

SMALL PLATES

☀️ **DUNGENESS CRAB CAKES | 16**

watermelon radish, watercress, sweet sriracha aioli, charred lemon

☀️ ***LAMB LOLLIPOPS | 15**

harrisa, dill greek yogurt, traditional hummus, grilled naan bread

***TENDERLOIN BEEF TIPS | 16**

washington beef, wild mushroom, walla walla onion, oregon bleu cheese, cabernet demi, artisanal rye baguette

PORK BELLY TOAST | 14

pickled carrot, daikon root, cucumber, cilantro, jalapeno, soy mayo, artisanal rustic baguette

MARGHERITA FLATBREAD (V) | 12

heirloom tomato, fresh mozzarella, walla walla onion, torn basil, extra virgin olive oil

GRILLED SEA SCALLOPS (GF) | 16

watercress, english pea coulis, kumquat relish

***AHI TUNA POKE | 12**

cucumber salad, scallion, seaweed, sesame, pickled ginger, lemongrass ponzu, crisp wonton

SHISHITO PEPPERS (V) | 11

flash fried, smoked sea salt, chili-lime aioli

MACRINA SEASONAL BREADS (V) | 3

fresh baked local breads with compound butter

(GF) GLUTEN FREE

(V) VEGETARIAN

☀️ **SIGNATURE ITEM**

* Meats poultry, seafood, shellfish or eggs that are undercooked to your specification may increase your risk of food borne illness.

A 20% automatic gratuity is added to all parties of 6 or more.

SPRING/SUMMER 2019

SANDWICHES

Macrina bakery is located in the Belltown neighborhood of Seattle. The flavor of breads is enhanced by locally sourced northwest ingredients. All sandwiches proudly served with Macrina local breads.

72 HOUR BEEF SHORT RIB MELT | 18

arugula, caramelized walla walla onion, oregon bleu cheese, horseradish aioli, herb baguette, rosemary au jus, crispy fries

☀️ **PIKE PLACE GRILLED CHEESE (V) | 17**

beecher's flagship, tillamook white cheddar, parmesan, provolone, charred tomato relish, seattle sourdough, tomato bisque
PORK BELLY | 4 FRIED EGG | 4

***SOLARIUM BURGER | 19**

½ pound wagyu beef, pork belly, beecher's flagship cheese, applewood smoked salt, arugula, avocado, crispy onion straws, sodo bun, crispy fries

STEAKS

The Double R Ranch sits on 70,000 acres in the Okanogan region of Washington State. The region's climate increases access to a wide range of sustainable feed ingredients, resulting in a tender and juicy steak from ranch to table.

Choose one Double R Ranch Steak and two sides

(Red Wine Demi)

***8OZ FLAT IRON STEAK (GF) | 26**

**CRÈME FRAICHE
MASHED POTATOES (GF)**

SAUTÉED WILD MUSHROOMS (GF)

***8OZ TWIN FILET MIGNON (GF) | 35**

HERBED CRISPY FRIES

CHARRED ASPARAGUS (GF)

***12OZ NEW YORK STEAK (GF) | 32**

FINGERLING POTATOES (GF)

SWEET CORN SUCCOTASH (GF)

ADD DUNGENESS CRAB CAKES | 12 – SCAMPI PRAWNS (GF) | 10

ENTRÉES

***NORTHWEST KING SALMON (GF) | 28**

red quinoa, walla walla onion, sweet pepper asparagus, english pea coulis

☀️ **JUMBO CURRIED PRAWNS (GF) | 26**

avocado, water chestnut, thai basil, scallion, fingerling potato

BEER BATTERED FISH & CHIPS | 21

wild alaskan cod, northwest pale ale batter, cilantro cabbage slaw, caper remoulade, charred lemon

ROASTED HALF CHICKEN (GF) | 25

crème fraiche mashed potato, asparagus, signature pan jus

DUNGENESS CRAB MAC & CHEESE | 27

cavatappi pasta, beecher's flagship, tillamook white cheddar, parmesan, mozzarella, spring peas, asparagus

☀️ ***PAN SEARED SEA SCALLOPS (GF) | 29**

wild mushroom succotash, sweet corn puree, watercress, walla walla onion

MARGHERITA PASTA (V) | 17

fresh basil linguine, sweet onion, heirloom tomato, baby spinach, shaved parmesan, torn basil

GRILLED CHICKEN BREAST (GF) | 6

JUMBO PRAWNS (GF) | 10

SOUPS

HEIRLOOM TOMATO BISQUE (GF,V)

housemade, torn basil
cup | 6 bowl | 9

☀️ **NORTHWEST SEAFOOD CHOWDER**

chef's selection of fresh seafood, fresh herbs, extra virgin olive oil
cup | 9 bowl | 12

SALADS

CLASSIC (V) | 7

spring greens, house made croutons, cucumber, tomato, watermelon radishes, choice of dressing

SOLARIUM (GF,V) | 8

spring greens, watermelon radish, cucumber strings, avocado, beecher's cheese curds, green goddess dressing

CAESAR | 9

romaine hearts, house made croutons, charred lemon, parmesan pepper crisp, creamy caesar dressing

GRILLED CHICKEN BREAST (GF) | 6

***NORTHWEST KING SALMON (GF) | 10**
DUNGENESS CRAB CAKES | 12

ENTRÉE SALADS

☀️ ***BLACK & BLEU | 24**

8oz double R ranch flat iron steak, oregon bleu cheese, spring greens, crispy onion straws, cherry tomato, house made bleu cheese dressing

GRILLED CHICKEN COBB (GF) | 19

crisp romaine hearts, hard-boiled egg, crisp bacon, avocado, kalamata olives, cherry tomato, oregon bleu cheese, choice of dressing

SIDES

CHARRED JUMBO ASPARAGUS (GF,V) | 7

HERBED CRISPY FRIES, SIGNATURE AIOLI (V) | 6

SAUTÉED WILD MUSHROOMS (GF,V) | 7

CRÈME FRAICHE MASHED POTATOES (GF) | 6

ROASTED FINGERLING POTATOES (GF) | 7