

# 100 WASHINGTON

## GNOSH

**AVOCADO TOAST** CRUSTINI WITH BERRETTA LEMON SPREAD, FRESH AVOCADO, HOUSE PICKLED RED ONION, AND GRAPE TOMATO FINISHED WITH OLIVE OIL AND SEA SALT. **-9**

**MODELO BEER BATTER SHRIMP** DELICATE SHRIMP WITH A MODELO BEER BATTER, THAI CHILI LIME SAUCE, SERVED WITH GINGER MIXED GREENS. **-13**

**CALAMARI FRITA** LIGHTLY BRADED AND FLASH FRIED THEN SEASONED WITH SEA SALT AND GRATED PARMESAN, SERVED WITH MARINARA. **-12**

**PORK BELLY & WATERMELON** TENDER PORK BELLY, WATERMELON, AND THAI GREENS SERVED WITH WHITE CORN TORTILLA. **-10**

**CURED OF BOREDOM** A CHARCUTERIE OF SOPPRESSATA AND CAPICOLA SLICES SERVED ALONG SIDE, COUNTRY OLIVES, ARTISAN CHEESE AND CRUSTINI. **-14**

**ARTISAN CHEESE BOARD** ASK YOUR SERVER FOR TODAY'S CHEF SELECTION SERVED WITH CRUSTINI. **-10**

**WINGS** 1/2 DOZEN JUMBO WINGS WITH YOUR CHOICE OF SAUCE (BUFFALO, BBQ, OR GARLIC PARMESAN). **-9**

**BBQ PORK WINGS** TENDER PORK SHANK "WINGS" GLAZED WITH HONEY BBQ. **-10**

## **BIG SALADS**

**DRESSINGS: BLEU CHEESE, CREAMY  
PARMESAN, RANCH, BALSAMIC,  
CHAMPAGNE VINAIGRETTE**

**CHICKEN AND CHAMPAGNE** FRIED  
CHICKEN BREAST, BLUE CHEESE CRUMBLES  
CHERRY WOOD SMOKED BACON OVER MIXED  
GREENS WITH RED ONION AND TOMATO  
SERVED WITH OUR CHAMPAGNE  
VINAIGRETTE. - **14**

**BLACK AND BLEU STEAK**  
BLACKENED STRIPS OF FILET MIGNON,  
SERVED OVER MIXED GREENS W/ BLUE  
CHEESE CRUMBLES, TOMATO, RED ONION  
AND CUCUMBER. - **16**

**COMPOSED AVOCADO COBB**  
FRESH AVOCADO, BACON, BLEU CHEESE  
CRUMBLES, HEIRLOOM TOMATO, EGG, AND  
RED ONION. - 11  
**WITH CHICKEN -14 WITH SHRIMP -15**

**CAPRESE** LAYERS OF TOMATO, BASIL,  
AND FRESH MOZZARELLA, OVER MIXED  
GREENS W/ A BALSAMIC REDUCTION. - **13**

**HOUSE GARDEN** MIXED GREENS,  
TOMATO, CUCUMBER, ONION, AGED  
PARMESAN. - **8**

**Chef's Daily Soup... BOWL-5**  
ASK SERVER FOR TODAY'S SELECTION.

\*CONSUMER ADVISORY: CONSUMPTION OF  
UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD  
MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.  
\*\*NO SEPARATE CHECKS FOR PARTIES EIGHT OR MORE  
20% GRATUITY ADDED FOR PARTIES OF EIGHT OR MORE

## **MAINS**

**CHOICE OF SOUP OR SIDE SALAD  
SERVED WITH WHIPPED POTATO AND  
HOUSE VEGETABLE**

### **BONE-IN BEEF TENDERLOIN**

14 OUNCE CUT USDA CERTIFIED ANGUS  
FILET OF BEEF, AGED FOR OPTIMUM  
FLAVOR AND TENDERNESS CHAR  
CRUSTED TO PERFECTION. **-32**

**ADD A BLEU CHEESE CROWN FOR \$2**

### **BONE-IN DELMONICO RIB EYE**

16 OUNCE CUT USDA CERTIFIED ANGUS  
BEEF, AGED FOR OPTIMUM FLAVOR AND  
TENDERNESS, CHAR CRUSTED TO  
PERFECTION. **-32**

### **BOURBON PEPPERCORN**

**NEW YORK STRIP** 14 OUNCE  
CUT USDA CERTIFIED ANGUS BEEF,  
AGED FOR OPTIMUM FLAVOR AND  
TENDERNESS CHAR CRUSTED TO  
PERFECTION. **-26**

**LAKE PERCH SAUTEE** A HALF  
POUND FRESH LAKE PERCH LIGHTLY  
DUSTED AND SAUTÉED IN BROWNE  
D BUTTER. SERVED WITH LIME AIOLI AND  
LEMON. **-22**

## **PASTA**

**CHOICE OF SOUP OR SALAD**

**BAJA SHRIMP** NOT FOR THE TIMID  
PALATE! MARINATED IN GARLIC,  
JALAPEÑO, AND OLIVE OIL, PAN SEARED  
AND TOSSED WITH BUCATINI PASTA. **-16**

**CHICKEN PARMESAN** TENDER  
CHICKEN BREAST WITH BUCATINI PASTA,  
GARLIC, BUTTER, AND AGED PARMESAN  
THEN FINISHED WITH OUR ROMA  
POMADORO AND MOZZARELLA. **-14**

## **SANDWICHES**

**SERVED WITH FRENCH FRIES OR SIDE  
SALAD**

### **WASHINGTON BURGER**

**(THE ORIGINAL "J" BURGER)**

TWO 1/4 LBS PATTIES, 2 SLICES OF  
AMERICAN, WASHINGTON SPREAD AND  
HOUSE BRINED PICKLES. **-8**

**ADD 2 SLICES OF PORK BELLY FOR \$2**

**ADD A FRIED EGG FOR \$1**

### **BLACK AND BLUE SLIDERS**

TENDER PETITE FILET STEAK,  
CARMELIZED ONION, & BLEU CHEESE ON  
HAWAIIAN ROLL. **-13**

### **LAKE PERCH SANDWICH**

SEARED PERCH, LIME AIOLI, LETTUCE,  
TOMATO & ONION. **-12**

### **WASHINGTON CHICKEN**

GRILLED CHICKEN, CHERRY WOOD  
SMOKED BACON, LETTUCE, TOMATO,  
ONION, AND WASHINGTON SPREAD. **-10**

**ADD AVOCADO -1.5**

**AMERICAN, BLEU, CHEDDAR -1**