

~ June 22 – 28, 2009 ~

From contemporary cuisine to an award-winning wine list, the WAC serves some of Seattle's finest. Executive Chef Will McNamara creates large and small plates perfectly suited for any occasion. Mix and match portion sizes, favorite items, signature entrees and weekly offerings that emphasize our commitment to providing local, sustainable, seasonal and organic ingredients whenever possible. And save room for dessert — the WAC's Pastry Chef Marisa Tanji creates delicious finales to any meal.



Our strategic partnerships with Anthony's Seafood Company, Fonté Coffee Roasters, Essential Baking Co. and Skagit River Ranch support our ongoing commitment to provide WAC members and guests with the freshest Northwest flavors and ingredients.

CRAB BISQUE DUNGENESS
WAC signature classic
5/5.75

FRENCH ONION SOUP
melted four-cheese roof
4.50/5.25

NW CLAM CHOWDER
or
SOUP DU CHEF'S WHIM
4/4.75

SEASONAL HOUSE SALAD
baby lettuces, sweet black mustard dressing, apples, Chèvre, pecans
6/9

CHOP CHOP SALAD
diced chicken, tomatoes, salami garbanzo beans, Oregonzola, mixed greens
9/13

* **TOGARASHI AHI TUNA**
togarashi crusted, seared rare, Asian style slaw, sesame vinaigrette, wasabi oil
8/14

PACIFIC OYSTER PO' BOY
breaded and fried oysters, Cajun aioli, lettuce, tomato, choice of side
8/12

REDHOOK ALE® LOCAL LING COD
served golden brown, choice of side
10/14

CAESAR SALAD
crisp romaine, Parmesan, anchovies
6/9

TARRAGON CHICKEN SALAD
Fuji apple, Oregonzola, honey-roasted walnuts, cider vinaigrette
10/14

FRESH CARSO'S FETTUCCINE
artichoke hearts, heirloom tomato, marinated olives, spinach, Parmesan Reggiano
7/11

VEGETABLE CURRY
almond basmati rice, cilantro, toasted almonds
8/12

KOREAN KALBI BEEF TACOS
beef ribs, scallions, rojo sesame salsa, cilantro slaw, ponzu vinaigrette, kim chee, jasmine rice, baby bok choy
one taco 9 / two tacos 13

ITALIAN BEEF SANDWICH
prime rib, vegetable giardiniera, Italian au jus for dipping, choice of side
9/13

MARKET HOUSE® REUBEN
Seattle's own deli classic, choice of side
9/13

GRILLED CHICKEN CIABATTA
avocado, Swiss, tomato, tarragon mixed greens, choice of side
12

WAC CLUB
Essential Bakery® organic bread, choice of side
single decker 9/ double decker 11

PANINO
grilled chicken, fresh mozzarella, basil, Roma tomatoes, choice of side 12

or
roasted red peppers, portobello mushroom, zucchini, grilled onion, herbed brie, choice of side 10

- combinations? see below -

enhance your salad or pasta, add: Gulf white shrimp, grilled achiote chicken breast, Dungeness crab, skirt steak 4

WAC SIGNATURE PLATES

DUNGENESS CRAB CAKES
blue corn meal crusted, fresh papaya salsa, cilantro oil, chipotle sour cream
10/17

WILD ALASKAN SALMON
heirloom tomato-sweet corn salsa, jasmine rice, seasonal vegetables
17

* **SKAGIT RIVER RANCH BURGERS**
organic, grass-fed, choice of side
12

- heirloom tomato and provolone 1.90
- fried egg and bacon 1.90
- guacamole with grilled jalapeno 1.90

COMBOS

SOUP AND PANINO

- soup du Chef's whim or
NW clam chowder
- chicken or vegetable panino

11

SOUP AND SALAD

- soup du Chef's whim or
NW clam chowder
- Caesar or house salad

10

PANINO AND SALAD

- chicken or vegetable panino
- Caesar or house salad

11

substitute: - chop chop 2 - cup crab bisque 2 - cup French onion 1.50 -

*The WAC prepares some items that may not meet the recommended temperatures of the health department. These items could increase the likelihood of a food-borne illness.

MONDAY

* Prime Rib – slow-roasted to perfection, served with roasted root vegetables

TUESDAY

Tortilla Soup – Chef Will's own spicy tomato soup with grilled chicken and polenta

WAC SIGNATURE SPECIALS ALWAYS 10.95

WEDNESDAY

Monte Cristo – The classic ham, Swiss and turkey sandwich served golden brown with fresh fruit

THURSDAY

Market House® Corned Beef and Cabbage with stone ground mustard

FRIDAY

Cioppino – San Francisco-inspired seafood stew with prawns, fish and shellfish

ARNOLD PALMER
3.25

ICED TEA
3.25

ITALIAN SODA / CREMOSA
3 / 3.25

Strawberry, Raspberry, Blackberry,
Vanilla, Hazelnut, Almond,
Crème de Menthe

VOSS WATER
sparkling or still, 2.95 / 4.95

STRAWBERRY LEMONADE
3.75

RED WINES BY THE GLASS

3oz/6oz

SOMMELIER'S CHOICE
2007 Broadley Pinot Noir, Willamette Valley, OR

8/16

EN JÉROBAUM
2002 Terra Blanca "Estate Vineyard" Cabernet Sauvignon,
Red Mountain, WA

5/10

WASHINGTON STATE ZINFANDEL
2002 Zefina, Columbia Valley, WA

5/10

WASHINGTON STATE CABERNET SAUVIGNON
2005 WAC Label by Gordon Brothers,
Columbia Valley, WA

3.50/7

WASHINGTON STATE SYRAH
2006 WAC Label by Gordon Brothers,
Columbia Valley, WA

3.50/7

WASHINGTON STATE CABERNET FRANC
2007 Isenhower Cellars, Columbia Valley, WA

5/10

WASHINGTON STATE MERLOT
2006 WAC Label by Gordon Brothers,
Columbia Valley, WA

3.50/7

BORDEAUX
2003 Château Magneau, Graves France

6/12

OREGON STATE PINOT NOIR
2007 Grochau Cellars, Willamette Valley, OR

6/12

WHITE WINES BY THE GLASS

3oz/6oz

SOMMELIERS CHOICE –
2006 Tamarack Cellars Chardonnay,
Columbia Valley, WA

5/10

WASHINGTON STATE CHARDONNAY
2006 WAC Label by Gordon Brothers,
Columbia Valley, WA

3.50/7

WASHINGTON STATE PINOT GRIS
2008 WAC Label by RiverAerie,
Columbia Valley, WA

3.50/7

WASHINGTON STATE ALIGOTÉ
2007 Shooting Star, WA

4/8

WASHINGTON STATE VIOGNIER
2007 Alexandria Nicole Cellars Crawford,
Columbia Valley, WA

7/14

WASHINGTON STATE ROSÉ
2008 Barnard Griffin, Columbia Valley, WA

5/10

GERMAN RIESLING
2007 Mönchhof, Mosel Germany

6/12

WASHINGTON STATE SEMILLON
2007 Amavi, Columbia Valley, WA

6/12

DESSERT, FRESH FROM THE WAC BAKERY

DESSERT OF THE DAY
from the mind of Marisa 6

CRÈME BRÛLÉE TRIO
banana, macadamia nut,
Madagascar vanilla 6

**CHOCOLATE-BANANA
MOUSSE CAKE**
chocolate cake, chocolate-
banana mousse, chocolate
sauce, berry compote 6

CHOCOLATE FLOURLESS CAKE
chocolate sauce, whipped
cream, raspberries 6

CUPCAKE BITES
two for 2

LEMON DROP
panna cotta, limoncello,
caramelized almond
florentine, candied ginger 6

SORBET & COOKIES
Olympic Mountain Creamery
3/6

ICE CREAM & COOKIES
Olympic Mountain Creamery,
original or sugar-free 3/6

WAC SUNDAE
waffle cone, Hershey's syrup
6

ESPRESSO, COFFEE & TEA

ESPRESSO
3

DOPPIO
3.75

CAPPUCCINO
3.50

LATTE
3.50

CAFÉ MOCHA
3.50

COFFEE & DECAF
3.25

STASH TEA
3.25

BLACK & GREEN
Earl Grey
English Breakfast
Orange Spice
Premium Green
Jasmine Blossom

HERBAL
Chamomile
Lemon Ginger
Ruby Mist
Peppermint

