

## SMALL SWEETS

house-baked mini-desserts  
4.5 for one 12.50 for a trio

### portugese port flan \*

caramelized custard with lemon, orange and port wine; served with whipped cream

### chocolate marble cheesecake \*

topped with dark chocolate ganache and whipped cream; drizzed with raspberry sauce

### carrot genoise cake

a light carrot sponge cake layered with cardamom cream cheese frosting and chocolate ganache; topped with candied carrots

### chocolate-kahlua silk pie \*

with brown sugar-pecan crust, espresso-chocolate ganache and kahlua-caramel sauce

### “ris a la malta” \*

rich and creamy rice pudding with toasted almonds and crannies; with cranberry-grand marnier sauce

### cobbler-of-the-day

served warm with vanilla ice cream

### today’s housemade ice cream \*

served with a cookie \*

### today’s housemade sorbet \*

served with a cookie \*

### chocolate-hazelnut brownie sundae

served warm and topped with vanilla ice cream and fudge sauce

\* is or can be gluten-free

## COFFEE

2.75

organic blends by columbia river coffee roasters

## TEAS

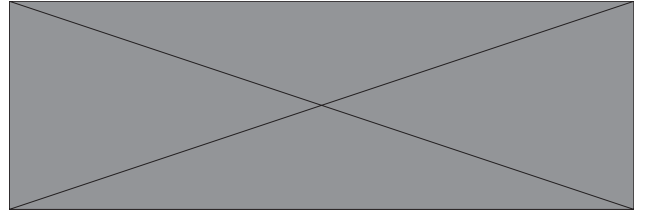
4

### freshly-brewed pot

earl grey (regular & decaf), english breakfast, darjeeling, emerald blossom green tea, star-spangled herbal tea, mint, chamomile

BRIDGE *water*

B I S T R O



LUNCH

oscar wilde -  
“no love is as pure and  
simple as the love of food”

## SOUPS

served with house-made bread

soup of the day 4.5 / bowl 7.5

clam and mussel chowder 4.75 / bowl 8.5 \*  
a 27-year favorite at our shoalwater restaurant;  
potatoes, tomatoes, basil, cream and a hint of curry

french onion-mushroom soup \*  
4.5 /bowl 7.5

made with rich vegetable stock  
and topped with a crouton and swiss cheese

## SALADS

served with house-made bread

house salad of organic greens 5.5 / 8 \* v  
with toasted hazelnuts, radish sprouts and tomato;  
tossed with choice of dressings:  
balsamic-honey mustard, bleu cheese,  
sweet-sour vinaigrette v, ranch,  
wild salalberry vinaigrette v

caesar salad 6.5 / entree 9 \*  
tossed with tony's classic dressing, asiago cheese  
and housemade garlic croutons

cranberry salad 6.5 / entree 9 \* v  
organic greens with feta cheese, toasted walnuts  
and craisins; tossed with our cranberry vinaigrette

apple-gorgonzola-spinach salad 11 \* v  
fresh spinach tossed with warm sweet and sour  
vinaigrette, sliced fresh apples and raw mushrooms  
add grilled bacon 1.5

mayan salad 12.5 \* v  
roasted yams and beets, quinoa, corn-black bean  
relish, avocado, tomato; served in a savoy cabbage  
leaf and a side of honey-lime dressing

enhance any salad or entree with:

3 oz. crab add 8  
5 grilled prawns add 7  
6 oz. grilled chicken breast add 5  
deep-fried calamari add 7.5  
4 oz. grilled salmon add 9  
4-oz. tofu add 4

## "FISH" & CHIPS

flash-fried in transfat-free oil;  
served with house slaw and tartar sauce

wild alaskan cod \*  
small 12.5 regular 19.5

calamari 12.5 \*

## BURGERS

served with a scatter of house fries

shoalwater cougar burger 11.5 \*  
flame-grilled all-natural Piedmontese beef patty  
on a toasted kaiser bun; topped with Cougar gold  
white cheddar, pepper-bacon, cranberry-blueberry  
mustard, mayonnaise, lettuce and tomato

classic burger 9.5 \*  
flame-grilled all-natural Piedmontese beef patty  
on a toasted bun with lettuce, tomato and mayo  
with tillamook gold cheddar add 1.5  
with pepper-bacon add 1.5

gorgonzola burger 10.5 \*  
flame-grilled all-natural Piedmontese beef patty  
on a kaiser bun; topped with caramelized onions  
and gorgonzola cheese, our balsamic mustard  
mayonnaise, lettuce and tomato  
with pepper-bacon add 1.5

portabello mushroom "burger" 11  
meatless - two teriyaki-glazed portobellos grilled  
with swiss cheese; served with balsamic mustard  
mayonnaise, lettuce and tomato on a kaiser bun

## FRIES

house french fries \* v  
small 3 large 4.5  
flash-fried in trans-fat free oil; with tomato ketchup

cajun fries \* v  
small 3.5 large 5  
tossed with cajun "magic dust;" with creole mayo

over-the-top fries 9 \*  
tossed with gorgonzola & pepper-bacon crumbles  
or  
tossed with truffle oil and truffle shavings v

add dipping sauces  
50¢ each

honey-lime aioli, creole mayonnaise,  
sweet chili sauce or red tartar

## COMBOS

1/2 sandwich, small house salad or  
cup of soup or chowder any two for 10

welcome and bon appetit!

split order charge 2.5 • corkage 15 per bottle

18% suggested gratuity added to parties of  
seven or more and separate checks.

\* items which are (or can be prepared) gluten-free  
(wheat products cooked in same area)

v items which are (or can be) vegan

# SANDWICHES ETC.

served with a scatter of house fries

asiago-grilled chicken salad sandwich  
half 6 full 9

grilled “inside-out” with crispy asiago cheese  
on the outside, chicken-pesto salad on the inside

grilled tuna melt sandwich

half 6 full 9

tuna salad and cheddar cheese on sourdough

classic reuben or turkey reuben sandwich

half 6 full 9

with corned beef or turkey, sauerkraut,  
swiss cheese and 1000 island dressing on rye

bbq bison brisket sandwich 11.5 \*

black butte porter-brasied brisket served memphis-  
style with spicy slaw on a toasted kaiser bun

fish-of-the-day street tacos 11.5 \*

2 white corn tortillas topped with sauteed  
fish, our house mexi-slaw and mexican cheese;  
served with roasted corn-black bean-rice relish

fisherman’s sandwich 12.5

grilled wild salmon with olive tapenade,  
mozzarella cheese and balsamic mustard  
mayonnaise on our housemade french bread

prime rib dip sandwich 12

thinly sliced prime rib on a toasted hoagie bun;  
served with au jus and horseradish sauce  
add swiss cheese 2

lamb “gyro” pita 10.5

handmade lamb burger with tomatoes, lettuce and  
tzatziki sauce wrapped in a pita flatbread

## BISTRO FARE

served with house-made bread

pan-seared wild salmon 14.5

4-oz. filet with swedish mustard-dill sauce

pan-fried willapa bay oysters \*

(cajun-style or deep-fried also available)

served with tartar sauce or creole mayonnaise

6 for 14.5 10 for 23

pasta-of-the-day

with grilled chicken breast add 5

with seafood medley add 8

ratatouille 15 \* v

braised tomato, onion, zucchini, eggplant, garlic and  
sweet peppers; served with basil-cheese polenta

notice: consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.

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