

# -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**

## HANDHELDS

All Handhelds served with fries  
+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, sauteed 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, sauteed onions, cheddar & gruyere cheeses, 1000 island dressing, lettuce, tomato, on a parmesan crusted egg bread

## DRESSINGS

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

## ENTREES

### Chef Prepared Clams\* \$ 30

2 lbs. of Chef's choice prepared manila clams with roasted garlic bread.

### Mediterranean Salmon\* \$ 30

6 oz wild sockeye salmon with a romesco & cilantro yogurt, seasonal vegetables & crispy risotto cakes

### Coffee Rub Flat iron\* \$ 32

Coffee spiced rub, choron sauce, seasonal vegetable & mashed potato

### Fish n Chips \$ 25

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

### Pork Shank\* \$ 31

Seasonally prepared and served with seasonal vegetables & sides

### Jerk Chicken \$ 22

Jamaican rubbed airline chicken breast, seasonal vegetable, mashed potato, & pineapple corn salsa

### Coastal Mac n Cheese \$ 20

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

### Vegetarian Poke Bowl \$ 19

Rice, mixed greens, edamame, avocado, cucumber, daikon radish, carrot, wakame, pickled ginger, furikake & poke sauce ✓

## SIDES

### Today's Soup

Cup \$5 | Bowl \$10

### Clam Chowder

Cup \$9 | Bowl \$14

## 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)