

WHITECAPS

Drinks+Eats

LUNCH

STARTERS

Crispy Brussels Sprouts

Flash fried with sriracha mayo 7

GF **Edamame**

Steamed and salted 5

Calamari

Flash fried fennel and peppers, tequila aioli 10

Ahi Poke*

Sashimi grade ahi, creamy sriracha, sesame seeds, tobiko, wonton chip 12

GF **Chicken Wings**

Pacific Rim chili sauce or traditional Buffalo 10

Hummus

Classic hummus, fresh vegetables, pita bread 8

SOUP

WhiteCaps Clam Chowder

|6| Cup |9| Bowl

Soup of the Day

|5| Cup |7| Bowl

GREENS

Add chicken 6, add salmon 8

GF **Spinach Salad**

Goat cheese, oven roasted tomatoes, pumpkin seeds, EVOO, balsamic glaze 11

GF **Beet Salad**

Braised beets, field greens, toasted walnuts, feta, red wine vinaigrette 11

GF **Crab Salad**

Fresh dungeness crab salad, mixed greens, sweet chili sauce 16

Chicken Caesar

Grilled Mary Farms' organic chicken, romaine, seasoned crouton, parmesan 15

GF **Salmon Nicoise***

Seared salmon, field greens, hardboiled egg, haricot verts, roasted potato, kalamatas, balsamic vinaigrette 15

Petite Side Salad

Choice of Caesar or House Salad 6

HANDHELDS

Includes choice of fries, side salad or fruit

Turkey Baguette

House roasted turkey, lettuce, oven roasted tomato, cranberry aioli, Swiss cheese, on baguette 13

Bistro Burger*

Certified Angus, lettuce, tomato, red onion, cheddar, pretzel bun 16

Tuscan Chicken Sandy

Mary Farms' organic chicken, pancetta, oven roasted tomatoes, provolone, pesto, rosemary foccacia 15

WhiteCaps Burger v5.0*

Certified Angus, brie, bacon, caramelized onion, truffle mayo, pretzel bun 18

Caprese Sandwich

Buffalo milk mozzarella, tomato, balsamic glaze, pesto, on baguette 14

PASTA

Creole Pasta

Shrimp, Italian sausage, holy trinity, spiced marinara 16

Fettuccine Alfredo

Sun dried tomato, mushrooms, grated Parmesan 12

* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.

18% gratuity included for parties of 6 or more.

Exec Chef Tristan Sheldon