



## Lunch

Monday – Saturday 11:00am – 4:00pm

Sunday 12pm – 4:00pm

**\*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

Chambers Bay nachos with your choice of chicken or beef served with cheddar and jack cheese, sour cream and roasted salsa | 9

Grilled quesadilla with shredded chicken, cheddar and jack cheese, sour cream and roasted salsa | 10

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, 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 coleslaw and house made tartar | 14

Grilled halibut fish tacos with lime sour cream, queso fresco, chiffonade of lettuce and cilantro served in flour tortillas | 17

### Sandwiches

Served with choice of “chips”, sweet potato fries, coleslaw or seasonal fresh fruit

Crisp Dungeness crab cake sandwich with red pepper aioli and Swiss cheese on croissant bun | 14

\*Chambers Bay 1/2 lb. natural ground chuck roll cheeseburger with lettuce, tomato, onion and pickle served on toasted

brioche bun | 11

Grilled Draper Valley chicken breast sandwich with mango salsa, caramelized onions and provolone cheese served on

toasted brioche bun | 11

Smoked turkey club with tomatoes, applewood smoked bacon and avocado aioli served on honey wheat toast | 10

Chile rubbed hangar steak sandwich on toasted flatbread with blue cheese fondue and crisp shaved onions | 16

Crisp bay shrimp po’ boy sandwich with shredded lettuce, orange aioli and garlic-chili glaze on a soft French roll | 12

Slow roasted turkey breast with roasted peppers, caramelized onions, roasted garlic aioli and pesto on ciabatta bread | 11

Slow braised BBQ pork sandwich topped with caramelized onions and coleslaw served on toasted brioche bun | 11

Grilled summer vegetable sandwich with grilled portabella mushrooms, summer squash, tomatoes and mozzarella cheese on crisp ciabatta bread | 10

Grilled German sausage with house made mustard and Carlton Farms slab bacon sauerkraut | 8

*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!**