

# Polaris

## ROASTED BABY BEET SALAD 13

Baby kale, candied ginger, pistachio purée, sherry vinegar, Parmesan, parsley

## SHRIMP & GRITS 14

Bacon-leek polenta cake, scallions, Creole sauce

## CAESAR SALAD\* 7/10

Chopped romaine, house-made Caesar dressing, focaccia croutons, lemon, Parmesan

## BRUSSELS SPROUTS 8

Caramelized, candied bacon, honey, mustard, apple chips

## CAULIFLOWER 8

Roasted, chimichurri, Marcona almonds, bread crumbs, Parmesan

## GOAT CHEESE GNOCCHI 13

Delicata squash, beets, baby kale, pomegranate seeds, hazelnut brown butter, Parmesan

## MANILA CLAMS 13

Green curry, lemongrass, fresh chickpeas, cilantro, pita

## GREEK SALAD 12

Arugula, feta, cherry tomatoes, cucumber, fennel, mint, tzatziki, Kalamata olives

## AHI TUNA POKE\* 16

Avocado, mango, cilantro, sesame, wakame, scallion, orange-chile sauce

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## KING SALMON\* 36

Tamarind ginger glaze, parsley root puree, beluga lentils, roasted sunchoke

## CHILEAN SEA BASS\* 37

Grilled fennel, escarole, white beans, roasted bell pepper coulis, saffron oil, micro cilantro

## FETTUCINE FLORENTINE 20

Basil-pine nut pesto, cherry tomatoes, vermouth, cream, spinach

*Chicken 5 Salmon 7 Shrimp 10 Scallops 18*

## CRISPY GARLIC CHICKEN 26

Herbed spaetzle, baby turnips, cherry mostarda, kale, poultry jus

## CEDAR-PLANKED DUCK BREAST\* 33

Farro-wild rice pilaf, pickled huckleberry demi-glace, root vegetable purée

## BUTCHER'S CUT PORK CHOP\* 34

Dijon-maple glaze, grilled sweet potatoes, spinach, pecans, cranberries

## MEYER RANCH BEEF TENDERLOIN\* 40

Crushed coriander marble potatoes, Sun Gold tomatoes, roasted asparagus, red wine demi-glace

## BEEF SHORTRIB\* 34

Port wine braise, caramelized onion mashed potatoes, wild mushrooms, carrots

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*at the* BELLEVUE CLUB

*\*Consuming raw or undercooked foods to order may increase your risk of foodborne illness.*

02.17

## cocktails

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### "AN ODE TO PROHIBITION"

TALL MORITZ	Pluot, Mandarin vodka, thyme, bubbles	12
HIGH SPEECH	Big Gin, St. Germain, lemon, mint	12
CATCH ME IF YOU CAN	Aperol, Lillet Blanc, Hendrick's, grapefruit	12
LOST CAUSE	Tequila, jalapeno, mint, cucumber	12
BELLEVUE PLANE	Bulleit bourbon, Aperol, amaro, lemon	12
IRISH SOUR	Jameson, lemon, demerara, rhubarb bitters, egg white	12
SEÑOR CRISTAL	Moonshine, Lillet Rose, cinnamon, Peychaud's bitters	12
SAY NO MORE	Absolut Vodka, ginger, kumquat, Angostura	12

### NON-ALCOHOLIC

BUNDABERG GINGER BEER	5
TAMARIND, PEACH, MINT SODA	5

## beer

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### DRAFT \$5

MACK & JACK'S AFRICAN AMBER  
TRIPLEHORN IPA  
CHAINLINE POLARIS PILSNER  
COORS LIGHT

### BOTTLE \$4

GUINNESS  
WIDMER BROTHERS HEFEWEIZEN  
STELLA ARTOIS  
AMSTEL LIGHT

## wine

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### BUBBLES

PROSECCO	<i>LaLuca brut NV, Veneto, IT</i>	9/36
CREMANT ROSÉ	<i>Lucien Albrecht brut rosé NV, Alsace, FR</i>	14/56

### WHITE

RHONE BLEND	<i>Alexandria Nicole Cellars Shepherds Mark, Horse Heaven Hills, WA '14 (on tap)</i>	10/40
PINOT GRIS	<i>Erath '15</i>	9/36
SAUVIGNON BLANC	<i>Nobilo Icon, Marlborough, NZ '14</i>	10/40
CHARDONNAY	<i>Hartford Court, Russian River Valley, CA '15</i>	13/52
ROSÉ	<i>Sangiovese Il Rose di Casanova, Tuscany, IT '16</i>	11/44

### RED

PINOT NOIR	<i>Lachini, Chehalem Mountain, OR '14</i>	14/56
RED BLEND	<i>Proletariat, Columbia valley, WA '12 (on tap)</i>	10/40
MERLOT	<i>Novelty Hill, Columbia valley, WA '13</i>	8/32
MALBEC	<i>Zolo, Mendoza, AG '16</i>	8/32
ZINFANDEL	<i>Portteus, Rattlesnake Hills, WA '13</i>	9/36
BORDEAUX BLEND	<i>Baron's, Columbia Valley, WA '12</i>	13/52
CABERNET SAUVIGNON	<i>Chateau Smith, Columbia Valley, WA '14</i>	11/44

*Please ask for full wine list*