

Side Door Café

For the table

Fresh Thyme Biscuits

(4) Creamy Biscuits with Whipped Honey Butter \$6.50

Baguette & Olive Oil and Balsamic~

Demi Baguette \$6.00 or Full Baguette \$9.00

Soups of the day~ -All soups accompanied by a fresh thyme biscuit

Cup of soup \$6.75 Bowl of soup \$8.75

Special Soups ~ mkt price

Salads

West Coast Salad with Spring Greens, Fresh Strawberries, Candied Pecans, Gorgonzola Cheese and Balsamic Syrup ~*Petite* \$12 *Entrée* \$17 -add Grilled Chicken \$8*

Side Door Classic Caesar

-*Petite* Classic with Crostini \$12 -*Entrée* with Crostini \$17

- Add 1/2 Avocado \$4
- Add 4 oz Fresh Oregon Bay Shrimp \$9
- Add Grilled Chicken \$8*
- Add 6 oz Bronzed Halibut \$18
- Add 6 oz Bronzed Salmon \$15 (bronzing contains pine nuts)

Avocado Prawn Salad (7) Chargrilled Prawns, Spring Greens, Avocado, Garden Vegetables & Lemon Basil Vinaigrette \$25

Fresh Oregon Pink Shrimp Louie -Spring Greens crowned with Avocado, Shrimp, Egg & Garden Vegetables accompanied by house 1000 Island dressing \$24

Fresh Oregon Crab Louie -Spring Greens crowned with Avocado, Crab, Egg & Garden Vegetables accompanied by house 1000 Island dressing \$38

Seafood Combo Louie-Oregon Pink Shrimp & Dungeness Crab with Spring Greens crowned with Avocado, Shrimp, Egg & Garden Vegetables accompanied by house 1000 Island dressing \$40

Specialties

Fresh Dungeness Crab Cocktail - with Avocado, Garden Vegetables & house Sauce \$36

Fresh Oregon Pink Shrimp Cocktail- with Avocado, Garden Vegetables & house sauce \$24

Artichoke and Shrimp Dip- Creamy Roasted Garlic, Artichoke, Shrimp & Parmesan Dip accompanied by Garden Vegetables and Toasted Naan Bread \$17

Dungeness Crab Cakes-Fresh house made Cakes (2) with Roasted Red Pepper Saffron Sauce accompanied by Shrimp Coleslaw \$23

Pan-fried Petite Willapa Bay Oysters- presented with Shrimp Coleslaw & Spicy Thai Chili Aioli \$17*

Steamer Clams-Fresh Steamer Clams, Cilantro Broth, Pickled Peppers and Crostini \$19*

Gorgonzola Quesadilla-Grilled Chicken, Pear, Pecans, Cheddar and Gorgonzola Cheese in a Tortilla accompanied by Sweet Hot Mustard Aioli \$17*

12 Gauge Quesadilla - Grilled Chicken, Bacon, Avocado, Onion, Jalapeno, Cilantro, Tomato, Pepper Jack & Cheddar in a Flour Tortilla accompanied by Chipotle Sour Cream & Salsa Verde \$17*

Fresh Shrimp Quesadilla-Pico de Gallo, Bay Shrimp, Avocado, Cheddar and Pepper Jack in a flour tortilla with Chipotle Sour Cream & Salsa Verde \$22

Entrees

Wild Mushroom Ravioli with Sauce Pomodoro Dusted with Parmesan \$19
-add Bay Shrimp \$9 -add Grilled Chicken \$8 -add (5) Prawns \$12 -**SUB** Cream Sauce \$4

Capellini Pasta Grape Tomatoes, Basil & Garlic Sautéed in Olive Oil Dusted with Parmesan \$16.50
-add Grilled Chicken \$8 -add Bay Shrimp \$9 -add (5) Prawns -\$12 -**SUB** Cream Sauce \$4

Soba -Sautéed Fresh Asian Vegetables & Buckwheat Noodles tossed with a Medium Spiced Thai Coconut Peanut Sauce \$18 -Add Grilled Chicken \$8- add Bay Shrimp \$9- add (5) Prawns \$12

Roasted Vegetable Risotto -Creamy Parmesan Rice and Sautéed Vegetables presented in a Roasted Acorn Squash in a pool of Tomato Saffron Broth & crowned with Oregon Hazelnuts \$26

Parmesan Panko Crusted Fresh Halibut – Crusted and Seared Fresh Halibut presented atop Crab, Champagne, Corn & Tomato Risotto with Grilled Vegetables finished with Herb Olive Oil \$40

Marcona Almond Crusted Salmon – Almond Crusted & Seared Salmon presented with Saffron Jasmine Rice, Harissa Sauce & Fresh Grilled Vegetables \$34

Seafood Fettuccine – A Sautéed Medley of Crab, Steamer Clams, Scallops & Prawns with Tomatoes, Garlic, Shallots tossed with Fettuccine Noodles & a Sherry Pesto Cream Sauce, Dusted with Parmesan \$40

Chargrilled 16 oz Ribeye Steak – All Natural 16 oz Steak accompanied by Creamy Mashed Potatoes, Rosemary Garlic Butter & Fresh Grilled Vegetables \$45*

Northwest Seafood Bouillabaisse – A Seafood Ragout of Halibut, Steamer Clams, Petite Oysters, Prawns & Scallops simmered in a Lemongrass Tomato Saffron Broth accompanied by Parmesan Risotto \$40*

Crab Cakes & Prawns - (2 crab Cakes / 4 Char Grilled Prawns) with Roasted Red Pepper Saffron Broth, Creamy Mashed Potatoes & Fresh Vegetables \$36

Fire Roasted Full Rack of Lamb- Full Rack of Lamb marinated in Yellow Curry & Mustard Presented with Vegetable Risotto Drizzled with Mint Oil, Balsamic Syrup & Grilled Vegetables \$49*

Burgers & Sandwiches

All burgers and sandwiches accompanied by traditional condiments and choice of Shrimp Coleslaw, Dill Potato Salad or Garden Greens with choice of house dressings -Pesto Ranch, Herb Vinaigrette or 1000 Island-

Side Door Veggie Burger-house made Barley & Portobello Mushroom Patty on a Brioche Bun accompanied by choice of Shrimp Coleslaw, Dill Potato Salad or Garden Greens \$16
-add cheese \$2 -add ¼ avocado \$2

Gorgonzola & Bacon Jam Burger with Avocado on a Brioche Bun accompanied by Shrimp Coleslaw, Dill Potato Salad or Garden Greens \$17*

Classic Hamburger on a Brioche Bun accompanied by Shrimp Coleslaw, Dill Potato Salad or Garden Greens \$16 -add cheese \$2 -add bacon \$3*

Turkey Reuben-Smoked Turkey, Swiss Cheese, Fresh Sauerkraut & 1000 Island on Toasted Marbled Rye accompanied by Shrimp Coleslaw, Dill Potato Salad or Garden Greens \$15

Brooke's Albacore Tuna Melt – Fresh Albacore Tuna Salad with Almonds, Dill, Celery, Red Onion and Mayo on Toasted Marbled Rye with Cheddar Cheese accompanied by Shrimp Coleslaw, Dill Potato Salad or Garden Greens \$16

Turkey Club Wrap – Smoked Turkey, Bacon, Lettuce, Tomato, Onion, Avocado & Herb Mayonnaise in a Flour Tortilla accompanied by Shrimp Coleslaw, Dill Potato Salad or Garden Greens \$15

*Side Door Café proudly serves locally trolled fish, farm fresh organic produce and grass-fed beef.
All our menu items are prepared by our chefs to order, your patience for quality is greatly appreciated!*

Side Door Café does not accept pre-paid credit card gift cards for payment We do accept our in-house gift certificates

A 20% Gratuity will be added onto checks for parties of 8 guests or more

****Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. As well as eating solid food greatly increases your risk of choking. We would also like to remind you that walking upright greatly increases your risk of falling. Did you know shellfish may also contain shells?