



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 17.49

CRAB CAKES

3 cakes, tarragon tarter, preserved lemon slaw 19.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame
cucumber lime aioli 19.99

GF BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon aioli
parmesan, capers, wonton chips 18.99

GF TOMATO BASIL MUSSLES

3/4 lb of fresh mussels, tomato basil
white wine broth, house cut fries 23.49

MONDAY TO FRIDAY

DRINKS

LOCAL BREW

Lager & Pale Ale (16oz) \$6

HOUSE WINES

Red & White 6oz \$6 9oz \$9

SIGNATURE COCKTAILS \$8 each

Berry Mojito / House Sangria / Pineapple Coconut Margarita

HAPPY HOUR



3 pm TO 5 pm

CRAB CAKES \$16

CALAMARI \$15

CHICKEN WINGS \$15

SHORTRIB POUTINE \$12

CRISPY BRUSSEL SPROUTS \$12

SMOKED SALMON WONTON CRISPS \$13

7OZ STEAK FRITES & CHIMMI CHURRI \$30

NIBBLES

SALAD TOPPERS

...add 7oz Cajun Chicken Breast 9.99

...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 15.49

GF CAESAR SALAD

romaine, pecorino romano, fried capers,
balsamic, croutons 16.49

GF ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved
lemon & honey vinaigrette 16.49

ENTREE SALADS

GF CAJUN CHICKEN CAESAR SALAD

romaine, pecorino romano, roasted garlic,
fried capers, balsamic, croutons 25.99

GF STEELHEAD SALAD

steelhead filet, mesclun greens, red onion, capers,
goat cheese, strawberries, strawberry dill vinaigrette 27.99

GF SCALLOP & PRAWN SALAD

3 scallops, 5 prawns, spinach, apple, sun-dried cranberries,
almonds, maple balsamic vinaigrette 27.99

BISTRO

YAM FRIES

ginger aioli 9.99

DRY RIBS

spicy sweet soy, ginger & scallions 16.49
~ or, classic salt and pepper **GF**

SHORT RIB POUTINE

fries, braised beef shortrib, cheese curds,
demi, horseradish aioli 16.99

CALAMARI

preserve lemon, jalapeno, red onion, lime salt,
tzatziki 19.99

CRISPY WONTON PRAWNS

wonton wrapped tiger prawns, chipotle
plum sauce 16.99

CHILI SOY GLAZED CHICKEN WINGS

1 lb of wings, roasted peanut glaze, sesame
cucumber aioli 19.99

GF CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glazed, sriracha tofunaise 17.49

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 & edamame*

GRILLED AHI TUNA

Wasabi ranch, ginger aioli, cucumbers, sesame,
wonton chips 23.99 3oz / 27.99 6oz

HOISIN BRAISED BEEF

Kim chi ranch, carrots, chives,
wonton chips 23.99 6oz / 28.49 9oz

TERIYAKI FRIED CHICKEN

Spicy lemon cream, coleslaw, butter pickles,
wonton chips 23.99 6oz / 28.49 9oz

GF CRISPY TOFU BOWL

togarashi hot honey, yam, chili cucumber 23.99

CASUAL
EATS



WAG BURGER

peppered bacon, mozza, roasted garlic red relish,
smokey mustard, mayo, arugula, brioche bun 23.99

STEELHEAD & CHIPS

steelhead, light tempura batter, home made tartar
1 piece 19.99 / 2 piece 28.99

SURF

served with jasmine rice & seasonal vegetables

GF CURRY & KAHLUA PRAWNS

white tiger prawns, Kahlua, yellow curry cream
reduction 26.99

GF PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 31.99

GF AHI TUNA

fresh Ahi, sesame crusted, wasabi soy sauce,
medium rare 29.99

MIXED SEAFOOD GRILL

steelhead, snapper, tiger prawns,
sweet chili mango pineapple salsa 31.99



TURF

served with garlic herb mashed potatoes &
seasonal vegetables

GF STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto and
goat cheese stuffing, tarragon cream 30.99

HOISIN BBQ BRAISED BEEF

8 oz boneless beef shank, ginger scallions 36.99

BBQ BABY BACK RIBS

balsamic BBQ glaze, warm potato salad, dill dressing, seasonal veg
26.99 half rack / 32.99 full rack

FLAT IRON 7 OZ

excellent marbling tender & lean AAA Sterling Silver beef,
topped with our signature demi glaze 39.99

BRAISED LAMB SHANK

lemon herb roasted, roast garlic demi 31.99

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PASTAS & POTS

PESTO CHICKEN LINGUINE

7oz chicken breast, brie cheese, artichokes, sun-dried
tomatoes, red onion, pesto cream sauce 27.99

SEAFOOD PENNE

prawns, steelhead, snapper, fresh mussels, red onion
tomato basil cream 27.99

FETTUCCINE CACIO E PEPE WITH PRAWNS

fresh house made pasta, heirloom tomato, black pepper
& parmesan reggiano cheese sauce, 8 tiger prawns 29.99

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus,
basil pesto, sun-dried tomato pesto 28.49

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans, onions,
lemon chili cream 24.99

GF SEAFOOD HOT POT

prawns, steelhead, snapper, fresh
mussels, spicy red curry cream, rice noodles 27.99

KIDS MENU (Under 12 years old)

CHICKEN STRIPS & FRIES 13.50

PENNE ALFREDO 13.00

CHEESEBURGER & FRIES

brioche bun, patty, mozza, ketchup 16.00

GF GRILLED STEELHEAD

with rice & veggies 16.00

GF ROASTED 7OZ CHICKEN BREAST

with rice & veggies 16.00

DESSERT

CHOCOLATE PEANUT BUTTER PIE

WAGS "infamous" dessert 11.99

GF CHOCOLATE GANACHE TORTE

raspberry coulis, vanilla ice cream 10.99

HOMEMADE TIRAMISU

fresh fruit coulis 10.99

GF CREME BRÛLÉE

vanilla, lemon, caramelized sugar 10.99

WHITE CHOCOLATE CHEESECAKE

white chocolate ganache, strawberry coulis 12.49

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