

STREAMLINER DINER

FALL 2011 EVENING MENU



Starters

Spiced nuts, mixed olives, or olive and roasted bell pepper tapenade - 2 each

Bruschetta with roasted squash, goat cheese spread and fried sage leaves - 6

Risotto cakes with fresh sage, kale, fontina cheese and roasted garlic tomato sauce - 9

Baked brie with an apple and pear compote - 8

Manila clams with sweet Italian sausage, fresh fennel, orange and Belgian white ale - 9

Pork meatballs with sautéed spinach and roasted garlic tomato sauce - 8

Salads and Soup

(greens are always organic and, when available, locally grown at Persephone Farms)

Farm greens and shaved parmigiano-reggiano with garlic oil and lemon - 7

Greens tossed with goat cheese, toasted walnuts, and grapes in a tarragon dressing - 8

Steak salad with radicchio and arugula in a shallot vinaigrette - 12

Panzanella salad - farm greens with fresh mozzarella, grilled bread, kalamata olives, tomatoes, and copa in a pesto-dijon vinaigrette - 10

Hearty split pea soup with hamhock and rye croutons - 6

Pasta

Portaparpa - Portabella mushrooms, spinach, tomatoes, shallots tossed in a white wine sauce and served over parpadelle pasta with shaved parmigiano-reggiano and pinenuts - 15/19

Crab and prawn manicotti served with a tomato and zucchini sauce - 16

Penne with Italian fennel sausage, roasted tomatoes, and charred leeks in a pesto cream sauce - 15/19

Smoked paprika prawns with creamy herb farro and rapini - 16/20

Roasted fall vegetables tossed with fussilli, fresh sage, vermouth and pecorino - 12/16

Lasagna layered with ragu bolognese, ricotta, besciamella, and parmigiano-reggiano - 16

Main Course

Curried halibut seared in a tarragon and lemon honey-glaze, served with roasted carrots and creamy farro - 22*

Slow braised pork shank over a polenta, onion and sage hash with wilted greens - 18

All natural chicken breast roasted with fresh rosemary and served with creamy Yukon golds and kale - 16

Scallops seared with saffron, tarragon, and tomatoes in a seafood stock, served with charred cauliflower and black lentils - 20

Tenderloin with shaved horseradish root, grilled asparagus and root vegetable gratin - 25*

Basics

Choose a pasta and sauce - 12/16

Pastas

Linguine

Penne

Fusilli

Fettuccini

Sauces

Creamy Basil pesto

Alfredo

Roasted Garlic Tomato

Pomodoro

Adds - 5

Pork meatballs

Chicken

Prawns

DINNER HOURS: TUES - THURS (5 - 9 PM), FRI AND SAT (5 - 9:30 PM), CLOSED SUN/MON
BREAKFAST + LUNCH HOURS: MON - SAT (7 AM - 2:30 PM), SUN (7:30 AM - 2:30 PM)
397 WINSLOW WAY BAINBRIDGE ISLAND, WASHINGTON 98110 / 206.842.8595

*PSSST... WE'LL COOK IT TO YOUR LIKING, BUT REMEMBER, RAW OR UNDERCOOKED FOOD CAN MAKE YOU SICK.
20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE