

THE  
**CALCUTTA**  
GRILL

• DINNER MENU •

**APPETIZERS**

**Grilled Romaine Salad 14**

oven dried tomatoes, croutons, parmesan, Mama Lil's peppers, and Caesar dressing **add:** chicken 6, steelhead 8 or beyond burger™ 8

**Pickled Beet Salad GF 14**

goat cheese, local pepper honey, and candied walnuts

**Fennel Arugula Salad GF 13**

seasonal citrus, avocado, and a honey mustard vinaigrette **add:** chicken 6, steelhead 8 or beyond burger™ 8

**French Onion Soup 11**

rich beef broth, gruyère, parmesan, and croutons

**Coconut Curry Mussels 18**

PEI mussels, red curry, coconut milk, lemongrass, ginger, and garlic

**Sticky Wings GF 15**

Viet-style spicy wings, cilantro, garlic, jicama, and mango slaw

**Calamari 13**

served with lime cocktail sauce and lemon aioli

**Seared Blackened Ahi\* GF 21**

sashimi grade tuna, Sriracha aioli, daikon sprouts, and sesame

*Signature* **ENTRÉES**

**Cioppino 30**

Dungeness crab, PEI mussels, prawns, cod, squid, and tomatoes in a white wine broth

**Ribeye\* GF 34**

14oz ribeye, roasted seasonal vegetables, herb fingerling potatoes, with a smoked blue cheese and garlic compound butter

**Applewood Smoked Chicken GF 28**

roasted seasonal vegetables and herb fingerling potatoes

**Beef Tenderloin\* 38**

8oz fillet, roasted seasonal vegetables, mashed potatoes, and demi-glace

**Pork Chop\* GF 28**

charred broccolini, brandy soaked and roasted stone fruit, and herb fingerling potatoes

**ENTRÉES**

**Pan Seared Steelhead\* 28**

from the Columbia River, served with lemon and asparagus risotto

**Meatloaf 18**

Chef's tangy BBQ glaze, asparagus, and mashed potatoes

**Pub Mac & Cheese 16**

Snake River Farm's Kurobuta pork belly, Beecher's Flagship, gruyère, and cheddar

**Fish & Chips 19**

Newcastle ale batter, two pieces of pacific cod, crispy fries, coleslaw, and tartar **add:** extra fish 5

**Farmer's Burger\* 16**

sunny side up egg, pepper bacon, cheddar cheese, lettuce, tomato, onion, and garlic aioli **add:** fries or petite salad 3

**PLANT BASED**

**Power Up Salad GF 15**

lacinato kale, butternut squash, shredded carrots, broccoli, quinoa, with a pickled ginger vinaigrette **add:** chicken 6, steelhead 8 or beyond burger™ 8

**Vegan Burger 18**

beyond burger™, roasted red pepper, cashew spread, lettuce, tomato, avocado, on a ciabatta bun **add:** fries or petite salad 3

**Forager's Risotto GF 24**

arborio rice, asparagus, preserved lemon, locally foraged wild mushrooms, butternut squash, cashew cream, and crisp asparagus straws **add:** chicken 6, steelhead 8 or beyond burger™ 8

**SIDES**

**Lemon Risotto GF 8**

preserved lemon, arborio rice, and cream

**French Fries 5**

**Artisan Bread Basket 5**

**Brussel Sprouts 10**

pepper bacon, bourbon butter, and candied walnuts

**Petite House Salad 5**

baby mixed greens, candied walnuts, dried cranberries, and pomegranate dressing

GF = Gluten Free

\*consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses  
groups of 7 or more are subject to 18% automatic gratuity

THE  
**CALCUTTA**  
GRILL

**WINE** *by the glass*

---

**SPARKLING**

**Chandon Brut 13**

*Napa Valley, CA*

**La Marca Prosecco 12**

*Veneto, Italy (187ml)*

**WHITE**

**Benziger Sauvignon Blanc 13**

*North Coast, CA*

**J Vineyards Pinot Gris 14**

*Sonoma County, CA*

**Chateau Ste Michelle Riesling 10**

*Columbia Valley, WA*

**Kendall Jackson Chardonnay 14**

*Sonoma County, CA*

**ROSÉ**

**Elouan Pinot Noir Rosé 14**

*Willamette Valley, WA*

**Browne Grenache Rosé 13**

*Columbia Valley, WA*

**RED**

**Duck Pond Pinot Noir 13**

*Willamette Valley, WA*

**La Crema Pinot Noir 14**

*Sonoma County, CA*

**Waterbrook Syrah 13**

*Columbia Valley, WA*

**Gascón Malbec 14**

*Mendoza, Argentina*

**Columbia Winery Merlot 13**

*Columbia Valley, WA*

**Pendulum Red Blend 14**

*Columbia Valley, WA*

**Josh Cellars Cabernet 13**

*Central Coast, CA*

**Heritage By Browne Cabernet 15**

*Columbia Valley, WA*

**COCKTAILS**

---

**Aviation 15**

*dry gin, luxardo, crème de violette, and lemon*

**Newcastle Old Fashioned 15**

*Buffalo Trace, simple syrup, orange, and Angostura*

**Executive Manhattan 17**

*Redemption Rye, Carpano Antica, Peychaud's, Angostura*

**Pearlous Martini 13**

*Tequila, triple sec, lime, basil, housemade pear purée*

**Cucumber Cosmo 14**

*Effen Cucumber Vodka, triple sec, housemade sour, cranberry*

**Hot Donkey 12**

*spicy pepper infused vodka, blood orange, lime, ginger beer*

**Blue Coconut 10**

*Bacardi Rum, Malibu Rum, Coco Lopez, pineapple, Blue Curaçao*

**Cinnamon Roll 12**

*Pearl Vanilla Vodka, Kahlúa, cinnamon syrup, cream*

**DRAFT BEER**

---

**Apocalypse IPA 8**

*6.8%ABV, 70 IBU*

**Deschutes Fresh Squeezed IPA 8**

*6.4%ABV, 60 IBU*

**Deschutes Black Butte Porter 8**

*5.2%ABV, 30 IBU*

**Elysian Men's Room Ale 8**

*8.2%ABV, 62 IBU*

**Guinness Irish Dry Stout 8.50**

*4.2%ABV, 45 IBU*

**Mac & Jack's African Amber 7.50**

*5.8%ABV, 30 IBU*

**Manny's Pale Ale 8**

*5.4%ABV, 38 IBU*

**Newcastle Brown Ale 8.50**

*4.7%ABV, 18 IBU*

**Pyramid Hefeweizen 8**

*5.2%ABV, 18 IBU*

**Stella Artois Lager 8.50**

*5%ABV, 24 IBU*

---

“Calcutta” refers to wagers that players make for their favorite team or player.

At the end of the tournament, whoever bid on the winning team wins a portion of the prize money.