



Dinner

4pm – Close

One check for parties of 8 or more

Starters

Chambers Bay clam chowder
cup |5 bowl |8

Soup of the day
cup |4 bowl |7

Crisp Dungeness crab cakes with roasted peach vinaigrette and frisee corn salad |13

Flash fried calamari with shaved sweet onions, artichoke hearts, orange chips and roasted tomato vinaigrette |12

White fish and shrimp ceviche in crisp avocado, tomato salsa and house cut chips |11

Grilled flatbread of the day |9

*Hearts of romaine salad with garlic croutons and pecorino Romano cheese, tossed in a Caesar dressing
small |6 large |8

Cobb salad with chopped romaine lettuce, tomato, Washington blue cheese, applewood smoked bacon, egg, bay shrimp and grilled chicken with Dijon vinaigrette
small |9 large |11

Field greens with crumbled goat cheese, sunflower seeds, cherry tomatoes and aged sherry vinaigrette
small |7 large |9

Add grilled chicken |4 Bay shrimp |6

Entrées

Chambers Bay Ale battered Pacific cod with “chips” served with citrus coleslaw and house made tartar |14

*Grilled local salmon filet with roasted corn custard, grilled asparagus and Carlton Farms slab bacon vinaigrette |19

Olive oil poached Alaskan halibut with saffron risotto, grilled leeks and cured tomatoes |25

*Grilled Painted Hills hangar steak with sea salt green beans, potato puree and caramelized onion demi glaze |19

*Seared Painted Hills tenderloin with Walla Walla onion rings, Washington blue cheese fondue and smoked wild mushrooms |28

Daily “big” ravioli |17

*Pan roasted duck breast with toasted hazelnut jasmine rice, sautéed spinach and mango-bing cherry compote |24

Applewood roasted Draper Valley Farms chicken breast with basil mashed potatoes and Carlton Farms slab bacon white bean casserole |18

*1/2 lb. Natural ground chuck roll burger, candied-peppered bacon, butter fried egg, lettuce, tomato chutney, sweet onion on brioche bun |13

We make every effort to buy locally grown, natural and sustainable products | Executive Chef Dustin Joseph

**These items may be prepared to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Interested in booking a private party at Chambers Bay? Contact Jamie Fay at 253.460.4653 ext. 103!