



# 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

### V YAM FRIES

ginger aioli 8.99

### 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 15.99

### 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<sup>pm</sup> TO 5<sup>pm</sup>

## DRINKS

### LOCAL BREWS

Lager & Pale Ale (16oz) \$5

### HOUSE WINES

Cab Sauv & Pinot Grigio \$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 & kale, pecorino romano, fried capers,  
balsamic, croutons 15.49

### V GF ROASTED BEET SALAD

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

## ENTREE SALADS

### GF CAJUN CHICKEN CAESAR SALAD

romaine & kale, pecorino romano, roasted garlic,  
fried capers, balsamic, croutons 22.99

### 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 24.99

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

TURN OVER FOR  
MORE  
DELICIOUS OPTIONS



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

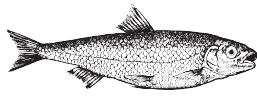
### GRILLED STEELHEAD BURGER



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 23.99

## 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 21.99

### V VEGAN FRIED BRUSSEL BOWL

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

## PASTAS & POTS

### PESTO CHICKEN LINGUINE

8oz chicken breast, brie cheese, artichokes, sun-dried  
tomatoes, red onion, pesto cream sauce 23.99

### 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 20.99

### 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 20.99

### KIDS 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

KIDS

(Under 12 years old)

## ENTREES

served with jasmine rice & seasonal vegetables

### GF STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto &  
goat cheese stuffing, tarragon cream 26.99

### 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 9.99

### 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