



## eat a little

### ahi lettuce cups\* - 20.95

Ahi tuna tossed in poke sauce sitting atop cabbage and edamame in tender butterleaf lettuce cups topped with drizzle of wasabi vinaigrette and crispy wonton strips.

### edamame - 13.95

Whole edamame pods are flash boiled, then simmered in our tangy citrus shoyu and garlic, with a dollop of butter. Presented topped with black Hawaiian Sea salt.

### calamari - 18.95

Rings and tentacles hand dipped in buttermilk, then dusted with seasoned flour and crispy fried. Presented with our house made coleslaw, lemon, and garlic aioli for dipping.

### steamer clams - 22.95

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

### drunken prawns - 20.95

Jumbo prawns are sauteed with butter, garlic, fresh tomato and onion, then deglazed with tequila and presented on a bed of corn tortilla chips with our three-cheese Parmesan blend, and fresh cilantro.

### jalapeno-green chili dip - 10.95

Jalapenos and green chili peppers are pureed, then infused into cream cheese and sour cream with our three cheese Parmesan blend. Served warm with corn tortilla chips and chopped fresh cilantro.

### sweet potato fries - 8.95

Sweet potato fries tossed with sea salt, and presented with chipotle aioli.

### avocado fries - 16.95

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

## handhelds

[ Additional sauces - 25¢ ]

### loft burger\* - 15.95

Our classic hand formed fresh ground beef patty char grilled and topped with lettuce, sliced red onion, tomato, and pickle on a grilled brioche bun.

### bacon cheddar burger\* - 18.95

The Classic with hickory bacon and melted medium cheddar cheese.

### portobello swiss burger\* - 18.95

Our classic hand formed fresh ground beef patty char grilled and topped with grilled portobello mushroom and melted swiss cheese. Presented on our grilled brioche bun.

### salmon burger\* - 18.95

A hand cut filet of Pacific sockeye salmon char grilled and presented on a grilled brioche bun with lettuce, tomato, onion, and our house made dill caper tartar sauce.

### prime rib philly - 19.95

House roasted prime rib is shaved thin, seared with caramelized onion, sauteed red pepper, and provolone cheese, then folded into a soft baguette roll. Presented with real Au jus.

### ahi tacos\* - 20.95

Sashimi grade ahi tuna is seared to rare, then sliced thin and presented on two 6" flour tortillas, with our sweet and spicy Thai slaw, wasabi vinaigrette, and spiral sliced carrot and radish. Presented with corn tortilla chips and house made salsa.

### halibut tacos\* - 21.95

Hand cut filets of Alaskan halibut are pan seared then presented on two 6" flour tortillas with shaved cabbage, our creamy "Baja" sauce, and fresh pico de gallo. Presented with corn tortilla chips and house made salsa.

### asian prawn wrap - 20.95

Poached prawns are marinated in sweet chili sauce, then folded into a soft sundried tomato tortilla with our Thai infused slaw, organic greens, and our sweet wasabi vinaigrette.

### chicken avocado wrap - 16.95

Shaved roasted chicken, chopped hickory bacon, avocado, and provolone cheese are flash seared, then folded into a soft sundried tomato tortilla with our house made chipotle aioli.

### falafel wrap - 14.95

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

### salmon tacos\* - 19.95

Filets of wild caught Pacific Sockeye are seared, then presented on two 6" flour tortillas with shaved cabbage, our creamy "Baja" sauce, and fresh pico de gallo. Presented with corn tortilla chips and house made salsa.

### grilled portobello sandwich - 17.95

Fire roasted red pepper, grilled portobello mushroom, red pepper remoulade, and balsamic mayo on a grilled brioche bun.

[ Upgrade on all burgers, sandwiches and wraps  
• salad - 3 • sweet potato fries - 4 • garlic parmesan truffle fries - 4  
• impossible burger patty - 4 • gluten free bun - 4 ]



[www.theloftpoulsbo.com](http://www.theloftpoulsbo.com)

View our online menus, including a full drink menu.

18779 Front St., Poulsbo | 360.626.0224 | [www.theloftpoulsbo.com](http://www.theloftpoulsbo.com)

*\*some items are served raw, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Safe handling procedures of fresh fish are available on request.*

# soup & salad

[ add grilled chicken, prawns,  
salmon or tofu \* to any salad - 8 ]

## seafood chowder

cup - 9.95 / bowl - 12.95

Our Northwest inspired seafood chowder with crab and bay shrimp topped with cilantro crème fraiche.

## classic knife and fork caesar salad\*

small - 8.95 large - 11.95

Our house made Caesar dressing tossed with fresh romaine, chopped bacon & croutons with our three -cheese parmesan blend.

## mixed green salad

small - 8.95 large - 11.95

Organic mixed greens with tomato wedges., cucumber, shaved radish, shredded carrot, croutons and our three-cheese parmesan blend.

## black and bleu salad\* - 22.95

A 6oz flat iron steak cooked to your specification served on a bed of organic mixed greens with cucumbers, tomatoes, bleu cheese crumbles, and crispy fried onions. Presented with bleu cheese dressing.

## thai chicken salad - 18.95

Thin sliced oven roasted chicken breast, shaved onion, peppers and cabbage are tossed with our tangy Thai vinaigrette dressing, then presented on a bed of organic greens with vermicelli noodles, chopped peanuts and fresh cilantro.

## senape salad - 12.95

Mixed organic greens are tossed with shaved red pepper, shaved red onion, crispy chickpeas, and our house made Dijon vinaigrette dressing.

## ahi salad\* - 22.95

Sashimi grade tuna is seared rare, then sliced and presented on a bed of organic field greens with cucumber, carrot, radish, and our sweet wasabi vinaigrette dressing.

## crab and strawberry salad - 21.95

Organic mixed greens tossed in a strawberry vinaigrette with strawberries, tomato wedges, goat cheese, toasted almonds, and Red Ocean Crab.

[ Additional dressings - 25¢ ]

# eat a lot

[ Add grilled chicken, prawns or salmon - 8 ]

## grilled salmon\* - 29.95

A hand cut filet of wild caught Pacific Sockeye salmon lightly seasoned, then char grilled. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

## butter seared halibut\* - 34.95

Hand cut Alaska halibut filet is butter seared, then oven finished. Presented on a bed of garlic Asiago mashed potatoes, with steamed seasonal vegetables.

## fish and chips

Your choice of Alaskan halibut, cod, or salmon, hand dipped in beer batter, then crispy fried and presented with our house made tartar sauce.

	(2pc)	Extra Piece
halibut -	19.95	6.95
cod -	16.95	4.95
salmon -	18.95	5.95

## blackened chicken & bleu cheese mac and cheese - 23.95

Blackened, then hand pulled chicken is simmered in our house made queso sauce with cavatappi pasta, topped with Blue Cheese crumble, bacon bits, bread crumbs, then oven baked. Presented with warm garlic toast.

## classic cavatappi alfredo - 19.95

Cavatappi pasta is simmered in a house made, light garlic cream sauce. Presented with warm garlic toast.

## veggie stack - 23.95

Fire roasted red pepper, grilled portobello, and asparagus served on a bed of garlic Asiago mashed potatoes, with rich citrus beurre blanc, reduced balsamic, and French fried onion strings.

## top sirloin steak\* - 34.95

A 10oz USDA choice top sirloin is char grilled to your specifications. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

## seafood chimichanga - 27.95

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

## ribeye steak\* - 41.95

A hand cut 13oz (apprx) USDA choice ribeye steak, char grilled to your specifications presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

## halibut oscar\* - market price

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.

# dessert

## brownie sundae - 12.95

House made brownie topped with rich vanilla bean ice cream and a drizzle of caramel.

## raspberry & white chocolate cheesecake - 11.95

A delicious light white chocolate cheesecake with a raspberry swirl.

## dessert special

Please ask your server for the specialty dessert.



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