

# -TOPSIDE-

STEILACOOM  WASHINGTON

- ESTABLISHED 2012 -

www.topsidebargrill.com

# MENU

## STARTERS

### Gochujang Brussels Sprouts \$ 11

Gochujang simmered brussel sprouts, green onion and furikake **GF | V**

### Baked Avocado \$ 18

Three olive tapenade, feta cheese and roasted garlic bread **V**

### Chorizo Spinach Dip \$ 12

Chorizo, spinach, smoked cheddar, cream cheese. Served with tortilla chips and avocado

### Dungeness Crab Cakes \$ 23

2 crab cakes, green chili crema and cilantro puree

### Calamari \$ 15

Fried calamari steak strips, sriracha and chipotle aioli

### Pulled Pork Nachos \$ 18

BBQ pulled pork, corn tortilla chips, Johnson's smoked cheddar and jack cheese, roasted red peppers, black olives, jalapenos, black beans, pico de gallo, avocado crema, green onions **GF**

## SALADS

**ADD CHICKEN \$7 ADD STEAK OR SALMON \$12**

### Black & Bleu Steak\* \$ 21

Mixed greens, heirloom tomatoes, black olives, roasted red peppers, grill onions, bleu cheese crumbles topped with 6 oz blackened flat iron steak with chipotle ranch **GF**

### Charred Citrus Caesar \$ 16

Whole leaf romaine, parmesan, charred lemons & oranges, smoked garlic Caesar dressing

### Spiced Honey Salmon Spinach\* \$ 19

Honey glazed wild sockeye salmon, spinach, pickled peppers, red onion, coastal white cheddar cheese.

### Levi's Beet Salad \$ 16

Arugula, candied walnuts, gold & red beets, lemon ricotta, honey drizzle with a pink peppercorn vinaigrette **GF | V**

## DRINKS

### UNLIMITED REFILLS \$3.5

COLA - DIET COLA - LEMON LIME  
DR PEPPER - ROOT BEER - LEMONADE -  
ICED & HOT TEA - COFFEE

### UNLIMITED REFILLS \$4.5

STRAWBERRY AND RASPBERRY  
LEMONADE

### EACH \$3.5

HOT COCOA - HOT CIDER -  
MILK - CHOCOLATE MILK -  
ORANGE OR APPLE JUICE

## DRESSINGS

Ranch, Chipotle Ranch, Balsamic Vinaigrette,  
Pink Peppercorn Vinaigrette, Blue Cheese  
Vinaigrette, Thousand Island  
and Smokey Garlic Caesar

## NOW OPEN

Topside Wine Shop and Tasting Room  
Small Bites Available!

Located directly below the  
Topside Outdoor Deck  
Stop by and Say Hi!

18% gratuity will be added to all parties with 6 or more guests

**GF = GLUTEN FREE | V = VEGETARIAN**



## HANDHELDS

All handhelds served with fries  
+4 Sub side salad, soup, or GF bun  
+5 Sub Clam Chowder

### Brisket Wrap \$ 17

My 4 Son's Brisket, black beans, tomato, crispy onions, queso fresco, arugula, chipotle ranch in a flour tortilla

### Cordon Bleu Sandwich \$ 16

Herbed grilled chicken breast, prosciutto, arugula, gruyere cheese with honey Dijon mayo on a Hawaiian bun

### Rueben \$ 16

Pastrami, gruyere cheese, sauerkraut with thousand island dressing on marbled rye bread

### T.B.C. \$ 16

My 4 Son's Smoked turkey, brie cheese, spiced cranberry jam, arugula, tomato and caramelized onions on toasted brioche bread

## BETWEEN THE BUNS

All between the buns served with fries  
+4 Sub side salad, soup, or GF bun  
+5 Sub Clam Chowder  
Sub Blackbean Patty No Charge

### Habanero Bacon Jam Burger \* \$ 17

1/2 lb. fresh burger patty, habanero raspberry bacon jam, bleu cheese, arugula, tomato, onion on a Hawaiian bun

### Drunken Mushroom Burger \* \$ 17

1/2 lb. fresh burger patty, sherry sautéed wild mushrooms, gruyere cheese, onion marmalade, arugula and tomato on a Hawaiian bun

### Classic Burger \* \$ 16

1/2 lb. fresh burger patty, bacon, coastal white cheddar cheese, arugula, tomato and onion on a Hawaiian bun

### SDR Burger \* \$ 20

Grilled Wild Sockeye Salmon, tartar sauce, arugula, tomato and onion on a Hawaiian bun

### Margherita Burger \* \$ 16

1/2 lb. fresh beef patty, tomato sauce, mozzarella cheese, basil, balsamic reduction on a Hawaiian bun

## ENTREES

### Rockefeller Clams \$ 30

2 lbs. manila clams, cream and spinach with roasted garlic bread

### Creole Sockeye Salmon\* \$ 26

6 oz Cajun wild sockeye salmon, red beans & rice, collard greens and creamy tomato lobster sauce

### Juniper Flat Iron \* \$ 28

Juniper berry black pepper crusted 6 oz flat iron, roasted garlic mash potatoes, seasonal vegetables with a wild mushroom sauce

### Fish n Chips \$ 21

Our famous English style beer battered wild haddock filet, coleslaw, tartar sauce and fries

### Wild Meatloaf\* \$ 23

8 oz blend of venison, bison and beef, seasonal vegetables, roasted garlic mashed potatoes with a cherry red wine sauce

### Tuscan Short Rib Ragu \$ 22

Tomato short rib ragu, burrata cheese pappardelle noodles, parmesan with roasted garlic bread

### Ruby Chicken \$ 20

1/2 chicken cooked in Indian spiced tomato sauce, rice and seasonal vegetables

### Neatballs & Spaghetti \$ 19

Garbanzo bean "meatballs", tomato sauce, gluten free spaghetti and parmesan **GF | V**

## SIDES

### Today's Soup

Cup \$5 | Bowl \$10

### Clam Chowder

Cup \$6 | Bowl \$11

## SIDES SALAD

Mixed greens, tomatoes, feta cheese and black olives

\$7

\* Consuming raw or undercooked meat, seafood or eggs could lead to a food borne illness, especially in those who have underlying medical conditions. Cooked to order



WHERE THE FOOD AND SERVICE ARE TOP NOTCH!

# TOPSIDE

BAR &



GRILL

## *Kid's Menu*

**TERIYAKI CHICKEN SKEWERS AND NOODLES \$9**

**PULLED PORK SLIDER AND CARROTS WITH DIP \$9**

**CHEESE PIZZA \$9**

**LANDON'S BURGER OR CHEESEBURGER & FRIES \$9**

**KAI'S GRILLED CHEESE SANDWICH & FRIES \$9**

**GRACE'S CHICKEN STRIPS AND FRIES \$9**

*Kid Meals Come with a Lemonade*  *All Other Drinks \$3.00*



MILK, CHOCOLATE MILK, JUICE (ORANGE, PINEAPPLE, CRANBERRY, APPLE, GRAPEFRUIT), STRAWBERRY OR RASPBERRY LEMONADE (NO REFILLS)