



WASHINGTON
AVENUE
GRILL



DINNER

APPETIZERS

SOUP DU JOUR

OR...

GF WAG SIGNATURE CRAB BISQUE

tomato, basil, crab, cream, herbs and spices cup 7.99
bowl 9.99

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 18.99

GF BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon aioli
parmesan, capers, wonton chips 17.99

GF TOMATO BASIL MUSSLES

3/4 lb of fresh mussels, tomato basil
white wine broth, house cut fries 20.99

MONDAY TO FRIDAY

DRINKS

LOCAL BREW

Lager & Pale Ale (16oz) \$5

HOUSE WINES

Red & White \$6

SIGNATURE COCKTAILS

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

HAPPY HOUR



3 pm TO 5 pm

CRAB CAKES \$16

CALAMARI \$14

CHICKEN WINGS \$14

SHORTRIB POUTINE \$12

CRISPY BRUSSEL SPROUTS \$12

SMOKED SALMON WONTON CRISPS \$13

NIBBLES

SALAD TOPPERS

...add 7oz Cajun Chicken Breast 8.99

...6 garlic prawns 9.99

...3 scallops 9.99

STARTER SALADS

GF WAG HOUSE GREENS SALAD

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

GF CAESAR SALAD

romaine, pecorino romano, fried capers,
balsamic, croutons 15.99

GF ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved
lemon & honey vinaigrette 15.49

GF MOJITO QUINOA & CRISPY CHIC PEA SALAD

arugula, iceberg, bocconcini pearls, cantaloupe,
mojito vinaigrette 16.99

ENTREE SALADS

GF CAJUN CHICKEN CAESAR SALAD

romaine, pecorino romano, roasted garlic,
fried capers, balsamic, croutons 24.99

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,
almonds, maple balsamic vinaigrette 25.99

BISTRO

YAM FRIES

ginger aioli 9.99

DRY RIBS

spicy sweet soy, ginger & scallions 15.99
~ or, classic salt and pepper **GF**

SHORT RIB POUTINE

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

CALAMARI

preserve lemon, jalapeno, red onion, lime salt,
tzatziki 18.99

CRISPY WONTON PRAWNS

wonton wrapped tiger prawns, chipotle
plum sauce 15.99

CHILI SOY GLAZED CHICKEN WINGS

1 lb of wings, roasted peanut glaze, sesame
cucumber aioli 19.49

GF CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glazed, sriracha tofunaise 15.99

TURN OVER FOR
MORE
DELICIOUS OPTIONS



prices do not include taxes

GF ~ gluten free ~

GF ~ item has no gluten ingredient but may contain traces - Please notify server of all allergies ~

~ 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, sesame,
wonton chips 22.99 3oz / 27.99 6oz

HOISIN BRAISED BEEF

Kimchi Cream, carrots, chives,
wonton chips 22.99 6oz / 27.99 9oz

TERIYAKI FRIED CHICKEN

Spicy lemon cream, coleslaw, butter pickles,
wonton chips 22.99 6oz / 27.99 9oz

VEGAN FRIED BRUSSEL BOWL

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 22.49

STEELHEAD & CHIPS

2 piece steelhead, light tempura batter,
home made tartar 24.99

SURF

served with jasmine rice & seasonal vegetables

GF CURRY & KAHLUA PRAWNS

white tiger prawns, Kahlua, yellow curry cream
reduction 24.99

GF PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 29.99

GF CAJUN SNAPPER & PRAWNS

fresh snapper, 3 prawns, citrus dill yogurt 25.99

GF AHI TUNA

fresh Ahi, sesame crusted, wasabi soy sauce,
medium rare 29.49

MIXED SEAFOOD GRILL

steelhead, snapper, tiger prawns,
sweet chili mango pineapple salsa 28.99



TURF

served with garlic herb mashed potatoes &
seasonal vegetables

GF STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto and
goat cheese stuffing, tarragon cream 28.99

BRAISED BEEF SHORTRIB

slow braised in a house made hoisin BBQ sauce 36.99

BBQ BABY BACK RIBS

full rack, whisky BBQ glaze 31.99

FLAT IRON 7 OZ

excellent marbling tender & lean AAA Sterling Silver beef,
topped with our signature demi glaze 37.99

BRAISED LAMB SHANK

lemon herb roasted, roast garlic
oregano demi 28.49

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PASTAS & POTS

PESTO CHICKEN LINGUINE

7oz chicken breast, brie cheese, artichokes, sun-dried
tomatoes, red onion, pesto cream sauce 25.99

SEAFOOD PENNE

prawns, steelhead, snapper, fresh mussels, red onion
tomato basil cream 25.99

MEDITERRANEAN GNOCCHI

House made gnocchi, mushrooms , zucchini, onion,
marinara, topped with goat cheese and basil 22.99

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus,
basil pesto, sun-dried tomato pesto 26.99

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans, onions,
lemon chili cream 23.99

GF SEAFOOD HOT POT

prawns, steelhead, snapper, fresh
mussels, spicy red curry cream, rice noodles 25.99

KIDS MENU (Under 12 years old)

CHICKEN STRIPS & FRIES 13.50

PENNE ALFREDO 12.50

CHEESEBURGER & FRIES

brioche bun, patty, mozza, ketchup 16.00

GF GRILLED STEELHEAD

with rice & veggies 15.00

GF ROASTED 7OZ CHICKEN BREAST

with rice & veggies 14.50

DESSERT

CHOCOLATE PEANUT BUTTER PIE

WAGS "infamous" dessert 11.49

GF CHOCOLATE GANACHE TORTE

raspberry coulis, vanilla ice cream 10.49

HOMEMADE TIRAMISU

fresh fruit coulis 10.49

GF CREME BRÛLÉE

vanilla, lemon, caramelized sugar 10.49

WHITE CHOCOLATE CHEESECAKE

white chocolate ganache, strawberry coulis 11.99

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