

steelhead diner

pike place market

savory starters

OYSTERS ON THE 1/2 SHELL
with Bloody Mary Cocktail Sauce

FANNY BAY, Baynes Sound \$2.25
OTTER COVE, Discovery Bay \$2.50
PENN COVE SELECT, Hood Canal \$2.50

CRISPY CHICKEN SPRING ROLLS
with Green Papaya Salad & Whirred Ginger Vinaigrette
\$8.95

DUNGENESS CRAB & BAY SHRIMP TATER TOTS
with Tiger Sauce & Celery Leaf Salad
\$8.95

HOT SMOKED BRISTOL BAY SOCKEYE SALMON TERRINE
with Fine Herb Aioli, Frisée & Crostini
\$9.95

STEAMED TOTTEN INLET MEDITERRANEAN MUSSELS
with Toasted Garlic, Spanish Chorizo, Cilantro & Sauce Veracruzano
\$10.95

A SLICE OF CAVIAR PIE*
with Traditional Garniture
\$14.95

JUMBO LUMP DUNGENESS CRAB CAKE
with Crispy Parsley & Sauce Louis
\$15.95

soups & salads

CHICKEN & ANDOUILLE SAUSAGE GUMBO
with Cajun Trinity, Dark Brown Roux & Steamed Rice
\$9.95/\$7.95 Cup

ALASKAN RAZOR CLAM CHOWDER
with Apple Smoked Bacon & Truffle Oil Drizzle
\$9.95/\$7.95 Cup

STEELHEAD DINER HOUSE SALAD
Baby Iceberg Lettuce with Crispy Bacon, Avocado, Red Onion,
Tomatoes, Boiled Egg, Crumbled Bleu Cheese & Lorenzo Dressing
\$10.95

BRUTUS SALAD
Romaine Lettuce with Whole Citrus Vinaigrette
& Roasted Pine Nut Gremolata
\$7.95

CARA CARA ORANGE & BABY SPINACH SALAD
with Toasted Hazelnuts, Coriander Vinaigrette,
Radicchio & Crumbled Goat Cheese
\$8.95

CHIOGGIA BEET TARTARE
with Rogue Creamery Oregonzola Blue Cheese,
Pickled Red Onions & Watercress
\$9.95

sandwiches

BUTTERMILK FRIED CHICKEN SANDWICH
with Tangy Coleslaw Dressing
\$11.95

FLASH FRIED PACIFIC OYSTER PO' BOY
NOLA Style Sandwich Served Dressed
\$12.95

AMERICAN WAGYU BEEF BURGER*
with Grilled Red Onions, Sherried Button Mushrooms,
Worcestershire Aioli & Melted Cheddar Cheese
\$14.95

GRILLED ULI'S ANDOUILLE SAUSAGE RICH-BOY
NOLA Style Sandwich Served Dressed
\$11.95

field & stream

ALEX'S VEGETABLE CHILI
with Pico de Gallo, Melted Pepperjack & Cilantro Sour Cream
\$8.95/\$6.95 Cup

THE "DEEP DISH" QUICHE
Baby Spinach, Caramelized Onion, Rosemary & Oregonzola
with Field Green Salad & Basil Pesto
\$10.95

PASTA PRIMAVERA
Fettuccini with Buona Tavola Truffle Essence, English Peas,
Baby Asparagus, Wild Mushrooms & Grated Grana
\$13.95

PIKE "KILT LIFTER" FISH & CHIPS
Scotch Ale Battered Alaskan Ling Cod with Tartar Sauce & Lemon
\$16.95

PAN ROASTED CHICKEN BREAST A LA MARSALA
with Roasted Garlic Mashed Potatoes & Marsala Sauce
\$15.95

GRILLED ALASKAN IVORY KING SALMON*
with Port Soaked Cherry, Smokey Almond ~ Rosemary Brown Butter Sauce,
& Creamy Hominy Polenta
\$18.95

GRILLED WASHINGTON ANGUS FLAT IRON STEAK*
with Roasted Butternut Squash, Fingerling Potato Hash & Sauce Au Poivre
\$15.95

CRISPY IDAHO STREAM RAISED CATFISH TACOS
with Black Chili Beans, Tangy Cabbage Salad & Warm Corn Tortillas
\$16.95

vegetables & legumes

PAN ROASTED BROCCOLI
with El Mercado Dried Chiles, Marcona Almonds & Preserved Lemon
\$7.95

COLESLAW
\$4.95

BAKED MACARONI
\$6.95

BLACK EYED PEAS & RICE
with Hempler's Andouille Sausage
\$6.95

POUTINE
French Fries, Gravy & Melted Beecher's Cheese Curds
\$7.95

GARLIC WILTED MUSTARD GREENS
with Toasted Garlic, Roasted Pancetta & Sherry Vinegar
\$7.95

CRISPY YUKON GOLD POTATOES
with Roasted Garlic Herb Butter & Caramelized Onions
\$7.95

sweet nothings

THEO CHOCOLATE PECAN PIE
with Cocoa Nibs & Bourbon Chantilly Crème
\$7.95

OLYMPIC MOUNTAIN POMEGRANATE ~ ORANGE SORBET
\$7.95

DOUBLE FUDGE ICE CREAM SUNDAE
with Peanut Butter Fudge Ice Cream, Caramel ~ Chocolate Drizzle
& Peanut Butter Brownies
\$8.95

FLOURLESS CHOCOLATE CAKE
with Chocolate Buttercream & Port Soaked Chukar Cherries
\$8.95

SPICED D'ANJOU PEAR CAKE
with Caramel Sauce & Olympic Mountain Vanilla Ice Cream
\$7.95

EARL GREY TEA CRÈME BRÛLÉE
with Tea Time Cookie
\$6.95

LEMON TART
with Crème Fraîche Whipped Cream & Candied Lemon Zest
\$7.95

NESSA'S VANILLA CHEESECAKE
with Crushed Hazelnuts & Navel Orange Marmalade
\$7.95

*The Seattle King County Health Department has asked us to advise our guests that consuming raw or undercooked proteins does create a higher risk of food borne illness.

chef de cuisine: anthony polizzi
sous chefs: jose contreras & mark petersen
pastry chef: vanessa cross

owned and operated by kevin and terresa davis