



WASHINGTON
AVENUE
GRILL



BURGER
DINNER

APPETIZERS

SOUP DU JOUR

OR...

WAG SIGNATURE CRAB BISQUE

house made soup with fresh ingredients cup 6.49 bowl 9.49

SMOKED SALMON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli, greens 16.99

CRAB CAKES

3 cakes, tarragon tarter, preserved lemon slaw 19.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame
cucumber lime aioli 17.99

GF BEEF TENDERLOIN CARPACCIO

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

GF TOMATO BASIL MUSSELS

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

MONDAY TO FRIDAY

DRINKS

LOCAL BREWS

Lager & Pale Ale (16oz) \$5

HOUSE WINES

Cab Sauv & Pinot Grigio \$6

SIGNATURE COCKTAILS

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

HAPPY HOUR



3pm to 5pm

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

GF WAG MESCLUN GREEN SALAD

cantelope, cucumber, honey ginger vinaigrette,
feta cheese, crispy spiced chickpeas 14.99

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 14.99

ENTREE SALADS

GF CAJUN CHICKEN CAESAR SALAD

romaine & kale, pecorino romano, roasted garlic,
fried capers, balsamic, croutons 23.99

GF STEELHEAD SALAD

steelhead filet, mesclun greens, red onion, capers,
goat cheese, strawberries, strawberry
dill vinaigrette 25.99

GF SCALLOP & PRAWN SALAD

3 scallops, 5 prawns, spinach, apple, sun-dried
cranberries, roasted almonds, maple balsamic
vinaigrette 24.99

BISTRO

V YAM FRIES

ginger aioli 9.99

GF DRY RIBS

salt & lemon pepper, sriracha ranch 14.99

SHORTRIB POUTINE

fries, braised beef shortrib, cheese curds,
demi, horseradish aioli 15.99

CALAMARI

preserve lemon, jalapeno, red onion, lime salt,
tzatziki 17.99

CRISPY WONTON PRAWNS

wonton wrapped tiger prawns, chipotle
plum sauce 14.99

CHILI SOY GLAZED CHICKEN WINGS

1 lb of wings, roasted peanut glaze, sesame
cucumber aioli 18.49

V GF CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glazed, sriracha tofunaise 14.49

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 ~

O ~ Ocean Wise ~

WAG WILD RICE BOWLS

All bowls served with organic brown & wild rice,
stir fried vegetables, pickled red cabbage & carrots
**Stir fried veggies - onions, red peppers, bok choy & zucchini*

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

VEGAN FRIED BRUSSEL BOWL V

maple garlic soy sauce, sriracha tofunaise,
chives 19.99

CASUAL
EATS



WAG BURGER

peppered bacon, mozza, roasted garlic red relish,
smokey mustard, mayo, arugula, brioche bun 19.99

STEELHEAD & CHIPS

2 piece steelhead, light tempura batter,
home made tartar 23.99

SURF

served with jasmine rice &
seasonal vegetables

GF CURRY & KAHLUA PRAWNS

ocean wise prawns, Kahlua, yellow curry cream
reduction 23.99

GF PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 28.99

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



TURF

served with garlic herb mashed potatoes &
seasonal vegetables

GF STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto and
goat cheese stuffing, tarragon cream 27.99

12 OZ BRAISED BEEF SHORTRIB

slow braised in a house made hoisin BBQ sauce 31.99

BACON WRAPPED PORK TENDERLOIN MEDALLIONS

mushroom apple demi, balsamic goat cheese crumble 26.99

FLAT IRON 7 OZ

excellent marbling tender & lean AAA Sterling Silver beef,
topped with our signature demi glaze 36.99

BRAISED LAMB SHANK

lemon herb roasted, roast garlic
oregano demi 27.99

PASTAS & POTS

PESTO CHICKEN LINGUINE

8oz chicken breast, brie cheese, artichokes, sun-dried
tomatoes, red onion, pesto cream sauce 24.99

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

GF SEAFOOD HOT POT

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

LOBSTER STUFFED RAVIOLI

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

V BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans,
lemon chili cream 21.99

KIDS MENU (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

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



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