

PONTI CAFÉ MENU



Plenty for Twenty

\$20 per entrée
includes soup or salad

STARTERS

Organic Mixed Green Salad

mixed baby lettuce, house smoked almonds,
Oregon blue cheese, champagne vinaigrette

Soup du Jour

ENTRÉES

Grilled Copper River Sockeye Salmon

Soy cilantro lime sauce, garlic whipped Yukon
potatoes, sautéed baby spinach

Crispy Salt and Black Pepper Chicken

Sweet chili sauce, sesame-napa cabbage slaw

Jumbo Gulf Prawn Linguini

Fresh Carso's linguini, garlic, shallots,
fresh tomato, basil, parmesan

Pan Seared Alaskan Weathervane Scallops

Thai curry sauce, sautéed baby spinach,
garlic whipped Yukon potatoes

Double 'R' Ranch New York Strip

Garlic mashed potatoes, shiitake mushroom demi

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HAPPY HOUR DRINK SPECIALS

Signature cocktail list

\$6 during Happy Hour

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\$5 Wine by the glass – Wine Steward's Selection

\$4.50 Well Drinks

\$3 Draught Beer

Not available with any other offer including:
Promotional Gift Certificates and Passport
No separate checks please,
18% Gratuity added to parties of 7 or more

PACIFIC OYSTERS ON THE HALF SHELL*	\$3/Ea.
Ginger mignonette, rotating selection	
SOUP DU JOUR*	6
AHI POKE cucumber, avocado, won ton chips	14
OPEN FACE STEAK SANDWICH*	14
New York Strip, mushroom demi, grilled baguette, sweet fennel pommes frites	
BRONZED ALASKA SALMON SANDWICH	14
Macrina brioche bun, housemade tartar, pommes frites	
THAI CURRY PENNE	15
Grilled scallops, dungeness crab, tomato-ginger chutney	
JUMBO GULF PRAWN LINGUINI	14
Fresh Carso's linguini, garlic, shallots, fresh tomato, basil, parmesan	
STEAMED CLAMS OR STEAMED MUSSELS	13
Steamed in ginger, sake broth, miso butter, green onion, basil garnish	
DUNGENESS CRAB SPRING ROLLS	13
Sweet chili sauce	
POMMES FRITES	4
Sweet fennel salt, parsley, garlic aioli	
SPICY FRIED PACIFIC OYSTERS	7
Tobiko tartar sauce and soy syrup	

HAPPY HOUR DAILY 4PM ~ 6:30PM AND 9PM ~ CLOSE
ALL NIGHT HAPPY HOUR ON SUNDAY 4PM TO CLOSE
HALF OFF THE FOLLOWING ITEMS

CLASSIC CAESAR*	8
With brioche croutons (Add anchovy Filets \$1)	
ORGANIC MIXED GREEN SALAD	8
Mixed baby lettuce, house smoked almonds, Oregon blue cheese, champagne vinaigrette	
TEMPURA PRAWNS mango wasabi coulis	11
BACON CHEESE BURGER*	13
Painted Hills beef, Lettuce, tomatoes, fontina or blue cheese on a brioche bun, pommes frites	
GRILLED MARINATED CALAMARI	10
Olives, watercress, gremolata	
PANKO CRUSTED HALIBUT FISH AND CHIPS	13
Housemade tartar	
BRONZED SALMON & PEPPER JACK QUESADILLAS	8
fresh pico di gallo salsa, sour cream, cilantro pesto	

BREAD \$2.00 during happy hour

☞ Promotional gift certificate may not be used
for Happy hour price

*Washington State Law requires us to inform you that
consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness. Some seafood is prepared rare to
medium rare unless otherwise requested. Raw eggs
are used in the Caesar salad dressing. Some seafood
items are served raw. Our steaks are cooked to order.