



WASHINGTON AVENUE GRILL



HOM

APPETIZERS

TOMATO BASIL CRAB BISQUE

house made soup with fresh ingredients 7.49

YAM FRIES

ginger aioli 8.49

CALAMARI

preserved lemon, jalapeno, red onion,
lime salt, tzatzik 14.99

CRISPY WONTON PRAWNS

wonton crusted tiger prawns, chipotle
plum sauce 12.49

SMOKED SALMON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli,
greens 13.49

CRAB CAKES

3 cakes, tarragon tartar, preserved lemon slaw 15.49

DRY RIBS

salt & lemon pepper, sriracha ranch 13.49

CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glaze, sriracha aioli 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 15.49

STEAMED MUSSELS

one pound of fresh mussels, tomato basil
white wine broth 16.49

SHORTRIB POUTINE

fries, braised beef shortrib, cheese curds,
demi, horseradish aioli 11.99

BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon ailoi
parmesan, capers, wonton chips 14.49

MONDAY TO FRIDAY

HAPPY HOUR



3^{pm} TO 5^{pm}

DRINKS

LOCAL BREWS

Lager & Pale Ale (14oz) \$4

PEPPERWOOD WINES

House Red & White \$6

SIGNATURE COCKTAILS

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

\$10

CRAB CAKES

CALAMARI

CHICKEN WINGS

CRISPY BRUSSEL SPROUTS

SMOKED SALMON WONTON CRISPS

NIBBLES

SALAD TOPPERS

Four Garlic Prawns 5.99
Grilled Cajun Chicken 5.49

STARTER SALADS

WILD MESCLUN GREENS

apple sage vinaigrette, sweet pear, blue cheese,
roasted almonds 11.99

CAESAR SALAD

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

ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved
lemon & honey vinaigrette 12.99

TOMATO BOCCONCINI SALAD

arugula, red onion, pesto, balsamic reduction,
olive oil 12.99

ENTREE SALADS

CAJUN CHICKEN CAESAR SALAD

romaine hearts, pecorino romano, roasted garlic,
fried capers, balsamic, croutons 18.49

STEELHEAD SALAD

steelhead filet, mesclun greens, red onion, capers,
goat cheese, strawberries, strawberry
dill vinaigrette 22.49

SCALLOP & PRAWN SALAD

3 scallops, 5 prawns, spinach, apple, sun-dried
cranberries, roasted almonds, maple balsamic
vinaigrette 22.49

SCAN TO VIEW

DIGITAL MENUS



TURN OVER FOR
MORE
DELICIOUS OPTIONS

prices do not include taxes

~ Items are gluten free (not certified) ~

~ Items can be gluten free (not certified) ~

~ 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 15.49

GRILLED STEELHEAD BURGER

lemon dijon aioli, arugula, sweet chili, pickled
red onion, brioche bun 16.49

WAG BURGER

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



FISH TACOS

two tacos, cajun snapper, pico de gallo,
avocado, preserved lemon slaw (2) 13.99 (3) 18.99

COD & CHIPS

2 piece cod, tempura batter, home made
tartar sauce 15.49

STEELHEAD & CHIPS

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

ENTREES

served with jasmine rice & seasonal vegetables

STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto & goat cheese stuffing, tarragon cream 23.99

BRAISED BEEF SHORT RIB

slow braised in a house made hoisin BBQ sauce 27.99

CURRY & KAH LUA PRAWNS

oceanwise tiger prawns, kahlua yellow curry cream reduction 22.99

PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 25.49

CUSTOMIZE YOUR MEAL

...add Cajun Chicken \$5.49
...4 Garlic Prawns \$5.99

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 17.99

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus,
basil pesto, sun-dried tomato pesto 23.49

SEAFOOD HOT POT

prawns, steelhead, snapper, fresh mussels,
spicy red curry cream, rice noodles 22.99

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

KIDS DESSERT

CHOCOLATE PEANUT BUTTER PIE

WAGS "infamous" dessert 9.00

CHOCOLATE GANACHE TORTE

raspberry coulis, vanilla ice cream 9.00

HOMEMADE TIRAMISU

fresh fruit coulis 8.50

CREME BRÛLÉE

vanilla, lemon, caramelized sugar 8.50

CHICKEN STRIPS & FRIES

11.00

PENNE ALFREDO

11.00

GRILLED STEELHEAD

with rice & veggies 12.00

SAFETY IS OUR PRIORITY

We have redesigned our floor plan, service flow & safety
procedures as well as increased cleaning & sanitization

SCAN QR CODE TO VIEW OUR FULL SAFETY PLAN



Please remember to be kind, patient & respectful
so we can all dine safely of physical distancing

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