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## Welcome to Torchy's, where your dining is our pleasure

...and yours as well! Now you can answer the age-old question, "what's for dinner?" any way you wish.

We hope you enjoy this more casual approach to dining as you relax here with your friends, families, and business associates. Again, we thank you for joining us for dinner tonight and look forward to serving you again soon!

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

### Torchy's Summer Four Course Wine Prix Fixe Menu featuring selections from our Cruvinet!

| small plates with hand-selected wine pairings |

<b>Appetizer</b>	Tuna Tartare   2007 Terra Blanca Sauvignon Blanc, Columbia Valley, WA
<b>First course</b>	Seasonal House Salad   2007 Grochau Pinot Noir, Willamette Valley, WA
<b>Entrée</b>	* Martinez Ranch Lamb Chops   2003 Château Magneau Bordeaux, Graves France
<b>Dessert</b>	Chocolate Flourless Cake   Fonseca 10-year Tawny

| four courses with three ounce wine pours 50 | food only 30 |

## UPCOMING EVENTS

### Happy Hour in Torchy's Wine Bar

Our Wines are Top Flight! That's what the Washington Wine Commission says. The WAC was recently awarded the 2009 Washington Wine Grand Award for best wine list and we want to celebrate with you! Join us for our new Half-price Wine Happy Hours 3 - 6 pm - Seven days a week including all Wines by the Glass and all Wine Flights!

### WiFi Available

Enjoy a meal or a meeting with the internet at your service, along with our service team of course! For your convenience you may now connect in the Gold and Silver Rooms, Torchy's Wine Bar and Hagerty's.

### Tasty Tuesdays

Every first Tuesday—Join us in Hagerty's for our monthly beer tasting. \$6 includes the tasting flight and appetizer buffet. Every second Tuesday—Join us in Hagerty's for our monthly spirit tasting. \$6 includes the tasting flight and appetizer buffet. Every third Tuesday—Join us in Torchy's Wine Bar for our monthly wine tasting. \$6 includes the featured tasting flight and one Wine Bar appetizer.

CRAB BISQUE DUNGENESS

WAC signature classic  
5/5.75

FRENCH ONION SOUP

melted 4-cheese roof  
4.50/5.25

NW CLAM CHOWDER

or

SOUP DU CHEF'S WHIM  
4/4.75

TACO SALAD

romaine, crisp tortilla shell,  
chipotle ranch dressing,  
choice of grilled chicken, steak,  
or salmon  
11/18

SEASONAL HOUSE SALAD

roasted pecans, Chèvre, apple,  
sweet black mustard seed dressing  
6/9

GRILLED PORTOBELLO

stuffed with poblano, spinach,  
Mt. Townsend Trailhead cheese  
5/10

CAESAR SALAD

crisp romaine, Parmesan  
cheese, anchovies  
6/9

add on:

Gulf white shrimp,  
Dungeness crab, or flat iron steak 4

CARNITAS TOSTADOS

roasted pork, citrus slaw,  
fresh avocado, black beans  
8/16

RAVIOLI ALLA CHECCA

Roma tomatoes, basil, Chablis,  
virgin olive oil, Parmesan cheese  
9/18

\* TUNA TARTARE

fried green olives, herb salad,  
anchovy dressing, toasted baguette  
6/12

KOREAN KALBI BEEF TACOS

rojo sesame salsa, cilantro slaw, kim  
chee, jasmine rice, baby bok choy  
two tacos 13 / three tacos 18

DUNGENESS CRAB CAKES

blue corn meal crusted, fresh papaya  
salsa, cilantro oil, chipotle sour cream  
17/22

STUFFED CHICKEN

pesto and prosciutto stuffed, red pepper  
coulis, herbed gnocchi, sautéed  
seasonal vegetables  
13/26

BABY BACK RIBS

beer braised, BBQ caramel honey,  
coleslaw, baked potato  
13/26

\* MARTINEZ RANCH LAMB CHOPS

jeweled cous cous, tzatziki, curry oil  
22/32

BLACKENED AHI TUNA SALAD

organic greens, fresh pineapple,  
cucumber, scallions, citrus ginger  
dressing  
12/19

WAC SIGNATURE PLATES

\* WILD ALASKAN SALMON

Dungeness stuffing, sautéed vegetables,  
jasmine rice  
stuffed / unstuffed  
23

\* NY STEAK

grilled Nebraska beef, caramelized  
onions, mushrooms, bourbon demi  
glace, sautéed vegetables,  
Oregonzola mashed potatoes  
35

add on:

Stilton cheese 4  
shrimp scampi 4  
fiery frizzled onions 2

\* PRIME RIB

classic, slow cooked, sautéed  
vegetables, mashed potatoes  
26/29

limited availability

FROM THE SEA

cup crab bisque Dungeness  
small Caesar  
small crab cake

2007 Terra Blanca Sauvignon Blanc,  
Columbia Valley, WA

30

PRIX FIXE

FROM THE LAND

small seasonal salad  
small portobello  
small Korean Kalbi beef tacos

2003 Château Magneau  
Bordeaux, Graves France

30

LIGHT FARE

cup soup du Chef's whim  
small seasonal salad  
\* large tuna tartare

2007 Mönchhof Riesling,  
Mosel Germany

20

\*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.