



## SMALL PLATES\_\_\_\_\_

### ROASTED GARLIC CHEESE

*With baguettes, fresh tomato-basil relish and toasted hazelnuts - 14*

### CRISPY BAY SCALLOPS - 11

### BONELESS BUFFALO CHICKEN WINGS

*Buttermilk fried and tossed in our spicy wing sauce - 15*

### OREGON COAST SHRIMP COCKTAIL - 13

### CRISPY CALAMARI

*With toasted almond romesco aioli - 16*

### MANILA CLAMS WITH ANDOUILLE SAUSAGE - 18

## SOUPS & SALADS\_\_\_\_\_

*Add Oregon Coast shrimp or rotisserie chicken to any of our salads ~ Add \$7*

### FIRE ROASTED TOMATO BASIL SOUP - 8 / 11

### WOODFIRE CLASSIC CAESAR - 8

### HOUSE DINNER SALAD

*Your choice of blue cheese dressing, ranch or fresh basil vinaigrette - 8*

### HEARTS OF ROMAINE BLUE CHEESE SALAD

*With romaine, blue cheese dressing and hazelnuts - 12*

## ENTREE SALAD

### ROTISSERIE CHICKEN COBB SALAD

*Rotisserie chicken, tomato, bacon, egg, toasted hazelnuts,  
Danish blue cheese, mixed greens and fresh basil vinaigrette - 24*

## WOODFIRE PIZZAS\_\_\_\_\_

### SAUSAGE & PEPPERONI PIZZA

*Italian sausage, sweet peppers, mushrooms, olives and three cheese blend - 17*

### MARGARITA PIZZA

*Fresh mozzarella, provolone, tomato and fresh basil with a lime salt crust. Drizzled with a balsamic glaze - 16*

### BARBECUED CHICKEN PIZZA

*Red onions, black olives, cilantro, smoked mozzarella, Fontina cheese with barbecue sauce - 18*

## OUR NORTHWEST PARTNERS

*We are proud to highlight many of our local purveyors, which share in our commitment to offer the finest Northwest ingredients.*

### NORTHWEST FARMS & SEAFOOD

Bornstein Seafoods - Bellingham, WA  
Double R Ranch - Loomis, WA  
Douglas Fruit - Pasco, WA  
Lummi Island Wild - Lummi Island, WA  
Middleton Six Sons Farms - Pasco, WA  
Richter Farm - Puyallup, WA  
Schuh Farms - Skagit Valley, WA  
Sitka Sound Seafoods - Sitka, AK

### NORTHWEST CRAFT BREWERIES

Anacortes Brewery - Anacortes, WA  
Boundary Bay - Bellingham, WA  
Diamond Knot Brewing - Mukilteo, WA  
Dick's Brewing Co. - Centralia, WA  
Farmstrong Brewing - Mt. Vernon, WA  
Hale's Ales - Seattle, WA  
Pike Brewing - Seattle, WA  
Scuttlebutt Brewing - Everett, WA  
Silver City Brewery - Silverdale, WA  
Top Rung Brewing - Lacey, WA

### NORTHWEST DISTILLERIES


Bluewater Organic - Everett, WA  
BroVo Spirits - Woodinville, WA  
Dry Fly Distilling - Spokane, WA  
Glass Distillery - Seattle, WA  
Heritage Distilling - Gig Harbor, WA  
Oola Distillery - Seattle, WA  
Sun Liquor - Seattle, WA  
Woodinville Whiskey - Woodinville, WA

### LOCAL PURVEYORS

Charlie's Produce - Seattle, WA  
Garden Fresh - Woodinville, WA  
Merlino Foods - Seattle, WA  
Mukilteo Coffee Roasters - Langley, WA  
Olympic Mt. Ice Cream - Shelton, WA

*\*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

*Active military personnel, show us your military identification and receive a 10% military discount.*

 *We can make this using "gluten free" ingredients. Please notify your server if you have any dietary concerns.*

# NORTHWEST STEAKS\_\_\_\_\_

**GF NORTHWEST TOP SIRLOIN\***

*Seasoned and chargrilled to your liking. Served with champ potatoes and seasonal vegetables - 32*  
*10 ounce Northwest Top Sirloin\* - 39*

**GF GINGER SESAME FLANK STEAK\***

*Signature Double R Ranch flank steak Kalbi marinated, grilled to your liking, and finished with our pineapple-mango salsa - 26*

**FILET MIGNON\***

*A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables - 45*

## SURF & TURF

**GF STEAK & BARBECUED PRAWNS**

*Northwest top sirloin paired with large ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes - 39*

**STEAK & CRISPY SCALLOPS**

*Northwest top sirloin paired with crispy panko scallops - 38*

# HOUSE SPECIALTIES\_\_\_\_\_

**GF THICK CUT PORK CHOP**

*Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce. Served with craisin rice pilaf and apple-cranberry compote - 32*

**GF BASIL CHICKEN PENNE**

*Rotisserie chicken, mushrooms, zucchini, red peppers, sundried tomatoes and asparagus in basil cream sauce - 24*

**GF WOODFIRE WAGYU BURGER\***

*Lettuce, tomato, pickles, red onion, chargrilled onion mayo and secret sauce. Served with seasoned fries - 19*

**WOODFIRE JAMBALAYA**

*A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, seared ocean prawns, Oregon Coast bay shrimp, Manila clams, tomatoes, file, green pepper and basmati rice - 26*

# FROM THE SEA\_\_\_\_\_

**FRESH COLUMBIA RIVER STEELHEAD**

*Chargrilled with sundried tomato basil butter and served with craisin pistachio rice pilaf and seasonal vegetables - 29*

**GF BARBECUED GARLIC PRAWNS**

*Ocean prawns sauteed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables - 25*

**BLACKENED NORTHWEST ROCKFISH**

*Rubbed with Cajun spices, blackened and topped with pineapple-mango salsa. Served with craisin pistachio rice pilaf and seasonal vegetables - 24*

## FISH & CHIPS

**CRISPY PANKO WILD ALASKA TRUE COD ‘N CHIPS**

*Three or four pieces of crispy panko crusted Bering Sea true cod. Served with seasoned fries - 21 • 25*

## ROTISSERIE CHICKEN

**GARLIC-HERB ROTISSERIE CHICKEN**

*One-half fresh garlic-herb chicken served with champ potatoes - 25*

**GARLIC-HERB ROTISSERIE CHICKEN & PRAWNS**

*One-half fresh garlic-herb chicken paired with our ocean prawns sauteed New Orleans style with garlic butter, spices, and red potatoes - 32*

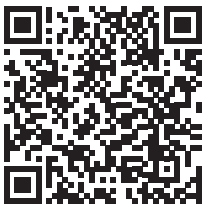
**CHICKEN COBB SALAD GF**

*Rotisserie chicken, tomato, bacon, egg, toasted hazelnuts, Danish blue cheese, mixed greens and fresh basil vinaigrette - 24*

## EARLY DINNERS

*Monday - Friday until 5:30 P.M.*

**SCAN TO VIEW OUR MENU!**



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