



WASHINGTON AVENUE GRILL



WAG

APPETIZERS

SOUP DU JOUR

OR...



WAG SIGNATURE CRAB BISQUE

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

YAM FRIES

ginger aioli 9.99

CALAMARI

preserved lemon, jalapeno, red onion, lime salt, tzatzik 19.99

CRISPY WONTON PRAWNS

wonton crusted tiger prawns, chipotle plum sauce 16.99

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

DRY RIBS

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

CHILI SOY GLAZED CHICKEN WINGS

1LB of wings, roasted peanut glaze
sesame cucumber lime aioli 19.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame
cucumber lime aioli 19.99

STEAMED MUSSELS

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

SHORTRIB POUTINE

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

BEEF TENDERLOIN CARPACCIO

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

CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glaze, sriracha tofunaise 17.49

MONDAY TO FRIDAY

DRINKS

LOCAL BREWS

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



3pm TO 5pm

CRAB CAKES \$16

CALAMARI \$16

CHICKEN WINGS \$16

SHORTRIB POUTINE \$13

CRISPY BRUSSEL SPROUTS \$13

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

WAG HOUSE GREENS SALAD

Yuzu sesame dressing, honeydew, pear,
five spice almonds, feta 15.49

CAESAR SALAD

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

ROASTED BEET SALAD

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

ENTREE SALADS

CAJUN CHICKEN CAESAR SALAD

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

STEELHEAD SALAD

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

SCALLOP & PRAWN SALAD

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

TURN OVER FOR
MORE
DELICIOUS OPTIONS



prices do not include taxes

~ gluten free ~

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

~ Ocean Wise ~

BEACH FARE

served with garlic fries or house salad

sub caesar \$2.49, sub yam fries \$2.49

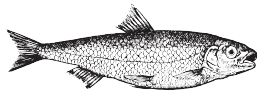
sub cup of tomato crab bisque or daily soups \$2.49

WAG CHEESESTEAK BAGUETTE

braised shortrib, roasted red pepper &
onion, mozza, rosemary jus 20.99

GRILLED STEELHEAD BURGER

lemon dijon aioli, arugula, sweet chili
pickled red onion, brioche bun 20.99



WAG BURGER

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

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DELICIOUS OPTIONS



FISH TACOS

cajun snapper or crispy prawn
lettuce, tomato, onion, cilantro crema,
chipotle aioli (2) 18.99 (3) 23.99

COD & CHIPS

cod, tempura batter, home made tartar sauce
1 piece 16.99 / 2 piece 21.99

STEELHEAD & CHIPS

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

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

Kimchi Cream, 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

CRISPY TOFU BOWL

togarashi hot honey, yam, chili cucumber 23.99

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

FETTUCCHINE 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

SEAFOOD HOT POT

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

KIDS

(Under 12 years old)

CHICKEN STRIPS & FRIES 13.50

PENNE ALFREDO 13.00

CHEESEBURGER & FRIES

brioche bun, patty, mozza, ketchup 16.00



GRILLED STEELHEAD

with rice & veggies 16.00



ROASTED 7OZ CHICKEN BREAST

with rice & veggies 16.00

ENTREES

served with jasmine rice & seasonal vegetables

STUFFED CHICKEN

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

HOISIN BBQ BRAISED BEEF

8 oz boneless beef shank, ginger scallions 36.99

CURRY & KAH LUA PRAWNS

white tiger prawns, Kahlua yellow curry
cream reduction 26.99

PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 31.99



DESSERT

CHOCOLATE PEANUT BUTTER PIE

WAGS "infamous" dessert 11.99



CHOCOLATE GANACHE TORTE

raspberry coulis, vanilla ice cream 10.99

HOMEMADE TIRAMISU

fresh fruit coulis 10.99



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