

# THE LOFT

## FRESH IS BEST

That is our philosophy.

In a world of pre-packaged, preservative enhanced food, we strive to be the exception. Our pastas start as eggs & flour, our fries are simply potatoes, salt & oil, our steaks are hand cut from beef raised on regional farms. We make our dressings & sauces from scratch, using fresh, local, organic ingredients as often as the seasons allow. We celebrate food the way it was meant to be — fresh, local, & delicious.

## EAT A LITTLE

### EDAMAME gf 14

Whole soybean pods are boiled then simmered with garlic, our tangy citrus shoyu, and a dollop of butter. Finished with black Hawaiian sea salt.

### CALAMARI 21

Rings and tentacles are 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

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

### SALMON CAKES \* 22

Roasted wild caught Pacific salmon with red pepper, capers, onions, and herbed breadcrumbs pan seared and presented with lemon and jalapeno infused tarter sauce.

### AVOCADO FRIES 19

Fresh avocados are hand sliced, then dredged in flour, spicy siracha-ranch batter then panko. Presented crispy fried with a side of chipotle aioli for dipping.

### COLD SMOKED SALMON DIP gf 17

Wild caught Pacific salmon combined with cream cheese, brie, parmesan, onion and fresh herbs. Presented with corn tortilla chips.

### MAUI SLIDERS 18

Sweet slider buns piled high with our house roasted pulled pork, spicy pickled pineapple slaw, and Polynesian sauce.

### CEVICHE \* gf 21

Fresh seafood cold poached in citrus juice with serrano peppers, cilantro, tomato, onion, and cucumber. Presented with avocado and corn tortilla chips for dipping.

### AHI POKE STACK \* gf 22

Cubed sashimi grade ahi is marinated with onion, soy, and sesame oil, then stacked with Calrose rice and avocado. Topped with spicy aioli, wasabi vinaigrette, shave radish, shredded carrot, shredded nori, and sesame seeds.

## SOUPS, SALADS & BOWLS

### CLAM CHOWDER CUP 11 | BOWL 14

Our house made New England style creamy clam chowder, topped with a drizzle of paprika oil.

### CHOPPED CAESAR SALAD SM 10 | LG 13

Fresh Romaine tossed with our house made creamy Caesar dressing, garlic croutons, and our three-cheese parmesan blend.

### MIXED GREEN SALAD SM 10 / LG 13

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

### SENAPE SALAD gf 18

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

### BLACK AND BLUE SALAD \* 27

A 6oz Petit tenderloin is char grilled to your specifications, then sliced thin and presented on a bed of mixed greens with cucumbers, tomato wedges, blue cheese crumble, and crispy fried onions. Presented with blue cheese dressing.

### THAI CHICKEN SALAD gf 22

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

### AHI SALAD \* gf 25

Sashimi grade tuna seared rare, then slice thin and presented on a bed of mixed greens with cucumber, shredded carrot, radish, and our sweet wasabi vinaigrette dressing.

### PRAWN AND STRAWBERRY SALAD gf 25

Sauteed large prawns presented on a bed of mixed greens with sliced strawberries, tomatoes, cucumbers, goat cheese, toasted almonds, and our house made strawberry balsamic dressing.

### COCONUT CURRY BOWL gf 22

Stir fry vegetables are pan seared then simmered in our house made lemon grass, coconut, and red curry sauce. Presented with steamed Calrose rice.

### STEAK BOWL \* 27

Petit beef tenderloin shaved thin, then marinated with onion, jalapeno, and pineapple juice. Presented with Calrose rice, fresh pico de gallo, sliced avocado, and battered jalapenos. Topped with cilantro crem fraiche, corn tortilla strips, cotija cheese, and fresh cilantro.

### AHI POKE BOWL \* gf 26

Cubed sashimi grade ahi, Calrose rice, fresh sliced avocado, edamame, Thai slaw, spicy pickled pineapple salad, shaved radish, and shredded carrot. Topped with spicy aioli, wasabi vinaigrette, mango puree, shredded Nori, and pickled red cabbage.

### NORTHWEST SALMON BOWL \* gf 27

Grilled Pacific sockeye salmon, Calrose rice, cucumber salad, edamame, shaved radish, shredded carrot, and pickled red cabbage salad. Topped with lemon dill vinaigrette.

— Add  
grilled chicken - 8  
tofu - 7  
prawns - 10  
salmon - 12

Substitute the  
protein to fried  
tofu on any  
bowl - 4

Additional  
dressings - 35¢

## LOFT BURGER \* 17

Our classic hand formed ground beef patty, char-grilled and topped with lettuce, sliced red onion, tomato, pickles, and our signature sauce. Served with house cut french fries.

## BACON CHEDDAR BURGER \* 20

The Loft burger adding thick cut bacon, melted medium cheddar cheese. Served with house cut french fries.

## MAUI BURGER \* 21

Our hand formed ground beef patty, char-grilled and topped with seared ham, spicy pickled pineapple salad, provolone cheese, Polynesian sauce, and crispy-fried jalapenos. Served with house cut french fries.

## SALMON BURGER \* 22

A hand cut filet of wild caught Pacific sockeye salmon char-grilled, topped with lettuce, sliced red onion, tomato, and tarter sauce on a brioche bun. Served with house cut french fries.

## PRIME RIB PHILLY 24

Prime rib is shaved thin, seared with caramelized onion, red pepper, and provolone cheese, then folded into a soft grilled baguette. Presented with real Au jus. Served with house cut french fries.

## PULLED PORK SANDWICH 20

Our house roasted pulled pork on a brioche bun with our house made coleslaw and our signature Kansas City style barbeque sauce. Served with house cut french fries.

## GRILLED SALMON \* gf 33

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

## BUTTER SEARED HALIBUT \* gf 36

Filet of wild caught Alaskan halibut is butter seared then oven finished. Presented with garlic Asiago mashed potatoes, steamed seasonal vegetables, and fresh cut lemon.

## NEW YORK STEAK \* gf 44

A hand cut 10 oz (apprx) USDA choice steak, char-grilled to your specifications. Presented with garlic Asiago mashed potatoes, and steamed seasonal vegetables.

## SALMON CAESAR WRAP \* 22

Oven roasted and crumbled wild caught Pacific salmon tossed with our creamy house made Caesar dressing, chopped crispy romaine, and our three-cheese parmesan blend, then folded into a soft sundried tomato tortilla. Served with house cut french fries.

## CHICKEN AVOCADO WRAP 18

Shaved roasted chicken, chopped thick cut bacon, avocado, and provolone cheese are flash seared, then folded into a sundried tomato tortilla with chipotle aioli. Served with house cut french fries.

## AHI TACOS \* 23

Sashimi grade ahi tuna seared to rare, sliced thin and presented on three flour tortillas with our sweet and spicy Thai slaw, wasabi vinaigrette, and shredded carrot and radish.

## TENDERLOIN TACOS \* 24

Petit tenderloin shaved thin, then marinated with onion, jalapeno, and pineapple. Pan seared and presented on three flour tortillas with fresh pico de gallo, cilantro crème fraiche, cotija cheese, and fresh lime.

## BAJA TACOS \* 20

Alaskan cod is pan seared, then folded into three flour tortillas with shaved cabbage, our house made Baja sauce, fresh pico de gallo and lemon.

- Upgrade to Sockeye salmon - 5
- Upgrade to Alaskan halibut - 6

## VEGGIE STACK 26

Grilled portobello mushroom, roasted red pepper, zucchini, and seared asparagus served on a bed of garlic Asiago mashed potatoes, with rich citrus beurre blanc, reduced balsamic, and crispy fried onion strings.

## FISH AND CHIPS

Your choice of wild caught Alaskan halibut or cod hand dipped in beer batter, then crispy fried and presented with our house made dill-caper tarter sauce. Served with house cut french fries.

|         | (2 pc) | (extra piece) |
|---------|--------|---------------|
| halibut | 22     | 9             |
| cod     | 19     | 7             |

## HANDHELDS

Upgrade on all burgers, sandwiches, and wraps:

- salad - 4
- sweet potato fries - 4
- garlic parmesan truffle fries - 5
- impossible burger patty - 2
- black bean burger patty - 2
- gluten free bun - 4

additional sauces & dressing - 35¢  
BBQ sauce - 50¢

## EAT A LOT



[www.theloftpoulsbo.com](http://www.theloftpoulsbo.com)  
View our online menus, including a full drink menu.

*\*Consumer Warning - Some items are served raw, or cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.*

**Please Note: Menu prices reflect Cash Payment. A Processing Charge of 3.5% will be added if you pay with a bank card displaying Visa, MC, Discover, or AMEX.**