

# BOUNDARY BAY

## BREWERY & BISTRO

### DINNER MENU

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All entrees served with mashed Yukon potatoes & seasonal vegetable unless otherwise stated.

#### HAND CUT NEW YORK STEAK (12 OZ)

USDA Choice, richly marbled Angus strip loin grilled to order & topped with compound butter. **\$22**

#### MEATLOAF

Rich, moist meatloaf made from ground Harris Ranch Angus beef, ground pork, onions, seasonings, eggs & breadcrumbs and wrapped in Hempler's pepper bacon. Served with a demi-glace infused with our Irish Stout. **\$15**

#### CENTER CUT PORK CHOPS

Center cut, bone-in pork chops pan seared and braised in a cider and cream sauce with apples and caramelized onions. **\$17**

#### SOCKEYE SALMON

LOCALLY CAUGHT in Lummi Bay and processed by Barlean's Fishery, grilled to order and topped with compound butter. **\$18**

#### TARRAGON CHICKEN

Two chicken breasts stuffed with feta cheese and tarragon, served in a Mandarin orange cream sauce. **\$17**

#### GRILLED SHITAKE MUSHROOMS

LOCAL, organic mushrooms from Cascadia Mushrooms marinated in pear nectar and soy sauce with a hint of sesame, served with jasmine rice and seasonal vegetables. VEGAN. **\$17**

\*Our steaks are cooked to order. Consuming raw or under-cooked meats may increase your risk of foodborne illness.

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an 18% gratuity may be added to parties of 5 or more