

# the loft

at latitude forty seven seven

## Eat A Little

### New England Style Clam Chowder

Our house made version of the classic clam chowder.  
7 cup / 9 bowl

### Soup of the Day

Each day our Chef creates a new soup. Ask your server for today's selection!  
6 cup / 8 bowl

### Butter Chicken

Our take on the Indian specialty. Yogurt and spice marinated chicken is sauteed and then simmered in a rich and buttery curry sauce. Presented with warm naan bread 12

### Cilantro-Lime Tacos

Skirt steak is hand shaved then marinated with cilantro, onion, lime, and jalapenos. Pan seared and presented on warm flour tortillas with fresh pico de gallo, cilantro crème fraiche, and fresh cilantro 16

### Jalapeno and Green Chili Dip

Jalapeno and fire roasted green chili pepper infused cream cheese, with our three cheese Italian cheese blend. Served warm with fresh made corn tortilla chips 8

### Avocado Fries

Hand cut avocado wedges, dredged in Sriracha and ranch infused buttermilk, then coated in panko, crispy fried and presented with chipotle aioli 14

### Battered Onion Rings

Hand cut sweet onion rings dipped in ranch infused buttermilk and panko bread crumbs, then crispy fried, presented with chipotle aioli 12

### Halibut Tacos\*

Filets of Pacific Halibut are pan seared, then presented on warm flour tortillas with shredded cabbage, our house made Baja sauce, and fresh pico de gallo 17

### Steamer Clams

Local Hood Canal Manilla clams are flash steamed in butter, garlic, white wine and fresh thyme. Presented with warm garlic toast 17

### Calamari

Rings and tentacles hand cut then dipped in our seasoned flour. Flash fried and presented with slaw, and garlic aioli for dipping 16

## Salads

### Caesar Salad

Our house made Caesar dressing tossed with chopped romaine, and our three-cheese parmesan blend, with house made croutons and lemon  
small 6 / Large 9

### Shrimp Louie

Jumbo shrimp are butter seared, and presented on mixed organic greens with boiled egg, avocado, tomato, cucumber, and our house made Louie dressing 22

### Wedge Salad

Crisp Iceberg lettuce wedges topped with candied walnuts, bacon bits, tomato, blue cheese crumble and blue cheese dressing 17

### Sesame Chicken Salad

Chicken breast is breaded, then crispy fried and sliced thin, presented on a bed of organic greens with scallions, shaved almond, cabbage, mandarin orange, crispy chow mein noodles, and our sweet sesame vinaigrette dressing 17

### Mixed Green Salad

Organic mixed greens with tomato, cucumber, shaved carrot and radish, with house made croutons and our three-cheese Italian blend  
Small 6 / Large 9

### Bacon Wrapped Scallop and Winter Pear Salad

Sea scallops are wrapped in hickory bacon, then crispy fried and presented on mixed organic greens with goat cheese, tomato, cucumber, and our house made vanilla-pear vinaigrette 21

### Black and Blue Salad \*

Beef petit tenderloin is pepper rubbed, then char grilled and sliced thin, presented on a bed of organic greens with wedged tomato, cucumber, & blue cheese crumble, then topped with French fried onion frizzle 19

-Add grilled chicken, prawns, or salmon to any salad 8

\* Consumer warning: some items are served raw, or cooked to order. Consuming raw or undercooked meats, poultry, Seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

## Burgers and Sandwiches

### Loft Burger

The classic with tomato, sliced onion crisp butter lettuce and dill pickle wedge 13

### Patty Melt

Our 6oz hand formed fresh ground beef burger on grilled marble rye with Swiss cheese, caramelized onions and a side of Louie dressing 13

### Rueben Sandwich

House roasted and shredded corned beef piled high on thick cut grilled marble rye. With tangy sauerkraut, Swiss Cheese and Russian dressing 14

### Lamb Gyro

Rosemary rubbed and slow roasted leg of lamb is sliced thin, then presented on a grilled pita with tzatziki, lettuce, tomato, cucumber, and feta cheese 14

### Falafel

House made quinoa and chickpea falafel are crispy fried, then presented on a grilled pita with feta cheese, tzatziki & tahini, with lettuce, tomato, and cucumber 12

Upgrade to garlic parmesan fries, or sweet potato fries 3

### Prime Rib Philly

House roasted and shaved prime rib pan seared with caramelized onion and red bell pepper topped with melted provolone cheese, then folded into a soft baguette roll, with real au jus for dipping 16

Gluten free buns available 3

### Chicken Avocado Melt

Organic, oven roasted chicken breast with hickory bacon, fresh sliced avocado, provolone cheese and chipotle aioli on thick grilled sourdough 14

### Bacon Cheddar Burger

with hickory bacon and melted medium cheddar cheese with tomato, sliced onion, crisp butter lettuce, and dill pickle wedge 14

## Eat a Lot

### Stir Fried Quinoa

Organic quinoa pan seared with chopped onion, peppers, broccoli, and bok choy presented with a sweet and spicy Szechuan glaze, with fresh cilantro, scallion and basil 18

### Seafood Chimichanga

Prawns, crabmeat, and scallops are mixed with herbed cream cheese, then folded into a sundried tomato tortilla, and crispy fried. Presented with Baja sauce, chipotle aioli, cilantro crème fraiche and fresh cilantro. Served with side salad 24

### Ribeye Steak \*

A 13oz (appx) USDA choice ribeye is hand cut, then char grilled to your specifications. Presented with garlic-Asiago mashed potatoes, and steamed seasonal vegetables (Market Price)

### Lobster Mac and Cheese

Poached, then butter seared Langoustine Lobster meat is tossed with our cheddar queso sauce, then topped with buttered bread crumbs and oven baked. Presented with warm garlic toast 26

### Dungeness Crab Alfredo

Fresh Dungeness Crab is simmered in a rich three-cheese Alfredo sauce, then tossed with tender linguini noodles. Presented with red pepper remoulade, basil crème fraiche, and warm garlic toast 27

### Fish and Chips

Hand cut filet of locally caught halibut, cod, or salmon, beer battered and crispy fried, presented with our house cut fries and dill tartar sauce  
HALIBUT 20 COD 17 SALMON 18

### Catch of the Week

Each week our Chef brings in a new fresh catch! Ask your server for today's "Catch of the week"

### Tenderloin Medallions Beurre Rouge

Petit tenderloin medallions on a bed of garlic-Asiago mashed potatoes with asparagus, our house made beurre rouge, and French fried potato frizzle 31

### Bronzed Salmon

A hand cut of Pacific Sockeye lightly dusted with turmeric and garlic then pan seared and presented on a bed of stir fried quinoa with spicy sweet Szechuan glaze 23

### Grilled Pacific Sockeye Salmon \*

A hand cut filet of Pacific sockeye salmon, char grilled and presented with garlic Asiago mashed potatoes and steamed seasonal vegetables 26

### House Made Stuffed Pasta

Each week our Chef creates a new house made stuffed pasta dish. Ask your server for today's selection

### Szechuan Bowl

Stir-Fry vegetables and yakisoba noodles are pan seared, then simmered in our tangy citrus Szechuan sauce. Presented with steamed Calrose rice. 15

(add grilled chicken, prawns, or salmon 8)

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