



Hay J's Bistro

Dinner Specials

STARTERS

Heirloom Tomato BLT Salad (GF) ... \$9

Romaine, Heirloom Tomato, Honey Smoked Bacon, Parmesan Cheese, Fines Herbes, Balsamic Crouton, Buttermilk Dressing

****Ahi Tuna Crudo (GF) ... \$16***

Extra Virgin Olive Oil, Preserved Lemon, Toasted Pine Nuts, Caper, Truffle Oil, Sea Salt, Mustard Greens

ENTRÉE

****Ribeye (GF) ... \$46***

USDA Prime, Roasted Bone Marrow Butter, Mashed Potatos, Vegetable

****Ahi Tuna (GF) ... \$38***

Grilled Rare, Sticky Rice, Bok Choy, Carrot, Bell Pepper, Sesame Ginger Sauce, Sweet-Hot Wasabi Sauce

Gamberi and Polenta (GF) ... \$28

Seared Patagonian Prawns, Tomato, Saffron & Shellfish Broth, Creamy Polenta, Summer Squash, Bell Pepper, Fennel, Chervil, Pine Nuts

** All Produce on our specials this evening has been sourced from New Heritage Farms or Courage to Grow, both located in Spokane Valley.**

“Cooking is like love. It should be entered into with abandon or not at all.”– Harriet Van Horne

*May be cooked to order, consumption of raw or undercooked food may lead to food borne illness