

ASANA GRILLE

WINE SHOP • RESTAURANT • LOUNGE

LUNCH

SUBSTITUTIONS AND ADDITIONS MAY INCUR ADDITIONAL COST

APPETIZERS

CALAMARI Tender strips, lightly breaded and fried golden brown served with house-made cocktail sauce and jalapeno ranch // 9

WINGS Our spicy chicken wings deep fried, served with fresh vegetables and house-made jalapeno-bleu cheese dipping sauce // 9

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

POTATO SKINS House-made crispy skins filled with cheese and bacon served with a jalapeno ranch dipping sauce // 10

COMPOSED SALADS

SALADS ARE SERVED WITH BREAD AND SWEET BUTTER

ASIAN A choice of Grilled Chicken or Asian Beef skewers served on a bed of fresh greens tossed in a toasted sesame-peanut dressing, fresh vegetables topped with honey roasted peanuts // 10

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 in a bleu cheese vinaigrette // 12

GRILLED CAESAR Heart of Romaine lettuce lightly seasoned and char-grilled, served with croutons, shaved Reggiano Parmigiano, toasted Pepitas and a house made garlic vinaigrette // 7

Add Grilled Chicken // 5 Grilled Shrimp // 7 Seared Ahi // 8

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 // 14

BABY SPINACH A great combination of savory and sweet. Baby Spinach greens tossed with our balsamic vinaigrette and topped with dried cranberries, mandarin orange, warm bacon, bleu cheese crumbles, thin sliced red onion and sliced egg // 12 *Add* Grilled Chicken // 5 Grilled Shrimp // 7

SOUP

SOUP IS SERVED WITH BREAD AND SWEET BUTTER

SOUP DU JOUR

Chef's choice of a homemade soup, ask your server for today's selection

Cup // 3 Bowl // 5

CLAM CHOWDER

New England style with a Northwest twist, thick, rich and creamy, loaded with clams and mushrooms (gluten free)

Cup // 4 Bowl // 7

SOUP AND SIDE SALAD

A cup of our soup du jour and a side dinner salad served with bread and butter // 6

Add \$1 to substitute a cup of Clam Chowder

GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE. ADD \$1 FOR TO GO ITEMS. SPLIT PLATE CHARGE \$4.

SOME ITEMS NOT AVAILABLE AS SPLIT ITEMS.

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

TACOS

SERVED ON FLOUR TORTILLAS WITH A CHOICE OF SIDE

OCEAN SHRIMP

A choice of grilled, blackened or fried, with Chile-lime slaw, avocado-roasted tomatillo salsa, pico de gallo, cheddar cheese and Romesco sauce

Plate of two // 12 Plate of three // 14

FISH

A choice of grilled, blackened or fried, fresh cod, local when available with Chile-lime slaw, avocado-roasted tomatillo salsa, pico de gallo, cheddar cheese and Romesco sauce

AVAILABLE WITH HALIBUT ADD \$1 FOR EACH TACO

CHIPOTLE CHICKEN

Flavorful chicken slow cooked with sweet onions, mushrooms and olives in a tomato chipotle sauce, Romesco sauce, Chile-lime slaw, pepper jack and cheddar cheese

FIRE ROASTED PORK.

Tender pulled pork served with Romesco sauce, Chile-lime slaw, pepper jack and cheddar cheese

CALAMARI

Tender strips, lightly breaded and fried golden brown, with Chile-lime slaw, avocado-roasted tomatillo salsa, pico de gallo and Romesco sauce

Plate of two // 10 Plate of three // 12

SIDES

SOUP D JOUR A cup of our House made Soup

GREEN SALAD Fresh Greens tossed in Vinaigrette

PASTA SALAD Pasta, Fresh Vegetables and Fresh Herbs tossed in Vinaigrette

ASIAN SLAW Mixed cabbage tossed with Carrots, Green Onions and Cilantro in an Asian inspired Dressing

POTATO SALAD Southern style with hard-cooked eggs, dill pickle and a hint of Dijon mustard

SIDEWINDER FRIES • **HOUSE MADE ONION RINGS** add \$1.00

BURGERS

ASANA BURGERS ARE MADE WITH 6OZ HOUSE MADE PATTIES, SIRLOIN, AMERICAN KOBE, OR ELK. THE CHOICE OF MEAT IS YOURS. ADD \$3 FOR AMERICAN KOBE OR ELK. ALL BURGERS ARE SERVED WITH THESE CLASSIC FIXINGS, LETTUCE, SWEET ONION, SLICED TOMATO, SURF BOARD PICKLE AND HOUSE MADE AIOLI AND CHOICE OF A SIDE

THE BASIC BURGER

Classic fixings only // 9

SWISS BURGER

Caramelized onions, sautéed mushrooms and melted Swiss cheese // 11

BLEU BURGER

Stuffed* with crumbled Bleu cheese topped with thin crispy onion rings // 11

*BLEU CHEESE SERVED ON TOP OF ELK BURGER

TEX-MEX BURGER

If you like zesty this burgers for you, grilled fresh jalapeno, fried jalapeno chips, pepper jack cheese and chipotle aioli // 10

BACON CHEESE BURGER

Topped with Cheddar and Jack cheese and crisp bacon // 10

KOBE SHI BURGER

Topped with Caramelized shallot Kobe-shi and jack cheese // 10

SANDWICHES

SERVED WITH A CHOICE OF SIDE

GRILLED CHICKEN PESTO

Grilled chicken breast served with pesto, roasted garlic aioli and jack cheese // 9

BAY SHRIMP

Oregon bay shrimp served open faced on roasted garlic bread topped with melted Swiss // 9

FRENCH DIP

Tender sliced beef topped with Caramelized onions, sautéed mushrooms and Swiss cheese // 10

GRILLED RUEBEN

Tender corn beef piled high on grilled rye with sauerkraut, Swiss cheese, kosher pickles and drizzled with thousand island aioli // 10

BLT

Four slices of smokehouse bacon on nine grain bread with slice tomato, lettuce and roasted garlic aioli // 10

CUBAN

Tender roast pork, sliced ham and salami piled high on lightly toasted authentic Cuban bread with Swiss cheese, kosher pickles, sweet onion, mayo and mustard // 10

CHICKEN, BACON, BLUE

Poached chicken breast mixed with bacon and blue cheese // 10

ADD AVOCADO TO ANY SANDWICH // 1

LUNCH PASTA

SERVED WITH BREAD AND SWEET BUTTER

SALMON PASTA CARBONARA

A delightful combination, smoked salmon, mushrooms and Parmesan cheese tossed with pasta in a savory cream sauce // 12

PASTA ALA POLLO

Chicken breast, fresh garlic, mushrooms, sundried tomato and Parmesan cheese tossed with pasta in a savory cream sauce // 12

SPECIALTIES

FISH AND CHIPS

Fresh cod, local when available hand breaded and deep fried golden brown // 12
Alaskan Halibut // 15

SHRIMP ASANA

Large Prawns hand breaded and deep fried golden brown, served with cherry mustard dipping sauce // 15

CHICKEN STRIPS

Chicken breast strips hand breaded and deep fried golden brown, served with ranch dressing dipping sauce // 12

BEVERAGES

HOUSE WINES *BY THE GLASS* - Chardonnay • Pinot Grigio • Merlot • Cabernet • White Zinfandel // 6

SEE OUR WINE LIST FOR A SELECTION OF PREMIUM WINES

BEER - Coors 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 // 2 COFFEE - TEA - LEMONADE // 2