

Polaris

CAESAR SALAD* 7/10

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

ROASTED BABY BEET SALAD 13

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

BUFFALO MOZZARELLA 12

Heirloom tomato, cucumber, red onion, micro greens, olive oil, balsamic glaze, focaccia crostini

BRUSSELS SPROUTS 8

Caramelized, candied bacon, honey, mustard, apple chips

CAULIFLOWER 8

Roasted, chimichurri, Marcona almonds, bread crumbs, Parmesan

MANILA CLAMS 13

Coconut green curry, lemongrass, fresh chickpeas, cilantro, pita

HAMACHI CRUDO 13

Citrus, serrano pepper, micro herbs, blood orange coulis, cilantro oil

AHI TUNA POKE* 16

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

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

ROASTED HALF CHICKEN 26

Green garlic purée, farro, roasted spring onions, wilted greens, 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

at the BELLEVUE CLUB

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

02.17