

bottlefish

JANUARY 2017 | DINNER

STARTERS

SMOKED TROUT DIP pickled red onion, chives, house made “everything” crackers	15
JUMBO LUMP CRAB CAKE whole grain mustard sauce	23
SEAFOOD CHOWDER light, milk-based chowder with San Marzano tomatoes, shrimp, clams, scallops	11
BLACK COD MEATBALLS ground in house, served with a slightly spicy tomato sauce and arugula.....	15
LOBSTER TOAST avocado mousse, lemon-chili dressing, radishes, toasted Lodge country bread.....	27
FRIED CALAMARI flour and panko dusted, lemon, whole grain mustard and house-made Thai dipping sauce.....	14
SALMON GRAVLAX served on a potato galette, cucumbers, dill cream, capers, red onions.....	16

GREENS

SPICY CAESAR SALAD little gem lettuce, Calabrian chili dressing, croutons, Parmigiano Reggiano.....	15
SESAME CRUSTED TUNA SALAD sashimi-grade tuna, Tuscan kale, fresh herbs, avocado, toasted almond dressing.....	27
SHRIMP & CRAB LOUIE hard-boiled egg, avocado, tomatoes, cucumbers, Louie dressing	26

SIMPLY PREPARED

Grilled and served with a choice of salsa roja, Sicilian herb sauce, or lemon butter caper sauce

RUBY RED IDAHO TROUT	26
PACIFIC MAHI MAHI	27
SCOTTISH SALMON	27
PACIFIC SWORDFISH	29

PLATES

PETRALE SOLE MILANESE arugula, shaved Grana Padano.....	24
SALT SPRING ISLAND MUSSELS white wine, light cream, shallots, herbs, grilled Lodge country bread.....	24
DIVER SCALLOPS sweet corn and roasted mushroom fricassée, almonds, corn broth.....	31
SEA BREAM TACOS salsa roja, salsa verde, black beans, pickled onions, warm corn tortillas	31
SAUTÉED BRANZINO lightly curried lentils, cucumber labneh.....	27
FISH & CHIPS fried Hawaiian Ono, house-cut Kennebec french fries, fresh dill tartar sauce.....	24
LOBSTER ROLL choice of warm brown butter and fried shallots or lemon-chili mayonnaise, brioche bun	25
ROSIE’ S ORGANIC HALF ROASTED CHICKEN balsamic chili glaze, Corto olive oil and Banyuls vinegar smashed potatoes....	26
CREEKSTONE FARMS CHEESEBURGER ground in house, remoulade, Tillamook cheddar, grilled onions, pickles	18
HERB MARINATED FLAT IRON served with house-cut Kennebec french fries.....	32
CREEKSTONE FARMS PRIME FILET Corto olive oil and Banyuls vinegar smashed potatoes.....	43

SIDES

CRISPY BRUSSELS SPROUTS Thai vinaigrette.....	8
ITALIAN CAULIFLOWER spicy garlic oil.....	8
SAUTÉED BROCCOLINI Parmigiano Reggiano, red pepper flakes.....	8
SAN VICENTE BLVD CORN chile crema, Cotija cheese, cilantro.....	8
ZA’ATAR BLACKENED CARROTS sumac yogurt, mint.....	8
HOUSE-CUT KENNEBEC FRENCH FRIES	8
SMASHED POTATOES Corto olive oil and Banyuls vinegar	8
PETITE GREEN SALAD Campari tomatoes, roasted shallot vinaigrette	8
COLE SLAW cabbage, green onions, creamy dressing	8
LODGE COUNTRY BREAD baked daily, served grilled with Corto olive oil and Normandy butter.....	5