

STREAMLINER DINER

WINTER 2012 EVENING MENU



Starters

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

Baked brie with dried cherries, roasted nuts and honey - 8

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

Roasted eggplant filled with scallions, sweet Italian sausage and fresh ricotta, baked in a traditional pomodoro sauce - 9

Spicy calamari sautéed with toasted garlic, fresh kale, chickpeas and tomatoes in a burgundy wine vinegar sauce - 9

Roasted garlic bulb, spiced nuts and mixed olive plate with crostini - 6

Salads and Soup

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

Greens and shaved parmigiano-reggiano with garlic oil and lemon - 7

Fennel, fresh pear, and radicchio in a Stilton vinaigrette - 8

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

Hearty Winter Vegetable and White Bean Soup - 6

Pasta

Streamliner Puttanesca - linguine tossed with pomodoro, kalamata olives, capers, anchovies, garlic, fresh parsley, and parmigiano-reggiano - 14/18

Sweet Italian sausage, roasted red bell peppers, toasted walnuts, blue cheese and penne tossed in our roasted garlic tomato sauce - 15/19

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

Penne, fresh arugula, and toasted pinenuts tossed in melted ricotta, butter and white wine - 14/18

Calamari Fra Diavolo - a spicy sauce of tomatoes, white wine, brandy and olive oil tossed with calamari, fresh parsley and linguine - 16/20

Lasagna - layers of winter vegetables, ricotta, besciamella, and parmigiano-reggiano - 16

Main Course

Mediterranean Chicken - Braised 1/2 organic chicken with lemon and green olives, served on garlicky spinach and orzo - 18

Wild Steelhead Salmon pan fried and served over honey harissa chickpeas with charred brussel sprouts - 20

Pan seared sea scallops topped with a saffron vinaigrette served over a celeriac puree - 20

Slow braised pork shank over a savory stew of cannellini beans and tomatoes, and wilted greens - 18

Tenderloin with shaved horseradish root, garlic mashed potatoes, and escarole - 25*

Basics

Choose a pasta and sauce - 12/16

Pastas

Linguine

Penne

Fettuccini

Sauces

Creamy Basil pesto

Alfredo

Roasted Garlic Tomato

Pomodoro

Adds - 5

Pork meatballs

Chicken

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