

# Little Boston Bistro

## Starters

### **Calamari**

Fresh-Cut Calamari Marinated in Buttermilk, tossed in Cornmeal with Shaved Meyer Lemon, Mama Lil Peppers and Crisp Basil, served with Sriracha Aioli

**25 GF available**

### **Carpaccio**

Raw Shaved 4oz. Beef Mignon topped with Fresh Parsley, Salt Cured Egg Yolk and Micro Greens, served with Garlic Crostini and Garlic Aioli

**26**

### **Brie en Croûte**

Fresh Pastry Wrapped Mini Brie Wheel served with Seasonal Fruit Compote, Fresh Honey Comb and Garlic Crostini

**26**

### **Halibut Cakes**

Pan Seared Flakey Halibut, Fresh Bell Peppers, Artisan Cheeses and Aromatics blended into Delicate Halibut Cakes served with Bearnaise and Fresh Lemon

**28**

### **Bread Service**

Seasonal Selection of Fresh In-House Baked Bread served with Steak House Honey Butter

**10**

## Soup & Salad

### **Little Boston Seafood Chowder**

Seasonal Fresh Seafood in a Creamy New England-Style Chowder

**GF Cup 9 • Bowl 11**

### **Tomato and Brie Bisque**

Creamy Blend of Roasted Tomatoes and Brie Cheese topped with Rustic Croutons, Herb Oil, and Fine Herbs

**GF Cup 8 • Bowl 10**

### **Seasonal Salad**

Oven Roasted Tomatoes, Brown Sugar Candied Bacon, and Fine Herbs on a bed of Red Sweet Gem Lettuce topped with Gorgonzola Crumbles and Creamy Gorgonzola Dressing

**25**

### **Little Boston Caesar Salad**

Hearts of Romaine tossed in House Black Peppercorn Caesar Dressing topped with Imported Parmigiano, Fresh Herb Puff Cracker and Fresh Lemon

**20**

## Salish Seafood

### **Dungeness Crab Platter**

One Pound Local S'Klallam Harvested Dungeness Crab served Hot with Brown Butter and Herb Fingerlings, Charred Broccolini, Fresh Lemon and Drawn Butter

**38**

### **Prawn Cocktail**

Grilled Colossal Prawns served atop Bloody Mary Cocktail Sauce with Avocado Pico, Fresh Cilantro and Fresh Lemon

**28**

### **Shrimp Scampi**

Eight Large Shrimp broiled in Garlic Butter Sauce topped with Parsley served with Fresh Lemon

**26**

## Entrées

### **Pan Seared Salmon**

Fresh 10oz. Pan Seared King Salmon Filet topped with Beurre Blanc, served with Grilled Broccolini and Gruyere Garlic Herb Risotto  
48

### **Emperor Snapper**

Pan Fried Snapper topped with Caper Beurre Blanc served with Gruyere Garlic Herb Risotto and Sautéed Garlic Haricot Verts  
46

### **Roasted Chicken**

Roasted Garlic Citrus Marinated Half Chicken on a bed of White Wine Herb Pasta served with Sautéed Garlic Haricot Verts  
42

### **Seafood Alla Vodka**

Choice of Large Prawns or Seared Scallops on a bed of Penne Pasta tossed in Rich Creamy House Vodka Sauce served with Grilled Broccolini  
50

### **Chef's Selection**

Ask your server about our Chef's Special Dish

## Steak & Chop House Selections

### Featured Butchers Cuts

**Two Rivers Porterhouse 20oz.\* 58**

***Chef Recommended Pairing: Red Wine Demi***

**Prime USDA Rib Eye 14oz.\* 52**

***Chef Recommended Pairing: Foie Gras Butter***

**Certified NW Black Angus Filet Mignon 10oz.\* 56**

***Chef Recommended Pairing: Béarnaise***

**Prime New York Strip 10oz.\* 48**

***Chef Recommended Pairing: Sherry Mushroom Cream***

***Elevate your selection to Steak Oscar Style: Dungeness Crab and Béarnaise 10***

### Signature Sides

12

Charred Broccolini

Sautéed Mushrooms

Sautéed Haricot Verts

Gruyere Garlic Herb Risotto

Garlic Roasted Pomme Purée

Brown Butter and Herb Fingerlings

### Enhancements

**Pan-Seared Scallops (3) 40**

**Shrimp Scampi (6) 26**

**Seared Halibut Cake (4oz.) 15**

### Butter and Sauce

6

Béarnaise

Red Wine Demi

Foie Gras Butter

Peppercorn Demi

Roasted Garlic Butter

Sherry Mushroom Cream

•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.