

LITTLE BOSTON

B · I · S · T · R · O

STARTERS

Carpaccio

Shaved Filet of Beef with Fried Capers, Herb Infused Oil Garlic Crisps served with Charred Crostini
18

Grilled Acorn Squash

Grilled Acorn Squash, Tofu Ricotta and Smoked Pecans served with Herb Infused Oil
20

Calamari

Fresh Cut Calamari tossed in our House Breading, Fried to perfection served with Gochujang Aioli
18

Fried Lotus Onion

Hand-Cut Red Flowered Onions tossed in our House Breading paired with Smoked Garlic Aioli
18

Bread Service

Fresh warm Whole Wheat Honey Oat Loaf accompanied with Whipped Cayenne Butter and
Cinnamon Honey Whipped Butter
8

SOUP & SALAD

Little Boston Seafood Chowder

Clams, Shrimp, Bay Scallops, Smoked Geoduck and True Cod
GF Cup 8 • Bowl 10

Little Boston Caesar Salad

Romaine Hearts, Shaved Parmesan Cheese, House Cracked Pepper Caesar Dressing topped with
Sourdough Croutons
16

House Salad

Field Greens, Baby Spinach and Baby Arugula tossed in Strawberry-Lime/Basil Vinaigrette
with Compressed Watermelon, English Cucumber, Feta, Shaved Watermelon Radish and Chiffonade Mint
18

Add: 6oz Salmon or Chicken 6

ENTREES

Grilled Salmon

6oz. Grilled Salmon topped with House Lemon-Dill Caper Beurre Blanc served with Smashed Red Potatoes and Heirloom Carrots

34

Pan Seared Halibut

12oz. Fresh S'Klallam Caught Halibut seared with Spiced Chili Oil served on your choice of Creamy Roasted Garlic or Sautéed Mushroom Risotto with Blistered Tomatoes and Charred Broccolini

40

Portabella Ravioli

Served with Sautéed Chefs Blend Mushrooms, Toasted Pine Nuts, fried Nettle Leaves and Shaved Gruyère Cheese

38

Slow Braised Pork Osso Bucco

Slow Cooked and served with Herb Marble Potatoes, Wilted Collards and Crispy Pancetta

36

Fresh Shrimp Linguini

Fresh S'Klallam Caught Hood Canal Shrimp with Fried Garlic Crisps, Spinach and Tomato Concasse

45

Butter Poached Maine Lobster

14oz. Butter Poached Lobster Tail served with Drawn Butter, Garlic Parmesan Marble Potatoes and Charred Asparagus

69

Summer Scallops

Pan Seared Scallops served with your choice of Creamy Roasted Garlic or Sautéed Mushroom Risotto with Charred Asparagus and Balsamic Reduction

48

Chicken Caprese

Oven Roasted Airline Chicken with Heirloom Tomatoes and Basil Crème served on Linguini

38

STEAK HOUSE SELECTIONS

Prime USDA Rib Eye 14oz.*

60

USDA New York Strip*

50

Certified NW Black Angus Filet Mignon 8oz.*

45

- Served with your choice of Roasted Garlic, Sautéed Mushroom or Creamy Gruyère Risotto and Sautéed Vegetable Medley

Add: 1/2 pound King Crab Legs 46 or 14oz. Lobster Tail 52

Bistro for Two

21 Day Dry Aged 33oz. Porterhouse **130 / 200** with Bottle of Wine
Prime USDA 33oz. Tomahawk Rib Eye Steak **130 / 200** with Bottle of Wine
Served with your choice of Creamy Roasted Garlic or Sautéed Mushroom Risotto

- Service charge of 20% will be added for parties of 10 or more.

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