

CHAMBERS BAY GRILL

SHAREABLES

PRAWN COCKTAIL	19
whole kava'i prawns bloody mary cocktail sauce lemon wedge	
BEEF SLIDERS *	14
anderson ranch lamb bacon pickled fennel herbed avocado spread white cheddar	
LONE FIR FRIES	8
hand-cut fries parmesan rosemary & roasted garlic oil	
SPRING CHICKEN FLATBREAD	15
arugula pesto chicken brie parmesan grilled pear balsamic glaze	

SOUP & SALADS

CHAMBERS BAY CLAM CHOWDER	8 11
SOUP OF THE DAY	7 10
SMALL SPRING HOUSE SALAD	8
heritage mixed greens pepitas tomato radish herbed dressing	
CLASSIC CAESAR SALAD *	12
romaine focaccia crouton parmesan lemon caesar dressing	
NORTHWEST CHOP CHOP	20
mixed greens dungeness crab smoked salmon prawns bacon cucumber tomato radish hard egg house ricotta champagne-lemon vinaigrette	
STEAK SALAD *	20
heritage mixed greens teres major steak pickled spring onion radish tomato goat cheese charred tomato vinaigrette	
ROASTED BEET & ARUGULA SALAD	13
red & gold beets arugula orange labneh popped grains marjoram-caraway dressing	

ADD CHICKEN \$7, PRAWNS \$10, SMOKED SALMON \$11
DUNGENESS CRAB \$12, TERES MAJOR STEAK \$12

BETWEEN BREAD

SANDWICHES ARE SERVED WITH CHOICE OF
SHOESTRING FRIES OR SWEET POTATO FRIES

UPGRADE TO LONE FIR FRIES OR FRUIT FOR
ADDITIONAL CHARGE

SIGNATURE BURGER *	17
natural ground beef white cheddar tomato-bacon jam red onion romaine bacon mayonnaise brioche	
TOP SHELF GRILLED CHEESE	15
white cheddar brie caramelized onion avocado tomato house focaccia	
CHICKEN "SAMMICH"	16
deep fried chicken swiss butter pickles tomato cabbage house fry sauce hoagie	
REUBEN	18
corned beef swiss sauerkraut russian dressing sour rye	
CADDIE CLUB	17
ham turkey bacon white cheddar lettuce tomato avocado house mustard honey-beet aioli toasted sourdough	

... AND MORE

MAC 'N' CHEESE	16
fusilli pasta four-cheese sauce bread crumbs add dungeness crab +12	
COD 'N' CHIPS	16
beer battered cod charred lemon cabbage slaw caper tartar sauce shoestring fries	
STEAK FRITES *	19
grilled meyer ranch teres major steak chimichurri shoestring fries	

* THESE MENU ITEMS MAY BE PREPARED TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WE MAKE EVERY EFFORT TO BUY LOCALLY GROWN, NATURAL AND SUSTAINABLE PRODUCTS
- CHEF SAM MARDIS