

ARCHERY BISTRO DINNER MENU

APPETIZERS

DUNGENESS CRAB CAKES 9
FUJI APPLE SLAW, APPLE SAFFRON VINAIGRETTE

SASHIMI SCALLOPS 8
GINGER LIME VINAIGRETTE, AVOCADO

**LOCAL MUSSELS AND CLAMS À LA
NORMANDE 9**
APPLE BRANDY, FENNEL, GARLIC BUTTER

SEARED BEEF TENDERLOIN TIPS 9
SWEET AND SOUR PLUM SAUCE

CRISPY CALAMARI 7
RED PEPPER ROMESCO

ANTIPASTO PLATTER 9
MEATS, CHEESES, PICKLED VEGETABLES

COCONUT PRAWNS 8.5
LAVENDER COCONUT SAUCE

TEMPURA AHI 9
WAKAME SALAD, SOY REDUCTION

DUNGENESS CRAB DIP 9

SOUPS AND SALADS

1/2 PORTION AVAILABLE ON SELECTED ITEMS

CORN & CRAB CHOWDER 4/6

VINE RIPENED TOMATO BISQUE 4/6

MANGO AND PAPAYA SALAD 7
GREEN ONIONS, CARROTS, CILANTRO DRESSING

ARCHERY CAESAR SALAD 7
FOCACCIA CROUTONS, SHAVED PARMESAN
GRILLED CHICKEN 12 GRILLED SALMON 14

CAPRESE SALAD 8
*HEIRLOOM TOMATOES, FRESH MOZZARELLA,
BASIL PESTO*

HEIRLOOM GREENS 7
*GOAT CHEESE, CANDIED WALNUTS, RASPBERRY
VINAIGRETTE*

CUCUMBER AND WATERMELON SALAD 7
*RED ONION, JALAPENO, PICKLED GINGER
VINAIGRETTE*

WEDGE SALAD 8
BROWN SUGAR BACON, CHERRY TOMATOES, BLUE CHEESE

ENTRÉE SALADS

SESAME SEARED AHI SALAD 10/14
*BABY GREENS, TOMATOES, CUCUMBER, SWEET
WASABI AIOLI*

TENDERLOIN STEAK SALAD 8/12
*ROASTED TOMATOES, AVOCADO, BALSAMIC
DRESSING*

DUNGENESS CRAB AND SHRIMP LOUIE 9/13
HEIRLOOM GREENS, BOILED EGG, TOMATOES

ENTREES

1/2 PORTION AVAILABLE ONLY ON SELECTED ITEMS

GRILLED ALASKAN HALIBUT 13/20

MANGO SALSA, SAUTEED RED POTATOES

SUGGESTED PAIRING: KESTREL PURE PLATINUM 7

WILD ALASKAN KING SALMON 13/20

STRAWBERRY RICE, SUMMER VEGETABLES, YAKIMA

CHERRY BUERRE ROUGE

SUGGESTED PAIRING: IRONY PINOT NOIR 9

BACON WRAPPED FILET OF BEEF 17.5

GARLIC MASHED POTATOES, DEMI GLAZE

SUGGESTED PAIRING: SAGELANDS MERLOT 8.5

LINGUINE VONGOLE 12

SAUTEED CLAMS, ANDOUILLE SAUSAGE,

GARLIC BUTTER

SUGGESTED PAIRING: MARYHILL PINOT GRIS 7.5

CERTIFIED ANGUS GRILLED FLAT IRON STEAK 15.5

TRUFFLE FRIES, DEMI GLAZE

SUGGESTED PAIRING: KESTREL LADY IN RED #5 8

PROSCIUTTO WRAPPED CHICKEN BREAST 10/16

GARLIC MASHED POTATOES, BUERRE BLANC

SUGGESTED PAIRING: IRONY CHARDONNAY 8.5

ROASTED BELL PEPPER AND PARMESAN RAVIOLI 13

BABY VEGETABLES, LEMON SAUCE

SUGGESTED PAIRING: PROVENANCE

SAUVIGNON BLANC 8.5

SUMMER PENNE PASTA 13

CHERRY TOMATOES, ARUGULA, POMEGRANATE

VINAIGRETTE

SUGGESTED PAIRING: KESTREL PURE PLATINUM 7

PRAWN LINGUINE 8/11

ASPARAGUS, TOMATOES, GARLIC CREAM

SUGGESTED PAIRING: LOREDONA REISLING 7.5

ARCHERY MEATLOAF 8/12

GARLIC MASHED POTATOES, SEASONAL

VEGETABLES

SUGGESTED PAIRING: CLINE SYRAH 8

CHICKEN PICATTA 9/14.5

ARTICHOKE HEARTS, LEMON CAPER BUTTER

FRESH LINGUINE

SUGGESTED PAIRING: IRONY CHARDONNAY 8.5

FISH & CHIPS 12

APPLE SALAD WITH HOME MADE TARTAR

SAUCE

SUGGESTED PAIRING: NINKASI IPA 5

MUSHROOM BURGER 10

MUSHROOMS, BACON, GRUYERE CHEESE

SUGGESTED PAIRING: ELLIOT BAY B-TOWN BROWN 5

BBQ BACON BURGER 12

HOME MADE BBQ SAUCE, BACON, GRILLED

ONIONS

SUGGESTED PAIRING: ALASKAN AMBER 5

JALAPENO "POPPER" BURGER 11

GRILLED JALAPENO, CREAM CHEESE, FRIED

ONIONS

SUGGESTED PAIRING: STELLA ARTOIS 6

SIRLOIN BURGER 13

WHITE CHEDDAR, ARUGULA, TOMATOES

SUGGESTED PAIRING: WIDMER BROTHERS HEFEWEIZEN

5

8OZ KOBE TOP SIRLOIN 25

ROASTED RED POTATOES, SUMMER VEGETABLES, RED WINE DEMI GLAZE

SUGGESTED PAIRING: BV SIGNET CABERNET SAUVIGNON 9