

# barking frog

**Soup du Jour** 6./8.

**Dungeness Crab Cake**

*Carrot Gastrique, Baby Frisee & Pea Shoot Salad* 16.

**Grand Marnier Prawns**

*Grand Marnier Aioli*

*Four Each* 13.    *Six Each* 19.

**Spinach Salad**

*Creamy Goat Cheese, Toasted Hazelnuts, Pear  
Vinaigrette*

*Half* 8.    *Full* 13.

**Iceberg Wedge Salad**

*Avocado Crème Fraîche, Smoked Almonds, Blue  
Cheese*

*Half* 8.    *Full* 13.

**Caesar Salad**

*Romaine Hearts, Herbed Croutons, Parmeggiano  
Reggiano*

*Half* 8.    *Full* 13.

*Add Grilled Chicken* 5.

*Add Three Grilled Prawns* 6.

**Seared Ahi Niçoise Salad**

*Roasted Potatoes, French Green Beans, Olives,  
Cherry Tomatoes, Egg,  
Lemon Vinaigrette* 18.

**Dungeness Crab & Bacon Wrapped  
Prawn Cobb Salad**

*Oregon Blue Cheese, Avocado, Hard Poached Egg,  
Champagne Vinaigrette*

*Half Cobb* 15.    *Full Cobb* 20.

**Crispy Asian Chicken Salad**

*Organic Mixed Greens, Radish Sprouts, Pickled  
Ginger, Red Pepper, Mandarin Orange, Sweet Chili  
~ Sesame Vinaigrette*

*Half Salad* 12.    *Full Salad* 16.

**Grilled Cheese Sandwich**

*Port Salut Cheese, Tapenade, Rosemary Bread, Soup du Jour* 12.

**Barking Frog Grilled Chicken "Club"**

*Black Forest Ham, Apple Smoked Bacon, Lettuce & Tomato, Basil Aioli,  
on Focaccia, Sweet Potato Fries* 14.

**Petite Lamb Burgers**

*Gruyere, Red Wine Onions, Baby Arugula, Sweet Potato Fries* 16.

**Mini Northwest Kobe Beef Burgers**

*Oregon Blue Cheese, Candied Bacon, French Fries* 19.

**Roasted Chicken Breast**

*Squash Filled Ravioli, Pancetta, Swiss Chard,  
Herbed ~ White Wine Butter Sauce* 16.

**Hazelnut Dusted Scallops**

*Soft Artisan Polenta, Swiss Chard, Vanilla Scented Honey Drizzle* 17.

**Willows Sandwich du Jour**

*Choice of Salad du Jour or Soup du Jour* 14.

**Seasonal Dish ~ Market Price**

**Executive Chef Bobby Moore**

**Sous Chef Rick Deyo**

*Washington State Department of Health would like us to inform you that consuming raw or undercooked foods may pose a health risk.*