

## STARTERS

**CHARCUTERIE BOARD 23**

Assorted cheeses with thin slices of prosciutto, mixed berries, garlic crostini, Mediterranean olives, dried fruit, and candied walnuts

**HUMMUS & VEGGIE PLATE 15.5** 

Housemade and served with warm pita bread, celery, tomatoes, and sliced cucumbers

Add feta cheese +1 Add olives +1

**CRAB BRUSCHETTA 15**

Dungeness crab, cream cheese, red onion, tomato-basil salsa, balsamic dressing served on a freshly toasted baguette

**COCONUT PRAWNS 16.5**

5 jumbo prawns hand breaded in coconut shavings, served with tangy plum and sweet Thai chili sauce

**SEARED AHI 19.5**

Black and white sesame seed crusted ahi served with cucumber ribbons, soy dipping sauce, and wasabi

**STEAK SKEWERS 16** 

4 steak skewers served on top of a bed of seasoned greens and honey poppyseed dressing, with your choice of a chimichurri or sweet Thai chili sauce

**CRAB CAKES 19**

3 cakes of meaty Dungeness crab blended with bell peppers, cream cheese, green onions, Tabasco, soy sauce and breaded in panko, served over a small spring salad tossed with cilantro vinaigrette, citrus beurre blanc and spicy Thai chili sauce

**CALAMARI 14**

Lightly breaded calamari served with a housemade slaw and chipotle aioli

**BLASTED CAULIFLOWER 13.5**

Flash fried cauliflower generously seasoned with za'atar, served on top of a Greek yogurt dressing

## BAR BITES

**AVOCADO TOAST 16** 

Grilled rosemary toast generously topped with avocado, cherry tomatoes, pickled red onions, toasted pine nuts, and garlic aioli

Add ahi tuna +9

**VEGGIE FLATBREAD 16** 

Crispy garlic and herb flatbread, mascarpone cheese spread, topped with spinach, heirloom tomatoes, roasted bell peppers, mushrooms and red onions with layers of mozzarella cheese and a balsamic glaze drizzle

**FONTINA & PROSCIUTTO FLATBREAD 16**

Crispy garlic and herb flatbread with a tomato jam base, layered with prosciutto and fontina cheese topped with roasted red peppers and fresh basil

**MEATY HOT WINGS 15.5**

Bellevue's biggest wings tossed in spicy buffalo sauce served with celery sticks and a side of our house ranch or gorgonzola dressing

**STEAK TACOS (3) 15** 

Tender grilled steak, pickled red onions and cucumbers, topped with pineapple salsa, served on corn tortillas with a side of pico de gallo and salsa verde

Option for flour tortillas

**HALIBUT TACOS (3) 16**

Seared halibut on a bed of housemade coleslaw, topped with sliced cucumber, pickled red onions, pineapple salsa, and a sweet Thai chili sauce drizzle, served on flour tortillas

Option for corn tortillas

**VEGGIE TACOS (3) 14**  

Zesty fire-roasted corn, caramelized onions, grilled bell peppers and avocado with a side of green chili salsa and pico de gallo, served on corn tortillas

Option for flour tortillas

## SALADS &amp; SOUP

**COBB SALAD 19**

Baby greens, romaine hearts, grilled chicken, avocado, bacon, tomatoes, bleu cheese crumbles, cucumber, hardboiled egg, croutons, housemade ranch dressing \*

**CHICKEN CAESAR SALAD 16**

Marinated and perfectly grilled chicken breast served on a bed of crisp romaine hearts, parmesan shavings and housemade croutons \*

Sub salmon +3 Sub shrimp +3

**STEAK SALAD 18** 

Grilled steak, romaine and spring mix with shredded cheddar-jack cheese, pico de gallo, and tortilla strips tossed in chipotle ranch dressing \*

**WEDGE SALAD 14**

Crisp iceberg lettuce, pancetta, cherry tomatoes, shaved yellow onions, pine nuts, and bleu cheese crumbles and dressing \*

Want it chopped? Just ask! Add steak +6 Add chicken +5

**BUDDHA BOWL 18** 

Our signature salad! Spinach, quinoa, avocado, cumin, garbanzo beans, toasted almonds, balsamic roasted red onion, butternut squash, honey cilantro vinaigrette dressing

Add chicken +5 Add salmon +9 Add ahi tuna +9

**SPICY SOUTHWEST CHICKEN SALAD 18** 

Grilled Cajun chicken, romaine and spring mix tossed with roasted corn, black beans, cucumber, and cheddar jack cheese, topped with pico de gallo, avocado, and tortilla strips, tossed in chipotle ranch dressing \*

**KALE SALAD 14** 

Fresh raspberries, mandarin oranges, red onions, feta cheese and candied pecans, tossed in honey poppy seed vinaigrette

**SOUP D'JOUR CUP 7 BOWL 10**

Freshly made from scratch everyday

## FROM THE GRILL

All sandwiches served with steak fries or a small Caesar salad

Sub with house salad or sweet potato fries 2 Sub with cup of housemade soup 3

### CENTRAL CHEESEBURGER 18

All natural 1/2 lb. burger topped with cheddar cheese, butter lettuce, tomato, red onion all on a brioche bun

Add avocado +2 Add bacon +2

### GRILLED CHICKEN SANDWICH 17

Honey cured bacon, grilled chicken, butter lettuce, tomatoes, onion, garlic aioli, melted white cheddar, served on a brioche bun

Add avocado +2

### PHILLY CHEESESTEAK 19

Grilled steak topped with sautéed onions, mushrooms, green and red bell peppers, melted aged white cheddar cheese, served on rosemary bread

### BEYOND BURGER 18 (V)

The world's first plant-based burger that looks, cooks and satisfies like beef, topped with tomato, red onion, butter lettuce, and pickled pepper aioli, served on a brioche bun

### TURKEY CLUB 16

Sliced mesquite turkey, ham, bacon, melted aged white cheddar cheese, butter lettuce, tomato, and garlic aioli, served on toasted multi-grain bread

### PRIME STEAK SANDWICH 18

Grilled steak topped with melted aged white cheddar cheese, caramelized red onions and whole grain mustard aioli, served on rosemary bread

## SIDES + STARTER SALADS

### ROASTED ROSEMARY CARROTS 8 (V)

### ROASTED BRUSSEL SPROUTS 14

### FIRE ROASTED CORN 8 (V)

### GARLIC BUTTER MUSHROOMS 8 (V)

### HOUSE SALAD 7

Spring mix, cherry tomatoes, cucumbers, housemade croutons and raspberry balsamic vinaigrette

### CAESAR SALAD 7

Crisp romaine hearts, parmesan shavings, and housemade croutons

## LAND

### GRILLED LAMB CHOP 42

6 oz. lamb chop grilled to medium rare and served atop roasted cauliflower and glazed brussel sprouts, surrounded by a basil cream sauce

### FILET MIGNON 44

6 oz. prime filet mignon, creamy garlic mashed potatoes, port reduction, and served with broccolini

### STEAK GORGONZOLA 36 (GF)

Sliced tenderloin topped with a creamy gorgonzola sauce, served with a potato & cheese cake and a medley of button mushrooms and heirloom tomatoes

### ROASTED CHICKEN BREAST 27 (GF)

Pan roasted airline chicken breast on a bed of creamy garlic mashed potatoes, topped with a basil cream sauce and served with broccolini

Please allow 20 minutes to prepare

### CHICKEN PARMESAN 24.5

Lightly breaded pan fried chicken breast served with alfredo noodles tossed in a basil cream sauce

### CHICKEN TERIYAKI 24

Grilled chicken breast glazed with our housemade teriyaki sauce, and served with fried rice

### SPAGHETTI BOLOGNESE 22

Ground lamb and beef, pancetta tomato sauce, topped with fresh basil and grated parmesan cheese, served with grilled rosemary bread

### PORTOBELLO MUSHROOM 32 (V) (GF)

Portobello mushroom served over mashed potatoes, a grilled tomato, asparagus, and topped with a balsamic drizzle

## SEA

### MACADAMIA HALIBUT 39 (GF)

Macadamia nut crusted halibut, champagne and citrus beurre blanc, creamy garlic mashed potatoes, and French green beans

### SEARED CHILEAN SEA BASS 42 (GF)

Seared Chilean sea bass, served with scalloped potatoes, French green beans, and a basil and citrus beurre blanc sauce

### GRILLED SALMON 32 (GF)

Wild King Salmon, rice pilaf and French green beans, topped with pineapple salsa and a side of citrus champagne beurre blanc and sweet Thai chili sauce

Want it blackened? Just ask!

### PENN COVE MUSSELS 24

Steamed Penn Cove mussels in white wine, garlic, and herb broth, finished with a sprinkle of chili flakes and basil and served with grilled rosemary bread

### CIOPPINO 42

Clams, mussels, jumbo prawns, halibut and calamari in our famous red sauce. A true seafood lovers dish

### SHRIMP LINGUINI 24.5

Grilled shrimp, tender linguini, sautéed mushrooms, and asparagus spun in a garlic cream sauce and served with grilled rosemary bread

### PROPER ENGLISH FISH & CHIPS 24

Two large pieces of beer battered Atlantic Haddock, served with steak fries, coleslaw, and housemade tartar

(GF) Gluten-Free

(V) Vegetarian

\* Our salad dressings may contain raw eggs.

Notice required by King County: Consuming raw or undercooked meats, poultry, seafood, fish, and eggs may increase your risk to foodborne illness.