

# Sahalee Dinner Menu

## ~ Casual Fare ~

**Beef Tenderloin Skewers** 22  
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

**\*Ahi Sashimi** 18  
Pickled ginger, wasabi, light soy

**Hummus Plate** 14  
Served with grilled pita bread, spiced olives and fresh vegetables

**Bruschetta** 12  
Grilled bread with Romesco sauce, roasted tomato, basil and artichoke

**\*Classic Wagyu Burger** 15  
Smoked bacon and cheddar cheese. Served with choice of regular, sweet potato or truffle fries

**Impossible Avocado Burger** 18  
Lettuce, tomato, onion, and pico de gallo. Served with choice of regular, sweet potato or 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

**Mini Fish Tacos** 18  
Served with avocado, pico de gallo, queso fresco, and salsa GF

## ~ Salads ~

All salads may be ordered in half sizes

**Apple Almond Cranberry Salad** 9  
Mixed greens with dried cranberries, sliced almonds, honeycrisp apples, and honey Dijon dressing GF

**Shaved Fennel Orange Salad** 12  
Shaved fennel bulb, sliced celery, Valencia orange, fresh tarragon, spiced pecans, and grilled lemon vinaigrette GF

**Beet & Arugula Salad** 9  
Organic baby arugula, roasted beets, and balsamic vinaigrette GF

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

**Sesame Ginger Chicken Salad** 22  
Sahalee's custom mixed greens, avocado, bell pepper, English cucumber, grilled teriyaki chicken, roasted cashews, and ginger sesame dressing

**French Green Bean Salad** 9  
French beans, blonde frisee, oven roasted tomato, fried goat cheese, and honey vinaigrette

**Grilled Baby Gem Salad** 10  
Baby Gem lettuce, Honeycrisp apple, hazelnuts, bacon, and bleu cheese vinaigrette GF

**Dungeness Crab Salad** 26  
Sahalee's custom mixed greens, cherry tomato, English cucumber, Dungeness crab, and served with choice of 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 Steak 35**

Center cut Angus New York strip steak topped with house made steak butter.  
Served with fried Walla Walla onion rings

### **\*Akaushi Wagyu Top Sirloin 35**

Grilled with house lime chili teriyaki sauce and pineapple chutney

### **\*Pan Fried Pork Chop 30**

Pan fried Duroc pork chop finished with creamy country gravy

### **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

### **\*Blackened Alaskan Halibut 35**

Served with an avocado tomatillo salsa GF

### **Rigatoni Bolognese 24**

House made Bolognese sauce with rigatoni pasta and a duo of Italian cheeses.  
Ask your server for a gluten free option

### **\*Veal Chop 44**

Pan fried veal chop with lemon arugula salad  
and shaved Parmigiano Reggiano GF

### **Vegetarian Chicken Parmesan 20**

Housemade tomato sauce, fresh mozzarella, vegetarian chicken, fresh herbs and a duo of Italian cheeses, served with grilled bread and sauteed vegetables

### **Chicken Piccata 26**

Pan fried parmesan crusted breast of chicken with lemon and capers

### **\*Grilled Lamb Chops 44**

Lemon & rosemary marinated Colorado lamb chops GF

### 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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