

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
22 GF available

Crab Stuffed Mushrooms

Five Crimini Mushrooms, stuffed with Crab, Parmesan Cheese, Garlic, Herbs and Breadcrumbs baked until Golden Brown and topped with Fresh Parsley
20

Cheese Fondue

Scratch-Made Cheese Fondue, served with Freshly-Baked, Rustic Cut Bread and Fresh Fruit
20

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

Beef and Barley

A Hearty-Blend of Beef, Barley, Tomato, Vegetables and Savory Herbs

GF Cup 8 • Bowl 10

Seasonal Salad

Blend of Kale, Spinach and Arugula with Cranberries, Pepitas and Candied Squash, tossed in a Pumpkin Spice Vinaigrette

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

Poké

Sushi-Grade Ahi Tuna, served on a bed of Rice with Seaweed Salad and garnished with Scallions and Sesame Seeds

24

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

ENTREES

Seared Salmon

Seared Fresh 8oz. King Salmon Filet served with Grilled Asparagus and Candied Squash Risotto
44

Butter Poached Lobster

Butter Poached 14oz. Maine Lobster Tail served with Garlic Roasted Marble Potatoes,
Grilled Asparagus and Drawn Butter
70

Rigatoni Bolognese

House-Made Beef Bolognese served on a Bed of Rigatoni Noodles, topped with Fresh Grated Parmesan and Parsley
42

Bison Osso Bucco

Ruby Port Autumn Spiced Braised Osso served with Seasonal Root Vegetables
46

Scallop Linguine

Three Pan Seared Jumbo Scallops served with Vodka Sauce Linguine
44

Roasted Duck Breast

Medium Rare 8oz. Duck Breast topped with Cranberry Apple Glaze served with Seasonal Root Vegetables
and Grilled Asparagus
42

Chef's Selection

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

STEAK/CHOP HOUSE SELECTIONS

Seared Pork Chop 48

Seared 14oz. Pork Chop topped with an Autumn-Inspired Chutney

Prime USDA Rib Eye 14oz.* 68

Certified NW Black Angus Filet Mignon 10oz.* 70

Bacon Wrapped 74

Manhattan Cut 9oz. 64

Bistro Filet (Teres Major) 10oz. 58

Served with Choice of Two:

Butternut Squash Risotto Roasted Root Vegetables

Grilled Asparagus Garlic Roasted Marble Potatoes Sautéed Mushrooms

Upgrade to Steak Oscar Style: Dungeness Crab and Béarnaise 10

Top with a Signature Sauce: 4

Peppercorn Demi Black Garlic Herb Butter Béarnaise

Red Wine Demi Fresh Herb Butter Bleu Béchamel

Add: Butter Poached Lobster Tail (14oz) 58

Pan-Seared Scallops (3) 38

Shrimp Scampi (6) 22

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