



AN ORIGINAL SEATTLE CLASSIC RESTAURANT SINCE 1990

MEETINGS & EVENTS

PONTI OFFERS 4 PRIVATE DINING ROOMS TO ACCOMMODATE GROUPS OF 6 TO 200.
PLEASE INQUIRE FOR MORE INFORMATION.

HALF PRICE WINE NIGHT

EXCLUSIVELY ON SUNDAY NIGHTS
ENJOY ANY BOTTLE OF WINE ON OUR LIST AT HALF PRICE

EXECUTIVE CHEF:
ALVIN BINUYA

PROPRIETORS:
RICHARD & SHARON MALIA

Appetizers

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| PACIFIC OYSTERS ON THE HALF SHELL* ~ GINGER MIGNONETTE | \$3 EACH |
| PLEASE ASK YOUR SERVER FOR CURRENT CHOICE | |
| DUNGENESS CRAB SPRING ROLLS ~ SWEET CHILI SAUCE | FULL- 13 HALF- 7 |
| PENN COVE MUSSELS & MANILA CLAMS ~ STEAMED IN GINGER, LEMONGRASS COCONUT SAKE BROTH, MISO BUTTER, GREEN ONION, FRESH BASIL GARNISH | 13 |
| TEMPURA WHITE GULF PRAWNS ~ MANGO WASABI COULIS | 11 |
| AHI POKE ~CUCUMBER, AVOCADO, WON TON CHIPS | 14 |
| GRILLED MARINATED MONTEREY CALAMARI ~ PICHOLINE OLIVES, TOMATOES, GARLIC, WATERCRESS, GREMOLATA | 10 |
| CAJUN BARBECUED WHITE GULF PRAWNS ~ FRESH HERBS, CHILIES, LEMON | 11 |
| ARTISAN CHEESE BOARD ~ ROTATING SELECTION | 14 |

Salads & Soup

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| ORGANIC MIXED GREEN SALAD ~ MIXED BABY LETTUCE, HOUSE SMOKED ALMONDS, OREGON BLUE CHEESE, CHAMPAGNE VINAIGRETTE , BARTLETT PEAR | 7 |
| CLASSIC CAESAR SALAD *~ PARMIGIANO - REGGIANO, MACRINA BRIOCHE CROUTONS | 8 |
| ROASTED BEET SALAD ~ RED, GOLD, AND CHIOGGA BEETS WITH BLOOD ORANGE VINAIGRETTE AND WARM PISTACHIO CRUSTED LAURA CHENEL CHEVRE | 9 |
| SOUP DU JOUR | 6 |



CREATE A COMBINATION BY ADDING ANY OF THE FOLLOWING TO YOUR ENTRÉE:

ALASKA WEATHERVANE SCALLOPS \$9
WHITE GULF PRAWNS \$6
ARCTIC KING CRAB \$30

Seafood

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| GRILLED WILD ALASKAN KING SALMON * | 28 |
| SOY CILANTRO LIME SAUCE, SERVED WITH GARLIC WHIPPED YUKON POTATOES, SAUTÉED BABY SPINACH | |
| HOUSE SMOKED BLACK COD | 26 |
| STIR FRIED BABY BOK CHOY, MUSHROOMS, RED PEPPERS, GREEN ONIONS, GINGER TERIYAKI, JASMINE RICE | |
| STEAMED ARCTIC KING CRAB LEG | 38 |
| GARLIC MASHED YUKON GOLD POTATOES, ASPARAGUS, DRAWN BUTTER | |
| GRILLED COSTA RICAN MAHI MAHI * | 23 |
| THAI CURRY SAUCE, MACADAMIA NUT PESTO, RED RICE, CHILI-CILANTRO SPAGHETTI SQUASH | |
| TEMPURA NORI WRAPPED AHI TUNA* | 28 |
| WASABI AIOLI, SAKE-GINGER SAUCE, COCONUT MILK RICE STEAMED IN BANANA LEAF | |
| BOUILLABAISSE | 25 |
| WHITE GULF PRAWNS, MANILA CLAMS, PENN COVE MUSSELS, SCALLOPS, SAFFRON AND PERNOD STEW, GRILLED BREAD, ROUILLE | |

Pasta

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| THAI CURRY PENNE | 24 |
| GRILLED ALASKA WEATHERVANE SCALLOPS, DUNGENESS CRAB, BASIL CHIFFONADE, TOMATO-GINGER CHUTNEY | |
| JUMBO GULF PRAWN LINGUINI | 20 |
| FRESH CARSO'S LINGUINI, EXTRA VIRGIN OLIVE OIL, TOMATOES, BASIL, GARLIC, SHALLOTS, PARMIGIANO - REGGIANO | |

Poultry

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| BRICK ROASTED WASHINGTON CHICKEN | 17 |
| LEMON-SHALLOT PAN SAUCE, GARLIC WHIPPED YUKON GOLD POTATOES | |

Meat

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| CHAIRMAN'S RESERVE GRILLED BEEF TENDERLOIN * | 39 |
| CABERNET – SOY DEMI-GLACE, FRIED GARLIC, GRILLED ASPARAGUS, GARLIC WHIPPED POTATOES | |
| SNAKE RIVER FARMS WAGYU NEW YORK STEAK * | 42 |
| CABERNET – SOY DEMI-GLACE, GRILLED ASPARAGUS, GARLIC WHIPPED YUKON POTATOES | |
| SAKE-GINGER BRAISED AUSTRALIAN LAMB SHANK | 22 |
| SCALLION GREMOLATA, BRAISED GREENS, PARSNIPS TWO WAYS | |

GARLIC WHIPPED POTATOES - 4 POMMES FRITES – 4 SEASONAL VEGETABLES - 4
 SAN PELLEGRINO SPARKLING MINERAL WATER~ 1 LITER - 5 500 ML - 3
 FIJI STILL WATER ~ 1 LITER - 5 500 ML – 3

No separate checks please. 18% Gratuity added to parties of 7 or more. Some seafood items are served raw

03/10

3014 3RD AVE N. SEATTLE, WA 98109 | (206) 284-3000 | WWW.PONTIGRILL.COM

**Washington State Law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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.*