

Sahalee Dinner Menu

~ Casual Fare ~

Beef Tenderloin Skewers 19
Ginger teriyaki glaze

Dungeness Crab Fritters 12
Crab blended with bell pepper, onion and parmesan cheese then deep fried and served with a spicy Aioli

***Steamed Clams** 18
Steamed Vancouver Island manila clams served with white wine and fresh herbs, served with grilled French bread

Deep Fried Artichoke Hearts 10
Served with jalapeno aioli

***Classic Wagyu Burger** 15
Smoked bacon and cheddar cheese, served with house truffle fries

***Mini Wagyu Burgers** 10
Three mini Kobe burgers served with cheddar, lettuce, tomato, pickle and onion

Fish and Chips 18
Fresh halibut, tempura fried and served with lemon and house made tartar sauce

Fried Risotto Arancini 10
With bacon and parmesan, served with marinara sauce

~ Salads ~

All salads may be ordered in half sizes

Apple Almond Cranberry Salad 9
Mixed greens, with honey lemon dressing, dried cranberries, sliced almonds and honey crisp apples
GF

Caprese Salad 12
Fresh mozzarella, heirloom tomatoes, and organic basil with extra virgin olive oil and balsamic reduction GF

Mexican Chopped Salad 16
Grilled chili rubbed chicken, toasted pumpkin seeds, bell peppers, queso fresco, tomato, roasted corn, house-made tortilla strips, and cilantro lime dressing GF

Iceberg Wedge Salad 9
Smoked bacon, English cucumber, blue cheese crumbles, cherry tomatoes, and blue cheese dressing GF

House Green Salad 6
Mixed organic greens, tear drop tomato, English cucumber, and choice of dressing GF

***Caesar Salad** 9
Romaine hearts, house croutons, Parmigiano Reggiano, and house-made Caesar dressing

Jackson Square Salad 24
Dungeness crab, bay shrimp, egg, tomato, avocado, and Maytag blue cheese tossed with Caesar dressing GF

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*Menu item may contain raw or undercooked ingredients

~ Entrées ~

***Grilled New York Pepper Steak 38**

Center cut Angus New York strip steak dusted with cracked black pepper, finished with demi-glace

***Akaushi Wagyu Top Sirloin 35**

Grilled with house lime chili teriyaki sauce GF

***Pan Roasted Pork Chop 24**

Pan roasted Berkshire pork chop with sauteed Honey Crisp apples and sour cherry chutney GF

***Halibut and Crab Gratin 35**

Roasted fresh Alaskan halibut fillet with Dungeness crab and sauce mornay

Lobster and Sausage Rigatoni 26

Rigatoni pasta with Italian sausage and sautéed lobster, in a San Marzano tomato and cream sauce topped with Reggiano. Ask your server for a gluten free option

Chicken Linguini 24

Sautéed breast of chicken, reduced stock, heavy cream, Romano and parmesan cheese

Chili Rellenos 20

Roasted Anaheim peppers filled with Peppjack cheese, simmered ranchero sauce served with rice and pinto beans

Chicken Piccata 26

Pan fried parmesan crusted breast of chicken with lemon and capers

Sides

Pan Roasted Brussel Sprouts 8

Pasta with Butter and Parmesan 6

Grilled Vegetables 8

Truffle Fries 6

House Made Onion Rings 8

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