

LITTLE BOSTON

B · I · S · T · R · O

STARTERS

Calamari

Fresh-Cut Calamari, soaked in Buttermilk, tossed in Sweet Chili Sauce topped with Toasted Peanuts

24 GF available

Steak Tartar

Raw 4oz. Filet Mignon with minced Shallots, White Truffle Oil, Fresh Parsley, Tarragon and Dijon Vin topped with a Salt Cured Egg Yolk, Truffle Salt and Micro Greens, served with Garlic Crostini

26

Baked Burrata

Cheesy Baked Burrata served with Garlic Crostinis, Fresh and Dried Fruits, Toasted Nuts, Lemon Zest and Honey

21

Bread Service

A Seasonal Selection of Fresh In-House Baked Bread, served with Whipped Butter

8

SOUP & SALAD

Little Boston Seafood Chowder

Seasonal Fresh Seafood in a Creamy New England-Style Chowder

GF Cup 9 • Bowl 11

Carrot Curry Soup

Blended Carrots and Ginger with Hint of Curry Spice and Gentle Sweetness of Coconut

GF Cup 8 • Bowl 10

Seasonal Salad

Young Kale, Arugula, Spring Mix and Spinach tossed in Fermented Pom Vinaigrette topped with Roasted Beets, Bacon Lardons, Pomegranate Arils, Toasted Sunflower Seeds and Rogue River Bleu Cheese

23

Little Boston Caesar Salad

Hearts of Romaine tossed in House Made Black Peppercorn Caesar Dressing topped with Imported Parmigiano, Fresh Herb Croutons and Lemon Wedge

20

SALISH RAW BAR

Scallop Crudo

Thinly Sliced Jumbo Sea Scallops served with aromatics, Citrus and Herbs topped with Citronette Dressing

26

Shrimp Scampi

Six Jumbo Shrimp broiled in Garlic Butter Sauce, served with Fresh Lemon and Parsley

22

Dungeness Crab Platter

One Pound Local S'Klallam Harvested Dungeness Crab, served Hot with Fresh Lemon and Drawn Butter

35

•Service charge of 20% will be added for parties of 6 or more.

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

ENTREES

Pan Seared Salmon

Seared Fresh 8oz. King Salmon Filet, served with Grilled Asparagus and Mushroom Truffle Risotto
48

Main Lobster Bake

Split 14oz. Maine Lobster Tail baked in Shell with Lemon, brushed with French Aioli, served with Garlic Roasted Marbled Potatoes, Grilled Asparagus and Drawn Butter
78

Blue Crab Ravioli

Ravioli stuffed with Blue Crab, layered under a Gorgonzola Béchamel topped with Acadian Style Tabasco Tomato Relish
44

Braised Beef Short Ribs

Tender Beef Ribs simmered in Red Wine Aromatics, Herbs and Savory Vegetables, served on a bed of Polenta
52

Scallop Linguine Alfredo

Four Jumbo Pan Seared Scallops, served on a bed of Linguine Pasta tossed in a Rich and Creamy House Garlic Alfredo Sauce topped with Grilled Asparagus and Blistered Tomatoes
48

Korean Fried Duck a'l Orangè

Tender Duck Breast perfectly seasoned and Twice Fried tossed with Fresh Squeezed Asian inspired Orange Sauce, served over Sweet and Savory Crispy Fried Rice decorated with Sautéed Snow Peas, Cilantro, Green Onions and Fresh Orange Slices
46

Chef's Selection

Ask your server about our Chef's Special Dish
Market Price

STEAK/CHOP HOUSE SELECTIONS

<i>Smoked Stuffed Pork Chop</i>	52
Brined and Smoked 14oz. Pork Chop stuffed with a Sweet and Savory Apple Chutney Herbed Stuffing and drizzled with a Spiced Cran Apple Glaze	
<i>Prime USDA Rib Eye 14oz.*</i>	70
<i>Certified NW Black Angus Fillet Mignon 10oz.*</i>	75
<i>Bacon Wrapped</i>	80
<i>Manhattan Cut 9oz.</i>	68
<i>Butcher's Steak 10oz.</i>	65

Served with Choice of Two:

Mushroom Truffle Risotto Roasted Vegetables
Grilled Asparagus Garlic Roasted Marble Potatoes Sautéed Mushrooms

Upgrade to Steak Oscar Style: Dungeness Crab and Bearnaise 10

Top with a Signature Sauce: 4

Peppercorn Demi Black Garlic Herb Butter Béarnais
Red Wine Demi Chimichurri Sauce Bleu Bechamel

Add: Butter Poached Lobster Tail (14oz) 60

Pan-Seared Scallops (3) 40

Shrimp Scampi (6) 22