

LITTLE BOSTON

B · I · S · T · R · O

DINNER MENU

Appetizers

Artichoke & Spinach Dip

Warm Creamy Artichoke and Spinach Dip served with Toasted Petite Naan Bread

10.95

Pan Fried Pacific Northwest Oysters

Cheddar Grits and Smoked Tabasco Cream

14.95

Soup and Salad

Little Boston Seafood Chowder

Clams, Shrimp, Bay Scallops, Smoked Geoduck, True Cod

GF 5.95/8.95

Little Boston Caesar Salad

Romaine Hearts, Grilled Fry Bread Croutons, Shaved Parmesan Cheese,
House Cracked Pepper Caesar Dressing

6.95

House Salad

Romaine Blend, Shredded Carrots, Cherry Tomatoes, Sliced English Cucumber and
Choice of Dressing

5.95

Entrees

Butternut Ravioli

Sage Brown Butter Sauce, Candied Butternut & Fried Sage

19.95

Smoked ½ Chicken

Sautéed Squash Medley, Carrot/Ginger Puree, Aged White Cheddar Yukon Mashed Potatoes

GF 22.95

Long Bone Short Rib

Slow Braised Sous Vide Short Rib with Aged White Cheddar Yukon Mashed Potatoes, Sautéed Brassica Greens, Natural Jus

31.95

Down by the Bay

Bay Scallops served in a Creamy Parmesan Sauce over Angel Hair Pasta and Grilled Asparagus topped with Tomato Concasse

22.95

Maine Lobster Tail

14oz Butter Poached Tail, Drawn Butter, Garlic Marble Potatoes & Grilled Asparagus

49.95

Frutti Di Mare “Fruit of the Sea”

Tiger Prawns, Mussels, Clams, Calamari, Lobster, White Wine and Tomato Broth served over Gluten Free Rice Noodles

26.95



Steak House Selections

Steak House Selections start with a choice of Seafood Chowder or Salad & Fresh Baked Bread. Served with White Cheddar Yukon Mashed Potatoes and Sautéed Squash Medley

Top Sirloin	8oz.	22.95	
Certified NW Black Angus Filet Mignon	5oz.	29.95	8oz. 36.95
USDA New York Strip	12oz.	32.95	
Prime USDA Rib Eye	14oz.	35.95	

Steaks are cooked to order. Consuming undercooked Meats may increase your risk of food borne illness