

## SHARES

### **oysters on the 1/2 shell\***

half-dozen, wild icelandic kelp  
mignonette + cocktail sauce <gf> 20

### **PG oyster shooter\***

>raw< oyster, citrus vodka, wild icelandic kelp  
+ herbs 21+ <gf> 4 ea

### **smoked salmon\***

cold-smoked salmon, red onion, capers + cream cheese  
w/ multi-grain crackers <gf> 16

### **classic shrimp cocktail**

prawns + rock shrimp w/ classic cocktail sauce  
or russian dressing <gf> 18  
additions: crab 10

### **king salmon spread**

bacon-'smoked' w/ dill, roasted piquillo peppers  
+ house-made sesame rice crackers <gf> 12

### **arancini**

crispy sicilian-style risotto balls w/ panko, fontina,  
parmigiano-reggiano + PG marinara sauce 13

### **charcuterie**

meat lovers w/ grilled olive bread <gf> 17  
or  
meat, cheese + marinated olives w/ crackers <gf> 19

### **char siu pork**

cold, sliced barbecued pork tenderloin  
w/ spicy chinese mustard; PG bulldog sauce;  
sesame seeds + trinity herbs 13

### **mushroom crostini**

sautéed locally foraged mushrooms  
w/ grilled rustic sourdough, shaved parmigiano-reggiano  
+ truffle oil <v> 17

### **impossible meatballs**

oven-roasted impossible™ meatballs w/ grilled onions  
+ garlic, dijon mustard gravy + herbs <gf,v> 15

### **cheese toast**

grilled sourdough w/ white wine, garlic, fromage blanc  
+ 'melted' tomato 14

### **burrata**

fresh burrata w/ olive bread a la plancha, olive tapenade  
+ extra-virgin olive oil, arugula <gf> 18



## MAINS

additions to mains: 2 oz maine lobster 12 / prawns 10 / crab 14 / scallops 12

### **filet mignon\***

grilled 8 oz certified angus beef® filet w/ PG boursin  
mashed potatoes, broccolini + red wine sauce <gf> 52

### **lamb shank\***

spice-braised lamb shank, creamy polenta w/ cloud forest cardamom,  
toasted cumin seeds, broccolini, red wine sauce  
+ black lime gremolata <gf> 39

### **steamers\***

steamed local manila clams, white wine + garlic 'bagna cauda' butter,  
parmesan crouton + drawn butter <gf> 27

### **bc king salmon\***

fresh grilled salmon w/ roasted fingerling potatoes, fennel,  
dijon mustard gravy, spinach, nueske's applewood-smoked bacon  
+ grilled onion <gf> 37

### **pork chili verde\***

pork tenderloin, tomatillo sauce, roasted chilies, potato, cotija cheese,  
lime, mint, cilantro + grilled tortillas <gf> 30

### **diver sea scallops\***

fresh sautéed scallops, roasted cauliflower w/ prosciutto, manchego,  
blistered cherry tomatoes, grilled onions, marcona almonds  
+ arugula 40

### **grilled new york steak\***

12 oz certified angus beef® NY, orzo w/ spiced butternut squash,  
spinach, grilled onions, cambozola-roasted garlic butter  
+ spiced hazelnuts 48

### **stan the man's killer clam linguine\***

steamed manila clams, pancetta, white wine, garlic, diced potatoes,  
italian parsley + lemon-garlic breadcrumbs 32

### **brussels beef\***

stir-fried beef w/ roasted brussels sprouts, broccolini, sesame oil,  
pickled radish, sichuan peppercorns, 5 spices, sweet soy sauce,  
garlic rice, chinese godmother sauce + crispy onion <gf> 30

### **cauliflower roast**

'melted' tomato, olive tapenade, whipped truffled goat cheese  
+ lemon-garlic breadcrumbs <gf, v> 23

## SALADS

### **the 'BLT' salad**

nueske's applewood-smoked bacon, romaine, avocado,  
marinated tomatoes + warm dijon-bacon vinaigrette <gf> 13

### **pacific grill caesar**

romaine hearts, parmigiano-reggiano cheese,  
hand-torn rosemary croutons <gf> 12  
additions: chicken 3 | anchovies 3 | rock shrimp 5 | everything 10

### **the 'chopped' wedge**

chopped iceberg lettuce, nueske's bacon, tomatoes  
+ blue cheese dressing <gf> 13  
additions: chicken 3 | avocado 3 | rock shrimp 5 | salami 2 | everything 10

### **grilled steak salad\***

grilled certified angus beef® teres major, mushrooms,  
sweet onion, arugula, shaved reggiano, L+P vinaigrette  
+ crispy onions <gf> 30

### **beijing duck breast salad**

sautéed duck breast w/ 5 spices, napa cabbage, celery,  
cilantro, black vinegar, sweet mustard, sesame vinaigrette,  
crispy skin + wonton <gf> 34

## SIDES

### **"french fry nirvana"**

skinny fries w/ garlic, crispy sage + rosemary 9

### **broccolini**

w/ cheddar cheese sauce  
+ lemon-garlic breadcrumbs <gf,v> 9

### **boursin mashed potatoes**

red potatoes w/ roasted garlic  
+ house-made herbed boursin cheese 9

### **green beans**

dry-fried chinese long beans w/ sichuan peppercorns,  
"facing heaven" chilies, tianjin pickled mustard  
+ fermented black bean 9

### **rosemary bread**

la brea bakery rosemary bread w/ 'melted' tomato,  
extra-virgin olive oil + roasted garlic <v> 5

### **PACIFIC GRILL adds a 20% Service Charge to all bills**

[excluding take-out & gift card purchases]

75% goes to employees servicing your table

25% to the house to compensate Support Staff.

Any additional tip goes directly to your server.

Service Charges & Tips cannot be paid with gift cards or certificates.

If the service does not meet your expectations, please ask for the manager on duty.

Thank you for joining us; we appreciate your business.

## COCKTAILS

**the mitzi - barrel-aged**  
myers's dark rum, white crème de cacao,  
amaretto + agave 15

**barrel-aged margarita**  
exotico blanco tequila, cointreau, agave + lime 15

**black walnut honey old fashioned - barrel-aged**  
eagle rare 10 year bourbon, black walnut, cherry  
+ orange bitters 15

**josephine**  
empres gin, cherry + basil 12

**dark cherry manhattan**  
woodinville bourbon, averna, amaretto di saronno 15

**old smokey**  
smoked whiskey, turbinado syrup, bitters + cherry foam 12

**the flaming lips**  
house-infused jalapeño exotico tequila, peach liqueur  
+ fresh lime juice 12

**mr. price is right...**  
*paying homage to one of our favorite supporters*  
smokey martini w/ tanqueray 10, scotch + orange zest 16

**sweet potion**  
uncle val's gin, woodinville bourbon, apple syrup  
+ alchermes liqueur 15

**night garden**  
black pursuit vodka, basil, pomegranate, grapefruit  
+ passion fruit juices 13

**Split Charges**  
starters **3.50**  
main courses **7**

**Substitutions [if possible]**  
will be at a modest additional charge.

ALL Menu Items are Necessarily Limited In Quantity  
**Substitutions + Modifications** not possible w/ some menu items

**EXECUTIVE CHEF** Jessica Armstrong  
**SOUS CHEF** Ben Sutton  
**GENERAL MANAGER** Christopher Johnson  
**ASSISTANT GENERAL MANAGER** Danielle Klein

v03.09.2020

# TACOMA'S DINING ROOM

For 15 years our team of passionate chefs and  
waitstaff has had the shared goal  
of serving our guests not only  
delicious cooked-to-order food --  
but we also take time to incorporate the  
healthiest sustainable ingredients.  
We source locally with the seasons,  
whenever possible, mindful of  
minimizing impacts to the planet we all share.

We try and throw a great party  
every night -- and genuinely hope  
you enjoy our efforts!



Gordon Naccarato  
CHEF / OWNER

## TASTING MENU

**THE CHEF'S EXPERIENCE**  
a personal 4-course dining event highlighting  
the flavors of **PACIFIC GRILL** | 55  
add beverage pairing | 20  
please ask your server for today's selection

## BEER

**incline cider company**  
explorer hopped cider 6

**sam smith organic perry**  
sparkling pear cider  
16oz bottle 10

**rotating cider** 8

**7 seas brewing**  
253 pilsner 6  
gose 5

**silver city brewery**  
tropic haze ipa 6

**everbody's brewing**  
local logger lager 5

**bainbridge brewing**  
eagle harbor ipa  
16oz can 12

**peroni**  
imported italian  
pale lager 5

**tacoma brewing co**  
mo pale ale 5

**stone**  
ipa 6

**bear republic**  
racer 5 ipa 6

**stella artois** 6

**rainier** 5

**corona** 5

**amstel light** 5

**white claw** 5

**kaliber n/a** 5

# BOOZY BRUNCH

SATURDAY + SUNDAY 10AM-2PM

**\*the small print:**

These menu items are raw or cooked to order.  
Consuming raw or under-cooked meats, poultry, oysters,  
seafood, shellfish, or eggs may increase your risk of  
food-borne illness, especially if you have certain medical conditions.