



WASHINGTON AVENUE GRILL



HOM

APPETIZERS

SOUP DU JOUR

OR...

WAG SIGNATURE CRAB BISQUE

house made soup with fresh ingredients

cup 6.49
bowl 8.99

YAM FRIES

ginger aioli 8.49

CALAMARI

preserved lemon, jalapeno, red onion,
lime salt, tzatzik 17.49

CRISPY WONTON PRAWNS

wonton crusted tiger prawns, chipotle plum sauce 14.49

SMOKED SALMON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli, greens 14.99

CRAB CAKES

3 cakes, tarragon tartar, preserved lemon slaw 19.99

GF DRY RIBS

salt & lemon pepper, sriracha ranch 13.99

CHILI SOY GLAZED CHICKEN WINGS

1LB of wings, roasted peanut glaze
sesame cucumber lime aioli 17.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame
cucumber lime aioli 17.99

GF STEAMED MUSSELS

3/4 lb of fresh mussels, tomato basil
white wine broth, house cut fries 19.49

SHORTRIB POUTINE

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

GF BEEF TENDERLOIN CARPACCIO

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

V GF CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glaze, sriracha aioli 13.99

MONDAY TO FRIDAY

HAPPY HOUR



3^{pm} TO 5^{pm}

DRINKS

LOCAL BREWS

Lager & Pale Ale (16oz) \$5

HOUSE WINES

Cab Sauv & Sauv Blanc \$6

SIGNATURE COCKTAILS

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

CRAB CAKES \$15

CALAMARI \$13

CHICKEN WINGS \$13

SHORTRIB POUTINE \$11

CRISPY BRUSSEL SPROUTS \$11

SMOKED SALMON WONTON CRISPS \$12

NIBBLES

SALAD TOPPERS

...add 8oz Cajun Chicken Breast 8.99

...4 garlic prawns 6.99

...3 scallops 9.99

STARTER SALADS

V 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

V GF ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved
lemon & honey vinaigrette 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 23.99

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) ~

V ~ Vegan ~

V ~ Vegetarian ~

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

WAG CHEESESTEAK BAGUETTE

braised shortrib, roasted red pepper &
onion, mozza, rosemary jus 18.99

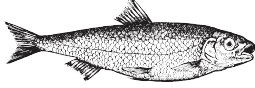
GRILLED STEELHEAD BURGER



lemon dijon aioli, arugula, sweet chili,
pickled red onion, brioche bun 16.99

WAG BURGER

bacon, mozza, roasted red pepper ketchup,
garlic mustard, butter lettuce, tomato, onion,
butter pickles, brioche bun 18.99



GF 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 16.99

STEELHEAD & CHIPS



2 piece steelhead, tempura batter,
home made tartar sauce 22.99

WAG WILD RICE BOWLS

All bowls served with organic brown & wild rice, edamame, corn, red bell peppers

GRILLED AHI TUNA

Wasabi ranch, ginger aioli, cucumbers, nori, wonton chips 22.99

HOISIN BRAISED BEEF

Kimchi Cream, carrots, chives, wonton chips 22.99

TERIYAKI FRIED CHICKEN

Spicy lemon cream, coleslaw, butter pickles, wonton chips 20.99

V VEGAN FRIED BRUSSEL BOWL

maple garlic soy sauce, sriracha tofunaise, chives, wonton chips 19.99

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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 23.99

V STUFFED GNOCCHI

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

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus,
basil pesto, sun-dried tomato pesto 25.99

GF SEAFOOD HOT POT

prawns, steelhead, snapper, fresh mussels,
spicy red curry cream, rice noodles 23.99

V BUTTERNUT SQUASH RAVIOLI

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

KIDS

(Under 12 years old)

CHICKEN STRIPS & FRIES 13.00

V PENNE ALFREDO 12.00

GF GRILLED STEELHEAD
with rice & veggies 14.00

GF ROASTED 8OZ CHICKEN BREAST
with rice & veggies 14.00

ENTREES

served with jasmine rice & seasonal vegetables

GF STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto &
goat cheese stuffing, tarragon cream 25.99

12OZ BRAISED BEEF SHORT RIB

slow braised in a house made hoisin BBQ sauce 31.99

GF CURRY & KAHLUA PRAWNS



oceanwise tiger prawns, kahlua yellow curry
cream reduction 23.99

GF PECAN CRUSTED STEELHEAD



fresh steelhead filet, arugula pesto bearnaise 27.49



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

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