



TWILIGHT DINING

7 NIGHTS A WEEK

\$30

CHOOSE 3 COURSES FROM OUR
ENTIRE MENU
APPETIZER OR SALAD ~
ENTRÉE ~ DESSERT

AHI TUNA ADD \$5
BLACK COD ADD \$5
NEW YORK STEAK ADD \$10
BEEF FILET ADD \$15

*** NOT VALID WITH PASSPORT,
GROUPON OR PROMOTIONAL
GIFT CERTIFICATES.

Appetizers

OYSTER ON THE HALF SHELL

Chef's choice
Served with ginger mignonette

PENN COVE MUSSELS OR MANILA CLAMS

steamed in ginger, lemongrass
coconut sake broth, miso butter, green
onion, fresh basil garnish

TEMPURA WHITE GULF PRAWNS

mango wasabi coulis

DUNGENESS CRAB SPRING ROLLS

sweet chili sauce

SPICY FRIED PACIFIC OYSTERS

tobiko tartar, soy syrup

GRILLED MARINATED MONTEREY CALAMARI

picholine olives, tomatoes, garlic,
watercress, gremolata

AHI TUNA POKE

cucumber, avocado, won ton chips

Soup & Salad

ORGANIC WILLIE GREENS SALAD

house smoked almonds, honeycrisp
apple, oregon blue cheese, champagne
vinaigrette

CLASSIC WHOLE LEAF CAESAR SALAD *

parmigiano-reggiano, macrina brioche
croutons (add anchovy filets 1.)

ROASTED RED AND GOLD BEET SALAD

miso-orange vinaigrette daikon sprouts,
wakame seaweed, furikake, crispy tofu

SOUP DU JOUR

Pasta

THAI CURRY PENNE

grilled alaska weathervane scallops, dungeness
crab, basil chiffonade, tomato-ginger chutney

JUMBO GULF PRAWN LINGUINI

fresh carso's linguini, extra virgin olive oil,
tomatoes, basil, garlic, shallots, parmigiano-
reggiano

CHANTERELLE & OYSTER MUSHROOM RISOTTO

parmigiano-reggiano, basil oil, frizzled onions

Seafood

GRILLED WILD KING SALMON *

smoked tomato oil, black lentil-sweet corn
ragout, fire roasted chanterelles

GRILLED COPPER RIVER SOCKEYE SALMON *

soy cilantro lime sauce, turmeric
basmati rice, fall vegetables

GRILLED HAWAIIAN SWORDFISH *

salsa verde, kale-jicama slaw, spaghetti squash,
fingerling potatoes

TEMPURA NORI WRAPPED AHI TUNA*

wasabi aioli, sake-ginger sauce, coconut
milk rice steamed in banana leaf **ADD \$5**

BOUILLABAISSE

white gulf prawns, manila clams,
penn cove mussels, scallops, saffron,
pernod, grilled bread, rouille

PAN SEARED ALASKA WEATHERVANE SCALLOPS*

fire roasted corn salad, applewood bacon
vinaigrette, fingerling potatoes

ALDERWOOD SMOKED ALASKA BLACK COD

five spice cure, lemon relish,
sushi rice, fall vegetables **ADD \$5**

Meat

BRICK ROASTED WASHINGTON CHICKEN

lemon-shallot pan sauce,
garlic whipped yukon gold potatoes

BRAISED NEW ZEALAND LAMB SHANK

chickpeas, toasted cumin, picholine olives

CHAIRMAN'S RESERVE GRILLED BEEF TENDERLOIN *

ADD \$15

DOUBLE 'R' RANCH NEW YORK STEAK

ADD \$10

steaks are served with cabernet-soy demi glace,
fall vegetables and garlic whipped yukon potatoes.

TWILIGHT DINING SPECIAL OFFER IN JANUARY 2012

3-Course dinner for only \$30
7 nights a week
Reservation has to be made by 6PM.

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PONTI GIFT CARDS

The Perfect gift for your friends,
family, business clients and
employees.

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PRIVATE DINING

Ponti offers four private dining
rooms for groups of
6 to 200.

Please contact our event director
for information.

jessica@pontiseafoodgrill.com

LOVE THAT WINE YOU HAD WITH DINNER?

All wine is available to
take home at retail prices.
Please ask your server.

Sides

POMMES FRITES 3.

GARLIC WHIPPED POTATOES 3.

SEASONAL VEGETABLES 3.

SEASONAL RISOTTO 6.

Entrée Compliments

ALASKA WEATHERVANE
SCALLOPS \$16

WHITE GULF PRAWNS \$6

ALASKA KING CRAB LEG
market price

Ponti Seafood Grill has been locally owned and operated by Richard & Sharon Malia since 1990.
Alvin Binuya, Executive Chef

No separate checks please. 18% Gratuity added to parties of 7 or more.
*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.