

# FLAT IRON GRILL

## Starters

### Bacon & Jam

house cured porkbelly, pickled fennel  
& quince jalapeno jam ~ 10

### Oysters

½ dozen local oysters, champagne mignonette  
granita & cilantro cocktail ~ 13

### Steak Tartare

picholine olives, capers, dijon, shallots,  
crostini & quail egg ~ 10

### Mt. Townsend Cheeses

house marinated olives, panzanella crackers & gastrique ~ 10

### Pork Rilette

fig mustardo, crostini & caper berries ~ 9

### Crab Cake

dungeness crab, rock shrimp, kataifi, curry, granny smith,  
fennel & meyer lemon coriander crème fraiche ~ 14

### Grilled Artichoke

fleur de sel & roasted garlic aioli ~ 8

### Lamb Empanada

braised leg of lamb, harissa, goat cheese, watercress  
& cumin vinaigrette ~ 11

### F.I.G.'lets

nueske's smoked bacon, figs, goat cheese & saba ~ 9

### Quinoa Salad

currants, arugula, poblano, feta, green onion  
& walnut champagne vinaigrette ~ 10

### Pickled Beet Salad

local organic beets, arugula, goat cheese,  
beet chips & white balsamic vinaigrette ~ 11

### Baby Organic Greens

baby lettuce, tomato, parmigiano  
& red wine vinaigrette ~ 8

### Bloomsdale Spinach Salad\*

sweet onion, goat cheese, 6 minute egg, nueske's bacon,  
warm dijon vinaigrette ~ 10

Daily Soup ~ Daily Price

## Entrées

### The Flat Iron Platter

flat iron steak & grilled ½ chicken with jumbo prawns,  
chorizo, chimichurri, salsa criolla and 2 side dishes  
~ 65 for 2 \*

### Weathervane Scallops

porcini risotto, arugula, parmigiano &  
white truffle oil ~ 26

### Sturgeon

fregola sarda, winter citrus arugula  
meyer lemon butter sauce ~ 23

### Duck Hash

muscovy duck breast, duck leg confit, heirloom  
potatoes, sweet onions & arugula ~ 24

### Jambalaya

chicken, rock shrimp, clams, prawn, chorizo  
& spanish rice ~ 24

### Jumbo Prawns \*

salsa criolla, chimichurri, grilled lemon  
& broccolini ~ 22

### Pork Chop

honeycrisp apples, yukon potato mash,  
apple cider gastrique, sage leaves & cider jus ~ 21

### "Pastramied" Short Rib

sunchokes cauliflower  
& sherry stone ground mustard butter sauce ~ 24

### Center Cut New York \* 10oz

button mushrooms, fingerling potatoes  
& worcestershire porcini butter ~ 25

### Flat Iron 10oz \*

salsa criolla, goat cheese polenta & chimichurri ~ 19

### Peppercorn Rib Steak\* 20oz

arugula, goat cheese poblano polenta  
& green peppercorn bourbon veal jus ~ 35

### Grilled Half Chicken

fines herbs, broccolini, yukon potato mash  
& roasted chicken jus ~ 20

## Sides to Share

Sides are served family style

Roasted Cauliflower & Vintage White Cheddar ~ 7

Poblano Polenta with Montrachet ~ 6

Fingerling Potatoes & Sea Salt ~ 7

Broccolini & Parmigiano ~ 7

Roasted Garlic Yukon Potato Mash ~ 6

Garlic Sage Fries ~ 6

\*Washington state department of health requires us to inform you that eating anything not cooked through increases your chances of never enjoying anything and/or dying.