



WASHINGTON
AVENUE
GRILL



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APPETIZERS

TOMATO BASIL CRAB BISQUE

house made soup with fresh ingredients 7.49

SMOKED SALMON WONTON CRISPS

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

GF BEEF TENDERLOIN CARPACCIO

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

GLAZED BACK RIBS

serrano honey ginger glaze, sesame cucumber lime aioli 15.49

GF TOMATO BASIL MUSSELS

3/4 lb of fresh mussels, tomato basil white wine broth, house cut fries 17.49

CRAB CAKES

3 cakes, tarragon tartar, preserved lemon slaw 15.49

MONDAY TO FRIDAY

HAPPY HOUR



3 pm TO 5 pm

\$10 EACH

CRAB CAKES
CALAMARI
CHICKEN WINGS
CRISPY BRUSSEL SPROUTS
SMOKED SALMON WONTON CRISPS

NIBBLES

DRINKS

LOCAL BREWS

Lager & Pale Ale (14oz) \$4

PEPPERWOOD WINES

House Red & White \$6

SIGNATURE COCKTAILS

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

STARTER SALADS

GF WILD MESCLUN GREENS

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

GF CAESAR SALAD

romaine hearts, pecorino romano, fried capers, balsamic, croutons 13.49

GF ROASTED BEET SALAD

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

GF TOMATO BOCCONCINI SALAD

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

ENTREE SALADS

GF CAJUN CHICKEN CAESAR SALAD

romaine hearts, pecorino romano, roasted garlic, fried capers, balsamic, croutons 18.99

GF STEELHEAD SALAD

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

GF SCALLOP & PRAWN SALAD

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

BISTRO

YAM FRIES

ginger aioli 8.49

GF DRY RIBS

salt & lemon pepper, sriracha ranch 13.49

SHORTRIB POUTINE

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

CALAMARI

preserve lemon, jalapeno, red onion, lime salt, tzatziki 14.99

CRISPY WONTON PRAWNS

wonton wrapped tiger prawns, chipotle plum sauce 12.49

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 12.49

STEELHEAD & CHIPS

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



SCAN TO VIEW



DIGITAL MENUS

prices do not include taxes

GF ~ Items are gluten free (not certified) ~

GF ~ Items can be gluten free (not certified) ~

~ Items are Ocean Wise ~



SURF

served with jasmine rice & seasonal vegetables

GF CURRY & KAHLUA PRAWNS

ocean wise prawns, kaluha, yellow curry cream reduction 22.99

GF PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 25.49

GF CAJUN SNAPPER & PRAWNS

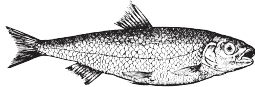
cajun crust, citrus dill yogurt 23.49

GF AHI TUNA

fresh Ahi, sesame crusted, wasabi soy sauce, medium rare 28.99

MIXED SEAFOOD GRILL

steelhead, snapper, tiger prawns, hoisin ginger sesame glaze 26.49



7 OZ PEPPERCORN CRUSTED BEEF TENDERLOIN

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

TURF

served with garlic herb mashed potatoes & seasonal vegetables

GF STUFFED CHICKEN

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

10 OZ BRAISED BEEF SHORTRIB

slow braised in a house made hoisin BBQ sauce 27.99

MISO MUSTARD PORK TENDERLOIN

sriracha sweet soy, ginger pear compote 22.99

FLAT IRON 7 OZ

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

BRAISED LAMB SHANK

lemon herb roasted, roast garlic oregano demi 24.99

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

GF SEAFOOD HOT POT

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

LOBSTER STUFFED RAVIOLI

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

CAJUN BEEF FARFALLE

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

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans, lemon chili cream 19.99

VEGAN CHORIZO FETTUCCINI

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

KIDS MENU

CHICKEN STRIPS & FRIES 11.00

PENNE ALFREDO 11.00

GF GRILLED STEELHEAD

with rice & veggies 12.00

DESSERT

CHOCOLATE PEANUT BUTTER PIE

WAGS "infamous" dessert 9.00

GF CHOCOLATE GANACHE TORTE

raspberry coulis, vanilla ice cream 9.00

HOMEMADE TIRAMISU

fresh fruit coulis 8.50

GF CREME BRÛLÉE

vanilla, lemon, caramelized sugar 8.50

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