

-TOPSIDE-

STEILACOOM  WASHINGTON

- ESTABLISHED 2012 -

www.topsidebargrill.com

MENU

STARTERS

Gochujang Seasonal Vegetable \$ 16

Gochujang simmered seasonal vegetable, green onion and furikake **GF | V**

Baked Avocado \$ 18

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

Basil Hummus w/ Pita \$ 15

Basil white bean hummus served with crispy pita chips **V**

Carribbean Shrimp Shooter \$16

Carribbean seasoned grilled shrimp in a housemade bloody mary sauce.

Calamari \$ 15

Fried calamari steak strips, sriracha and chipotle aioli

Pulled Pork Nachos \$ 20

BBQ pulled pork, corn tortilla chips, cheddar & 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* \$ 22

Mixed greens, heirloom tomatoes, black olives, roasted red peppers, grill onions, bleu cheese crumbles topped with 4 oz blackened flat iron steak with chipotle ranch **GF**

Traditional Caesar \$ 15

Romaine lettuce, parmesan cheese, croutons, & Caesar dressing

Smoked Salmon Spinach \$ 21

Smoked wild sockeye salmon, spinach, pickled peppers, red onion, coastal white cheddar cheese with pink peppercorn vinaigrette **GF**

BBQ Chicken \$ 19

Mixed greens, BBQ glazed grilled chicken breast, black beans, roasted red bell pepper, crispy onions, avocado & mixed cheese with chipotle ranch

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

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

LUNCH STUFF

All Lunch Stuff served with fries,
except for Coastal Mac n Cheese
+4 Sub side salad, soup, or GF bun
+5 Sub Clam Chowder
Sub Blackbean Patty No Charge

Huli Huli Chicken Sandwich \$ 19

Sweet Hawaiian BBQ grilled chicken breast, lettuce, tomato, onion, & pineapple corn salsa

Pork Belly Bahn Mi Taco \$ 20

3 Bahn Mi pork style pork belly tacos with cucumber, daikon, carrot, fresh jalapeno, cilantro, & gochujang mayo.

South Sound Chicken Wrap \$ 18

Crispy chicken, mixed greens black beans, roasted red peppers, crispy onions, mixed cheese & chipotle ranch in a flour tortilla

Steilly* \$ 19

Steak, sautéed onions & peppers, and provolone on a hoagie roll

Drunken Mushroom Burger * \$ 19

1/3 lb. fresh burger patty, sherry sautéed wild mushrooms, gruyere cheese, lettuce, tomato & onion

Pickled Pepper Bacon Jam* \$ 20

1/3 lb. fresh burger patty, bleu cheese, mama lil's peppers, sweet bacon jam, lettuce, tomato, & onion

SDR Burger * \$ 21

Grilled Wild Sockeye Salmon, tartar sauce, lettuce, tomato & onion

Topsider* \$ 18

1/3 lb. fresh beef patty, sautéed onions, cheddar & gruyere cheeses, 1000 island dressing, lettuce, tomato, on a parmesan crusted egg bread

Fish n Chips \$ 25

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

Coastal Mac n Cheese \$ 20

Penne pasta, coastal white cheddar cheese, breadcrumbs & roasted garlic bread. Add Brisket \$10

BRUNCH

Biscuit & Gravy \$ 16

House made biscuit topped with thyme sausage gravy & chives

Veggie Biscuit & Gravy V \$ 16

House made biscuit topped with zucchini mushroom thyme gravy & chives

French Toast V \$ 16

Vanilla brioche bread pudding, cherry compote, Chantilly cream & real maple syrup

Topside Classic* \$ 18

Potato & cheese croquettes, poached eggs, hollandaise, English muffin crumble and chives. Choice of ham or tomato & avocado. Lox, tomato, capers- add +6

French Omelet* GF|V \$ 16

Rolled with fine chopped herbs, filled with whipped chevre, piment d'espelette, and onion jam. Topped with cherry tomatoes. Choice of fries or side salad

Salmon BLT* \$ 22

Grilled Sockeye salmon, thick cut bacon, heirloom tomato, wilted spinach, garlic sourdough, poached egg, hollandaise

SIDES

Today's Soup

Cup \$5 | Bowl \$10

Clam Chowder

Cup \$9 | Bowl \$14

Toast-	La Brea Sourdough	\$4
Meat-	pork sausage links, bacon, polish sausage or ham	\$6
Salad-	Mixed greens, tomatoes, feta cheese and black olives	

DRESSINGS

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

* 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