary garlic fries or house salad

sub caesar \$0.99, sub yam fries \$2.49, sub lettuce wrap (no charge)

sub cup of tomato crab bisque or daily soups \$1.49

CRISPY CHICKEN SANDWICH

Sriracha ranch, preserved lemon coleslaw,
brioche bun 14.99

BEEF DIP

sliced prime rib, dijon aioli, mozza, preserved
lemon slaw brioche bun 15.99

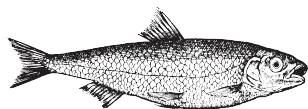
GRILLED STEELHEAD BURGER

OW

lemon dijon aioli, arugula, sweet chili, pickled
red onion, brioche bun 15.99

WAG BURGER

bacon, mozza, roasted red pepper ketchup,
garlic mustard, butter lettuce,
tomato, onion, brioche bun 17.99



BEYOND BURGER

plant based patty, roasted red pepper ketchup, garlic
mustard, butter lettuce, tomato, onion, brioche bun 17.99

FISH TACOS

GF

two tacos, cajun snapper, pico de gallo,
avocado, preserved lemon slaw 13.99

COD & CHIPS

2 piece cod, tempura batter, home made
tartar sauce 14.99

STEELHEAD & CHIPS

OW

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

ENTREES

served with jasmine rice & seasonal vegetables

GF

STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto & goat cheese stuffing, tarragon cream 22.49

BRAISED BEEF SHORT RIB

slow braised in a house made hoisin BBQ sauce 23.49

GF

CURRY & KAHLUA PRAWNS

OW

oceanwise tiger prawns, kahlua yellow curry cream reduction 19.99

GF

PECAN CRUSTED STEELHEAD

OW

fresh steelhead filet, arugula pesto bearnaise 22.99

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 19.99

SEAFOOD PENNE

prawns, steelhead, snapper, fresh mussels,
tomato basil cream 19.99

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

CUSTOMIZE YOUR MEAL

...add Cajun Chicken \$5.49

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

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DELICIOUS OPTIONS

Please notify your server of any allergies | 15% Gratuity will be added to parties of 10 or more