

# Welcome to ASANA GRILLE

## ◆ APPETIZERS ◆

**CALAMARI** Tender strips lightly breaded and fried golden brown served with house-made sauce, cocktail and jalapeno ranch dipping sauce. //12

**SEARED TUNA** Peppercorn crusted and pan seared \*rare in peanut oil, served with wasabi sauce. //14

**CLAMS** With white wine, diced Roma tomatoes, fresh cilantro, jalapenos and chorizo, OR With cream, white wine, diced Roma tomatoes, fresh garlic and fresh herbs. //14

**POTATO SKINS** House-made crispy skins filled with cheese and bacon served with sour cream for dipping. //10

**WINGS** Traditional chicken wings deep fried, served with fresh vegetables and house-made dipping sauce. //14

**SAUTEED MUSHROOMS** With cream, white wine, fresh garlic and fresh herbs. //10



## ◆ BEVERAGES ◆

### HOUSE WINES BY THE GLASS

Chardonnay • Pinot Grigio • Merlot • Cabernet • White Zinfandel

//6

*SEE OUR WINE LIST FOR A SELECTION OF PREMIUM WINES BY THE GLASS OR BOTTLE AND A SELECTION OF OUR FULL LOUNGE COCKTAIL LIST*

### BEER

Kaliber NA • Blue Moon • Sierra Nevada Pale Ale • Corona • Lagunitas IPA • Black Butte

//4

*ASK YOUR SERVER FOR OUR CURRENT SELECTION OF LOCAL DRAFT BEERS*

SODA - COFFEE - TEA - LEMONADE

//2



GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE.

ADD \$3 FOR TO GO ITEMS.

SPLIT PLATE CHARGE \$6

SOME ITEMS ARE NOT AVAILABLE AS SPLIT ITEMS.

SUBSTITUTIONS AND ADDITIONS MAY INCUR ADDITIONAL COST.

*\*Consuming raw or undercooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions*



# SURF

SURF DINNERS INCLUDE SELECTED ENTRÉE, A CHOICE OF SOUP DU JOUR OR SALAD, VEGETABLES, CHOICE OF STARCH, HOUSE BAKED BREAD AND SWEET BUTTER



## SHRIMP

*We serve all wild caught Ocean Shrimp*

// 26

## SRIRACHA & SWEET CHILI

Sautéed with fresh garlic, finished with a sweet chili-fresh Mango Sriracha sauce.

## GRILLED SHRIMP BAJA

Char-grilled and pan finished with fresh Roma tomatoes, cilantro, roasted tomatillo, sweet onion and lime juice.

## ASANA

Hand breaded and deep fried golden brown, served with a sweet chili-fresh mango dipping sauce.

## COCONUT

Lightly coated with coconut and fried golden, served with sweet chili- fresh mango dipping sauce.

## DIABLO

Sautéed in a spicy fire roasted tomato puree, with fresh jalapeño, fresh garlic, mushrooms and a hint of cream.

## SHRIMP SAUTÉ

GAMBERI SCAMPI

Pan Sautéed with fresh garlic, fresh shallots, sweet herb butter, white wine and Italian parsley.

## POLENTA WITH SHELL FISH STEW AND MUSHROOMS

Creamy Polenta with sautéed shrimp, clams, mussels, mushrooms, fresh garlic, Parsley and white wine, finished in a saffron cream sauce, topped with Parmesan cheese.

// 27

*\* Other starch may be substituted for polenta.*

## SEARED AHI TUNA

Sashimi-grade tuna peppercorn crusted, pan seared \*rare in peanut oil, served with house-made Ponzu and wasabi.

// 24

## FISH AND CHIPS

Fresh cod, local when available hand breaded and deep fried golden brown with fries.

// 18

Alaskan Halibut // 22

*\* Other starch may be substituted for fries.*

## FRESH FISH

Your server will provide you with tonight's selection and preparation style.



# TURF

TURF DINNERS INCLUDE SELECTED ENTRÉE, A CHOICE OF SOUP DU JOUR OR SALAD, VEGETABLES, CHOICE OF STARCH, HOUSE BAKED BREAD AND SWEET BUTTER



## STEAKS

*We serve Northwest grown beef. Our steaks are house-cut daily.*  
**Your server will provide you with tonight's selection and preparation style.**

### LAMB RACK

Lightly seasoned and char-grilled finished with a balsamic mint reduction glaze, and fresh herb oil. // 30

### PORK SHANK OSSO BUCO

Slow roasted pork shank cooked in a tomato and vegetable sauce until tender and succulent. // 22

### PORK TENDERLOIN

Medallions pan sautéed with cranberries and fresh garlic, finished in an orange liquor and Dijon mustard sauce. // 22

### VEAL SCALLOPPINE

SCALLOPPINE VITELLO

Tender veal pan sautéed with mushroom, shallots, fresh basil and wine sauce. // 26

### VEAL PICCATA

SCALLOPPINE AL LEMONO

Tender veal pan sautéed with mushrooms, capers, sweet butter, fresh garlic, white pepper and fresh Meyers lemon juice.  
// 26

### CHICKEN BREAST, BONELESS-SKINLESS

// 20

**MARSALA**, pan sautéed with mushrooms and fresh garlic finished in a savory Marsala wine sauce.  
**DIJON**, pan sautéed with mushrooms and fresh garlic finished in a white wine and Dijon mustard sauce.  
**DIABLO**, sautéed with fire roasted tomato, fresh jalapeño, fresh garlic, mushrooms and a hint of cream.  
**CRANBERRIES**, pan sautéed with cranberries and fresh garlic, finished in an orange liquor and Dijon mustard sauce.

### CHICKEN STRIPS

Chicken breast strips hand breaded and deep fried golden brown, served with sidewinder fries and ranch dressing dipping sauce.  
// 16



# ♦ PASTA & RISOTTO.

DINNERS INCLUDE SELECTED ENTRÉE, A CHOICE OF SOUP DU JOUR  
OR SALAD, HOUSE MADE BREAD AND SWEET BUTTER



## POMODORO

A savory blend of fresh garlic, Roma tomatoes and fresh herbs, pan sautéed and tossed with pasta in a light broth-tomato sauce.

//16

## ALFREDO

A flavorful blend of fresh garlic, fresh herbs and mushrooms, pan sautéed and tossed with pasta in a Parmesan cheese and cream sauce.

//18

## MARINARA

A highly seasoned tomato sauce made with onions, garlic, and fresh herbs.

//18

## RAVIOLI

Stuffed with cheese and mushrooms served with your choice of Pesto cream or Marinara sauce.

//20

*Add Meat to above Pasta Items*

*Grilled Chicken //5 ♦ Grilled wild caught Shrimp //7*

## SMOKED SALMON & BACON CARBONARA

A delightful combination of smoked salmon, apple wood smoked bacon, mushrooms and Parmesan cheese tossed with pasta in a savory cream sauce.

//20

## PASTA ALA PANNA WITH HAM

A flavorful blend of fresh garlic, mushrooms, and diced ham pan sautéed and tossed with pasta in a Pesto cream sauce, topped with Parmesan cheese.

//20



## RISOTTO

Arborio rice cooked with sweet onions, mushrooms, sun-dried tomatoes and fresh herbs in a savory broth with cream and Parmesan.

//16

*With grilled chicken breast //22*

*With grilled wild caught shrimp //21*

*With Sautéed Vegetables //20*

*Substitute risotto as a side to any entrée for //3*

*\*Consuming raw or undercooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.*

# ♦ BURGERS ♦

ASANA BURGERS ARE 6OZ HOUSE MADE PATTIES, SIRLOIN, WAGYU (AMERICAN KOBE), OR ELK. THE CHOICE OF MEAT IS YOURS.

ADD \$1 FOR WAGYU OR ELK

ALL BURGERS ARE SERVED ON A HOUSE-MADE BUN WITH CLASSIC FIXINGS, LETTUCE, SWEET ONION, SLICED TOMATO, PICKLE AND FRIES



## THE BASIC BURGER

Classic fixings and fries. // 12

## TEX-MEX BURGER

If you like zesty this burger is for you, grilled fresh jalapeno, fried jalapeno chips, pepper jack cheese and chipotle aioli. // 14

## BACON CHEESEBURGER

Topped with Cheddar and Jack cheese and crisp bacon. // 14



# ♦ LIGHT FARE & SALADS ♦

SERVED WITH HOUSE BAKED BREAD AND SWEET BUTTER



## CLAM CHOWDER

A bowl of our Northwest Clam Chowder. // 8

## SOUP & SALAD

Fresh seasonal greens and a bowl of our soup of the day. // 12  
With Chowder // 14

## HOUSE SALAD

Fresh seasonal vegetables and mixed greens. // 9  
*Add Grilled Chicken // 14 Grilled Shrimp // 17*

## COBB SALAD

Hollywood's Brown Derby Restaurant made this salad famous, we serve ours with poached chicken breast, bacon, tomatoes, avocado, mushrooms, boiled egg, cheddar cheese and crumbled bleu cheese on a bed of salad greens tossed with bleu cheese dressing.

// 16

## AHI NICOISE

Fresh Salad greens, fingerling potatoes, hard-cooked egg, sweet onion, green beans and pan seared \*rare Ahi tuna served with a house-made Nicoise dressing.

// 16



*\*Consuming raw or undercooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.*