

LITTLE
BOSTON

B · I · S · T · R · O

STARTERS

Calamari

Fresh-cut Calamari, soaked in Buttermilk, tossed in our House Fry Dredge, served with Garlic-Lemon Aioli

20 GF available

Stuffed Jalapeños

Four Stuffed Jalapeño Halves, filled with a blend of Cheeses, Crispy Bacon and Scallions, served with Prickly Pear Jam and Ranch Dressing

18

Cheese Fondue

Scratch-Made Cheese Fondue, served with Freshly-Baked, Rustic Cut Bread Pieces

18

Bread Service

A Seasonal Selection of Fresh Baked Loaves, 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

Pozole Verde

A Hearty-Flavorful Mexican Soup made with Tomatillos, Jalapeño, Hominy, Braised Pork and Aromatics

GF Cup 8 • Bowl 10

Seasonal Salad

Mixed Field Greens, Spinach and Arugula, tossed in a Key Lime-Berry Vinaigrette topped with Prosciutto-Wrapped Melon, Fresh Strawberries, Chevre and Toasted Almonds

20

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

18

SALISH RAW BAR

Crustacean Cocktail

Fresh Shrimp and Dungeness Crab, served cold, with Layers of Cucumber, Micro Greens and Radish, served with Cocktail Sauce and Lemon

22

Seared Ahi Tuna

Sushi-Grade Ahi Tuna Encrusted with Togarashi Spice and quickly pan seared, served with Furikake-Dusted Fried Rice Noodles, Soy Sauce and Wasabi-Avocado Puree

26

Dungeness Crab Platter

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

35

ENTREES

Salmon En Papillote

Fresh 8oz. Salmon Filet baked in a pouch filled with Aromatics, Herbs and Lemon, served with Wild Mushroom Risotto and Grilled Broccolini

40

Pan-Seared Sword Fish

Served atop a bed of Linguine and topped with San Marzano Tomato Sauce, garnished with Fresh Basil and Shredded Parmesan Cheese

38

Chicken Cannelloni

Hand-made Cannelloni stuffed with Chicken, Mushrooms, Spinach and Ricotta topped with San Marzano Marinara, Bechamel and Basil Pesto

38

Pork Osso Bucco

Slow-braised Pork Shank served with Bacon Brussels Sprouts and Fondant Potatoes

46

Prosciutto-Wrapped Scallops

Four Jumbo Scallops, pan seared and topped with Miso-Palm Sugar Glaze, served on a bed of Mushroom Risotto with Grilled Asparagus

40

Roasted Duck Breast

Crispy Skin-On 8oz. Duck Breast drizzled with Spiced Orange Glaze, served with Glazed Heirloom Carrots and Fondant Potatoes

38

Chef's Seafood Selection

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

Market Price

STEAK/CHOP HOUSE SELECTIONS

Rack of Lamb

One Half Rack of Lamb, Herb Encrusted and Roasted to Medium Rare, served with Mushroom Risotto and Grilled Broccolini

46

Prime USDA Rib Eye 14oz.*

67

Certified NW Black Angus Fillet Mignon 8oz.*

52

Choice of Mushroom Risotto or Roasted Fingerling Potatoes and Grilled Asparagus or Grilled Broccolini

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, Grilled Broccolini,
Roasted Fingerling Potatoes or Mushroom Risotto

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