

the loft

at latitude forty seven seven

Eat A Little

Edamame

Whole soy bean pods are flash steamed with oil, garlic, butter, and our tangy citrus shoyu. Finished with black Hawaiian sea salt 11

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

Ahi Tacos *

Sashimi grade Ahi tuna seared to rare, sliced thin, and presented on warm flour tortillas with Thai slaw, wasabi vinaigrette, shaved carrot, and radish 16

Steamer Clams

Local, Hood Canal Manilla clams are flash steamed in butter, garlic, white wine and fresh thyme. Served with warm garlic toast 19

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 18

Calamari

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

Crab Quesadilla

Cheddar/Mozzarella cheese, with chipotle aioli, pico de gallo, black olives, and seared Red Ocean crabmeat folded in a sundried tomato tortilla. Presented with our ghost chili infused "Diablo" sauce 18

Burgers and Sandwiches

Loft Burger

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

Bacon Cheddar Burger

The classic with hickory bacon and melted medium cheddar cheese, tomato, sliced onion, crisp butter lettuce, and dill pickle wedge 15

Prime Rib Philly

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

Chicken Avocado Melt

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

The "Smash" Burger

Petit filet mignon, bacon, onion, jalapenos, cheddar and Havarti cheese, are all thrown into a grinder together, then hand formed into a patty. Pan seared and presented on a grilled brioche bun with chopped pickle, shredded lettuce, and our famous "Smash Sauce" 18

Salmon Burger *

A grilled Pacific salmon filet with lettuce, tomato, red onion, and our house made dill-caper tarter sauce. 15

Diablo Burger

With beer battered jalapenos, pepper-jack cheese, chipotle mayo, and our ghost chili infused Diablo sauce 16

Salmon Caesar Wrap *

Roasted and chilled Pacific salmon tossed with chopped romaine, parmesan cheese, and our house made Caesar dressing, folded into a sundried tomato tortilla 16

Falafel Wrap

Crispy fried quinoa falafel with organic mixed greens, cucumber, tomato, tzatziki and tahini sauce, folded into a sundried tomato tortilla 14

Asian Prawn Wrap

Sweet chili poached prawns chopped, then folded into a sundried tomato tortilla with organic greens, Thai infused slaw, and our sweet wasabi vinaigrette dressing 15

SW Black Bean Burger

Seasoned black bean patty topped with jalapenos and pepper jack cheese, on a grilled brioche bun 14

Upgrade to garlic parmesan fries, or sweet potato fries 3

Gluten free buns available 3

*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.

Salads

Crab and Corn Chowder

Our Southwest inspired crab and corn chowder topped with cilantro crème fraiche. Cup 7 / Bowl 10

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

Mixed Green Salad

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

Crab and Strawberry Salad

Organic greens with sliced cucumber, fresh sliced strawberries, goat cheese, shaved almonds, and Red Ocean crabmeat with our house made strawberry vinaigrette dressing 19

Ahi Salad *

Sashimi grade Ahi tuna, pan seared to rare, then sliced thin and presented on a bed of organic greens with cucumber, carrot, radish, and our sweet wasabi vinaigrette dressing 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

Thai Chicken Salad

Oven roasted chicken breast sliced thin, then tossed with shredded cabbage, red pepper, red onion, and our tangy Thai vinaigrette dressing. Presented on a bed of organic greens with vermicelli noodles, peanuts, and fresh cilantro 17

Seafood Louie

Poached scallops, shrimp and crabmeat presented on mixed organic greens with boiled egg, avocado, tomato, cucumber, and our house made Louie dressing 22

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

Eat a Lot

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 cavatappi macaroni, and our cheddar queso sauce, then topped with buttered bread crumbs and oven baked. Presented with warm garlic toast 26

Crab Alfredo

Red Ocean 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

Szechuan Bowl

Stir fry vegetables are pan seared, then simmered in our tangy citrus Szechuan sauce with yakisoba noodles Presented with steamed Calrose rice and fresh cilantro 15 (Add salmon, prawns, or chicken 8)

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

Butter Seared Halibut *

A hand cut filet of local halibut pan seared with whole butter and presented with steamed seasonal vegetables, and garlic-Asiago mashed potatoes 31

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

Halibut Oscar *

A hand cut filet of Halibut pan seared and presented on a bed of garlic-Asiago mashed potatoes with steamed asparagus, butter seared Dungeness crabmeat, rich citrus beurre blanc, and reduced balsamic (market price)

Curry Bowl

Stir fry vegetables are pan seared, then simmered in our mild yellow peanut-curry sauce. Presented with steamed Calrose rice and fresh cilantro 14 (Add salmon, prawns, or chicken 8)

Smoked Salmon Ravioli

House smoked salmon is hand shredded, and mixed with whole milk ricotta, and parmesan, folded into house made half moon ravioli, then simmered in a rich dill and three cheese alfredo. Presented with warm garlic toast 25

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