

# Polaris

## GREENS

---

CAESAR SALAD*	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	
ARUGULA PEAR SALAD	13
Spinach, candied pecans, Fourme d'Ambert blue cheese, cranberries, champagne vinaigrette	
<i>Salad additions Chicken 5 Salmon 7 Shrimp 6</i>	
SALADE NIÇOISE	15
Olive oil-poached Albacore tuna, fingerling potatoes, haricot verts, soft egg, olives, butter lettuce, capers, baby tomatoes, radishes, shallot-Dijon vinaigrette	
CHOP CHOP SALAD	13
Grilled chicken, romaine, radicchio, artichokes, chickpeas, almonds, smoked cheese, olives, carrots, pomodoro tomatoes, crostini, red wine vinaigrette	
COWBOY CHOW SALAD	15
Blackened chicken, pepitas, tomatoes, black currants, fregula, sweet dried corn, arugula, green goddess	
GINGER-LEMONGRASS STEAK SALAD*	17
Baby bok choy, arugula, cucumbers, chiles, mint, snap peas, cashews, jicama, ponzu vinaigrette	

## MAIN PLATES

---

TURKEY SANDWICH	13
Turkey, Havarti cheese, cucumber, sweet onion, lettuce, Dijon mayo, toasted multigrain	
TUNA SANDWICH	13
St. Jude's albacore, capers, dill, arugula, lemon, sweet onion, cottage cheese, toasted multigrain	
DOUBLE R RANCH BURGER*	14
White cheddar, lettuce, tomato, balsamic onion, secret sauce, fries, Portlandia ketchup, pub bun	
GRILLED SALMON BLTA*	14
Applewood-smoked bacon, lettuce, avocado, salmon, tomato, caper aioli, sourdough	
<i>Sandwiches served with your choice of Caesar or baby greens, soup, fries, or raw vegetables</i>	
TACOS	15
Alaskan halibut or chipotle chicken, salsa rojo, salsa verde, cabbage-cilantro slaw, avocado, corn or flour tortilla, Mexican rice & beans	
SPICY AHI TUNA POKE NOODLE BOWL	18
Marinated soba noodles, poached egg, pickled cucumbers, wakame, baby bok choy, togarashi, avocado	
SCALLOP & SHRIMP LINGUINE PRIMAVERA*	19
Zucchini, squash, basil, tomatoes, white wine, chili flakes, garlic	
CHICKEN PAILLARD	14
Thinly pressed chicken breast, lemon-rosemary white wine sauce, arugula, haricot verts, fennel	
STEAK FRITES*	16
Six-ounce top sirloin, maître d' butter, truffle fries, grilled escarole	

## wine

---

### 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*

## beer

---

### DRAFT \$5

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

### BOTTLE \$4

GUINNESS  
WIDMER BROTHERS HEFEWEIZEN  
STELLA ARTOIS  
AMSTEL LIGHT

## dessert

---

VANILLA PANNA COTTA Strawberry sorbet, Linzer cookie, fresh berries, strawberry-lavender coulis	9
GRAND MARNIER BRÛLÉE Candied kumquats, caramelized oranges, biscotti	9
RASPBERRY VALRHONA DECADENCE Light raspberry crème, flourless chocolate cake, vanilla goat cheese-stuffed raspberries, chocolate lattice	9
DARK CHOCOLATE MOUSSE Layered with Chambord brûlée and hazelnut dacquoise, raspberry-hibiscus sauce	9
WARM CHOCOLATE TOFFEE CAKE Espresso chip gelato, crème anglaise, strawberries	9
PIÑA COLADA Coconut mousse, pineapple gelée, coconut short bread crust, Malibu rum coulis, caramelized pineapple	9
SORBET AND ICE CREAM Biscotti	7
CHOICE OF CHOCOLATE OR CARAMEL Featuring Lesley's Gourmet, hand-crafted in Bellevue	3 per piece