



WASHINGTON
AVENUE
GRILL



BR
IN
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APPETIZERS

TOMATO BASIL CRAB BISQUE

house made soup with fresh ingredients 8.99

SMOKED SALMON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli, greens 14.49

GF BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon aioli
parmesan, capers, wonton chips 16.99

CRAB CAKES

3 cakes, tarragon tartar, preserved lemon slaw 17.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame
cucumber lime aioli 16.49

HOISIN BEEF LETTUCE WRAPS

crispy rice noodle, carrot, peanut sauce
vegan option available 17.99

GF TOMATO BASIL MUSSELS

3/4 lb of fresh mussels, tomato basil
white wine broth, house cut fries 18.49

MONDAY TO FRIDAY

HAPPY HOUR



3pm to 5pm

\$11 EACH

CRAB CAKES

CALAMARI

CHICKEN WINGS

SHORTRIB POUTINE

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 13.99

GF CAESAR SALAD

romaine hearts, pecorino romano, fried capers,
balsamic, croutons 14.49

GF ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved
lemon & honey vinaigrette 14.49

GF TOMATO BOCCONCINI SALAD

arugula, red onion, pesto, balsamic reduction,
olive oil 14.49

ENTREE SALADS

GF CAJUN CHICKEN CAESAR SALAD

romaine hearts, pecorino romano, roasted garlic,
fried capers, balsamic, croutons 21.99

GF STEELHEAD SALAD

steelhead filet, mesclun greens, red onion, capers,
goat cheese, strawberries, strawberry
dill vinaigrette 24.99

GF SCALLOP & PRAWN SALAD

3 scallops, 5 prawns, spinach, apple, sun-dried
cranberries, roasted almonds, maple balsamic
vinaigrette 23.49

BISTRO

YAM FRIES

ginger aioli 8.49

GF DRY RIBS

salt & lemon pepper, sriracha ranch 13.99

SHORTRIB POUTINE

fries, braised beef shortrib, cheese curds,
demi, horseradish aioli 14.99

CALAMARI

preserve lemon, jalapeno, red onion, lime salt,
tzatziki 15.99

CRISPY WONTON PRAWNS

wonton wrapped tiger prawns, chipotle
plum sauce 13.49

CHILI SOY GLAZED CHICKEN WINGS

1 lb of wings, roasted peanut glaze, sesame
cucumber aioli 15.99

GF CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glazed, sriracha aioli 12.99

STEELHEAD & CHIPS

2 piece steelhead, light tempura batter,
home made tartar 21.99

TURN OVER FOR
MORE
DELICIOUS OPTIONS



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 27.49

GF CAJUN SNAPPER & PRAWNS

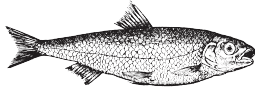
cajun crust, citrus dill yogurt 23.99

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 27.99



7 OZ PEPPERCORN CRUSTED BEEF TENDERLOIN

Canadian Sterling Silver beef, topped with a Mainland whiskey cream sauce 39.99

TURF

served with garlic herb mashed potatoes &
seasonal vegetables

GF STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto and
goat cheese stuffing, tarragon cream 24.99

10 OZ BRAISED BEEF SHORTRIB

slow braised in a house made hoisin BBQ sauce 28.99

TRUFFLE SAGE PORK TENDERLOIN

apple bacon butter 23.49

FLAT IRON 7 OZ

excellent marbling tender & lean AAA Sterling Silver beef,
topped with our signature demi glaze 28.99

BRAISED LAMB SHANK

lemon herb roasted, roast garlic
oregano demi 25.99

CUSTOMIZE YOUR MEAL

...add 8oz Cajun Chicken Breast 7.99

...4 garlic prawns 6.49

PASTAS & POTS

PESTO CHICKEN LINGUINE

8oz chicken breast, brie cheese, artichokes, sun-dried
tomatoes, red onion, pesto cream sauce 23.49

SEAFOOD PENNE

prawns, steelhead, snapper, fresh mussels, red onion
tomato basil cream 23.49

STUFFED GNOCCHI

pesto & cheese stuffed, wilted spinach, red onion
pesto, tomato sauce 19.99

GF SEAFOOD HOT POT

prawns, steelhead, snapper, fresh
mussels, spicy red curry cream, rice noodles 23.49

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus,
basil pesto, sun-dried tomato pesto 23.99

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 19.99

KIDS MENU

CHICKEN STRIPS & FRIES 12.00

PENNE ALFREDO 12.00

GF GRILLED STEELHEAD

with rice & veggies 14.00

GF ROASTED 8OZ CHICKEN BREAST

with rice & veggies 14.00

DESSERT

CHOCOLATE PEANUT BUTTER PIE

WAGS "infamous" dessert 9.50

GF CHOCOLATE GANACHE TORTE

raspberry coulis, vanilla ice cream 9.50

HOMEMADE TIRAMISU

fresh fruit coulis 9.00

GF CREME BRÛLÉE

vanilla, lemon, caramelized sugar 9.00



SCAN TO VIEW
DIGITAL MENUS



TURN OVER FOR
MORE
DELICIOUS OPTIONS

Please notify your server of any allergies | 18% Gratuity will be added to parties of 10 or more