

Mother's Day

WASHINGTON AVENUE GRILL

DINNER MENU 4PM - 9PM



STARTERS

GF ROASTED BEET SALAD

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

GF WAG KALE N' GREENS SALAD

Yuzu sesame dressing, honeydew, pear,
five spice almonds, feta 14.99

GF CAESAR SALAD

crisp romaine, parmesan, fried capers, croutons,
balsamic drizzle 15.49

GF FRIED BRUSSEL SPROUTS & TOFU

maple garlic soy glazed, sriracha aioli 14.49

CRAB CAKES

3 cakes, tarragon tartar, preserve lemon slaw 19.99

SMOKED SALMON ON WONTON CRISPS

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

CRISPY WONTON PRAWNS

chipotle plum sauce 14.99

CALAMARI

preserve lemon, jalapeño, red onion, lime salt, tzatziki 18.49

GF DRY RIBS

salt & lemon pepper, sriracha ranch 13.99

MAINS

GF STEELHEAD SALAD

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

GF CAJUN CHICKEN CAESAR

8oz breast, pecorino romano, fried capers,
balsamic reduction, croutons 23.99

WAG WILD RICE BOWL

wild rice, pickled red cabbage, carrots, onions, red peppers,
bok choy & zucchini...

Teriyaki Fried Chicken 21.99 (6oz) / 26.99 (9oz)

spicy lemon cream, coleslaw, butter pickles

Vegan Fried Brussel Bowl 19.99

maple garlic soy, sriracha tofunaise, chives

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans,
lemon chili cream 22.99

MEDITERANNEAN GNOCCHI

house made gnocchi, mushrooms, zucchini, onion, marinara,
topped with goat cheese and basil 21.99

PESTO CHICKEN LINGUINE

8oz chicken breast, brie cheese, artichokes, sun-dried
tomatoes, red onion, pesto cream sauce 25.49

LOBSTER RAVIOLI

ricotta stuffed ravioli, garlic cream, prawns, asparagus,
basil pesto, sun-dried tom pesto 26.99

GF CURRY KAHLUA PRAWNS

yellow curry Kahlua cream sauce,
jasmine rice, mixed veg 24.49

PECAN CRUSTED STEELHEAD

arugula pesto bearnaise,
jasmine rice, mixed veg 29.49

GF AHI TUNA

fresh Ahi, sesame crusted, wasabi soy sauce,
jasmine rice, mixed veg 28.99

GF STUFFED CHICKEN

prosciutto & goat cheese stuffing, tarragon cream, jasmine
rice, mixed veg 25.99

BRAISED BEEF SHORT RIB

slow braised in a house made hoisin BBQ sauce,
garlic herb mashed potatoes, mixed veg 35.99

7oz FLAT IRON STEAK

AAA beef, WAG signature demi, garlic herb mashed
potatoes, mixed veg 36.99

SEAFOOD PENNE

prawns, steelhead, snapper, tomato basil
cream sauce 24.49

GF SEAFOOD HOTPOT

prawns, steelhead, snapper, rice noodles,
red curry coconut cream broth 24.99

KIDS MENU

CHICKEN STRIPS & FRIES 13

GF GRILLED STEELHEAD, RICE, VEG 15

PENNE ALFREDO 12

DESSERTS

GF CREME BRULEE 10

TIRAMISU 10

CHOCOLATE PEANUT BUTTER PIE 11

GF CHOCOLATE GANACHE TORTE w ice cream 10.5

DRINK FEATURE

'MUM'OSA

3oz Sparkling wine, 2 oz OJ 8.99

WAG SANGRIA

1oz Spiced Rum + peach schnapps, 3oz Red or White wine,
fruit juices 9.99

COCONUT PINEAPPLE MARGARITA

1oz coconut tequila, pineapple, coconut syrup, lime 8.99

PEACH APEROL SPRITZ

1oz Aperol, peach nectar, 2oz prosecco, soda 12.49

GF gluten free

prices do not include tax

GF no gluten ingredient