

# 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

12

#### **Pan Fried Pacific Northwest Oysters**

Cheddar Grits and Smoked Tabasco Cream

15

### *Soup and Salad*

#### **Little Boston Seafood Chowder**

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

**GF Cup 6 Bowl 9**

#### **Little Boston Caesar Salad**

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

7

#### **House Salad**

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

6

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

## *Entrees*

### **Butternut Ravioli**

Sage Brown Butter Sauce, Candied Butternut & Fried Sage

**20**

### **French Onion Chicken**

Slow Braised 8oz. French Onion Chicken served with Pappardelle Pasta, Sautéed Asparagus Tips, Aged White Gruyere and Fresh Charred Toast Points

**23**

### **Long Bone Short Rib**

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

**32**

### **Down by the Bay**

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

**23**

### **Maine Lobster Tail**

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

**50**

### **Frutti Di Mare “Fruit of the Sea”**

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

**27**



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## *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*

<b>Top Sirloin</b>	8oz.	<b>23</b>	
<b>Certified NW Black Angus Filet Mignon</b>	5oz.	<b>30</b>	8oz. <b>37</b>
<b>USDA New York Strip</b>	12oz.	<b>33</b>	
<b>Prime USDA Rib Eye</b>	14oz.	<b>36</b>	
<b>Add: 14oz. Lobster Tail</b>	<b>31</b>	<b>1/2lb Red King Crab</b>	<b>22</b>