

LITTLE BOSTON

B · I · S · T · R · O

STARTERS

Marrow Board

Smoked Beef Bone Marrow served with Garlic Crostinis and Whipped Butter

18

Fried Artichoke

Tender Fried Artichoke Hearts served with Lemon-Herb Aioli

20 (GF available)

Calamari

Fresh Cut Calamari soaked in Buttermilk tossed in House Dredge and Fried to perfection served with Sweet Chili Lime Aioli

20 (GF available)

Bread Service

Fresh Baked Dinner Rolls served warm with Whipped Butter

8

SOUP & SALAD

Little Boston Seafood Chowder

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

GF Cup 9 • Bowl 11

French Onion

Smooth blend of Onions, Red Wine and Rich Beef Stock topped with Fresh Garlic Crostini and Shaved Gruyere

GF Cup 8 • Bowl 10

Black and Bleu

Blend of Greens tossed in Strawberry Balsamic Vinaigrette topped with a Grilled 5oz. Top Sirloin, Rogue River Bleu Cheese, Fresh Strawberries, Candied Pecans, Fried Shallots and Crispy Smoked Bacon

18

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

17

SALISH RAW BAR

Jumbo Cocktail Prawns 20

Five Grilled and Chilled Prawn served atop shaved Romaine Lettuce with Tequila Bloody Mary Cocktail Sauce and a Lime Wedge

Local Oyster Trio 32 (Rotating Varieties)

Half Dozen Oysters served with Mignonette, Tequila Bloody Mary Cocktail Sauce and a Lemon Wedge

Dungeness Crab Platter 35

One Pound Local S'Klallam Caught Dungeness Crab served Hot or Cold with Drawn Butter and Fresh Lemon

ENTREES

King Salmon

Char Broiled 8oz. King Salmon Fillet topped with Lemon Dill Caper Butter served with Garlic Herb Buttered Marble Potatoes and Grilled Asparagus

40

Grilled Sword Fish

Grilled 6oz. Sword Fish Steak topped with Tropical Salsa served with Fresh Lime, Cilantro and Sweet Pepper Coulis atop a Seared Polenta-Corn Cake

38

Little Boston Rav

Handmade Vegetarian Ravioli tossed in Creamy Garlic/Pesto Sauce topped with Imported Parmigiano Reggiano, Mini Buffalo Mozzarella, Fresh Basil and Toasted Pine Nuts

38

Bison Osso Bucco

Bone-In Bison Shank Slow Braised in Red Wine/Tomato Broth infused with Garlic, Aromatics and Savory Herbs served on a bed of Creamy Polenta with Roasted Root Vegetables topped with Jus

48

Chicken Marsala

Tender Pan Seared 8oz. Chicken served with a Rich and Savory Marsala Mushroom Sauce on a bed of Linguine

38

Seasonal Scallops

Pan Seared Scallops served on Grilled Asparagus and Roasted Garlic Orzo topped with Gremolata and Micro Greens

40

Chef's Seafood Selection

Fresh Caught Seafood Special (Ask server for today's special)

Market Price

STEAK HOUSE SELECTIONS

*USDA New York Strip 12oz.**

55

*Prime USDA Rib Eye 14oz.**

65

*Certified NW Black Angus Fillet Mignon 8oz.**

50

•Served with Garlic Herb Buttered Marble Potatoes and Sautéed Seasonal Vegetable Medley

Add: 6oz. Lobster Tail 25

SIGNATURE BISTRO FOR TWO

Prime USDA 33oz. Tomahawk Rib Eye Steak **180 / 250** with Bottle of Paired Wine Selection
Served with choice of Grilled Asparagus, Roasted Root Vegetables or
Garlic Herb Buttered Marble Potatoes

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