



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

Take a casual approach to dining and relax with friends, family, and business associates.



** 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 Four Course Wine Prix Fixe Menu featuring selections from our Cruvinet!

| small plates with hand-selected wine pairings |

- Soup** Cup Crab Bisque | 2007 Bunnell Family Cellars Viognier, Wahluke Slope, WA
- Salad** Small Caesar Salad | 2008 Cedergreen Cellars "Old Vine" Chenin Blanc, Columbia Valley, WA
- Entrée** Alaskan Weathervane Scallops | 2006 Long Shadows "Poet's Leap" Riesling, WA
- Dessert** Chocolate Orange Framboise | 2001 Fonseca Late Bottled Vintage Port

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

UPCOMING EVENTS

WAC Winemaker's Dinner Series

Saturday March 27 – 4th Annual Taste Washington! Winemaker's dinner. Join us as we host this special dinner featuring 7 different winemakers and guest chefs from Anthony's, Ray's Boat House and the Metropolitan Grill. Keynote Speaker Mr. Rick Small from Woodward Canyon Winery. Reservations only: 206-464-3050.

Celebrate Love at Torchy's

Make your reservations now for Chef Will's romantic 4-course Valentine's Prix Fixe menu. Torchy's will offer this special menu February 12 – February 14. Includes sparkling wine and a rose for your special someone on Valentine's Day. Reservations: 206.464.4626.

Keeping the Bubbles in the Bubbly

Torchy's is now offering Perlage, a state-of-the-art sparkling wine/Champagne storage system designed to conserve the quality of opened bottles of sparkling wine. We are now offering R. Dumont Brut Champagne and Lucien Albrecht Crémant D'Alsace Brut Rosé by the glass *en Perlage*.

DUNGENESS CRAB BISQUE

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

CAESAR SALAD

crisp romaine, Parmesan, anchovies
6/9

SEASONAL HOUSE SALAD

wild greens, pomegranate seeds,
applewood bacon, shaved red onion,
Two-Faced blue cheese crumbles,
black mustard seed vinaigrette
6/9

HUMMUS PLATE

warm naan bread, marinated olives
2.50/5

* TUNA TARTARE

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

ROASTED DUCK CASSOULET

roasted duck confit, kielbasa, white
beans, toasted LaBrea baguette
11 /22

* MARTINEZ RANCH LAMB CHOPS

macadamia crusted chops, five spice
potato hash, honey crisp apples,
Napa cabbage, pomegranate reduction
22/32

DUNGENESS CRAB CAKES

saffron orange butter, mini pea vine
salad, white balsamic
17/22

GRILLED TOFU SALAD

soy-ginger marinated tofu,
stir-fry julienne vegetables, peanuts,
hot and sour vinaigrette
7/13

*GRILLED KURABOTA PORK CHOP

Berkshire heirloom, herbed fingerlings,
braised red cabbage, vegetables, stone
ground mustard cream sauce
24

*SEARED AHI TUNA NAPOLEON

edamame hummus, wild greens, sesame
soy vinaigrette, crushed macadamia nuts
8/12

MAHI MAHI TACOS

crispy battered mahi mahi, shredded
cabbage, cilantro crema,
roasted tomatoes, marinated onions
two tacos 10 / three tacos 15

CALAMARI SALAD

crispy calamari, avocado, mango, mixed
greens, pine nuts, roasted chile
vinaigrette
8/16

PAN SEARED HALIBUT CHEEKS

fregola sarda with Spanish chorizo,
cilantro, tomato fresca
12/24

PAPPARDELLE

housemade meatballs, marinara,
Parmigiano-Reggiano, artisanal pasta
~substitute roasted vegetables for
meatballs to create a vegetarian pasta~
11/22

ALASKAN WEATHERVANE SCALLOPS

pumpkin ravioli, chanterelles, butternut
squash, applewood bacon,
14/28

CRISPY FRIED CHICKEN

chili vinaigrette, sautéed bok choy,
ginger shiitake mushrooms, jasmine rice
11/22

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

WAC SIGNATURE PLATES

* WILD ALASKAN SALMON

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

* NY STEAK

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

add: Stilton cheese 4 shrimp scampi 4
fiery frizzled onions 2

* PRIME RIB

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

limited availability

PRIX FIXE

LIGHT FARE

cup soup du Chef's whim
*small tuna tartare
large grilled tofu salad
two mini cupcakes

2007 Grochau Cellars, Pinot Noir,
Willamette Valley, OR

30

FROM THE LAND

small French onion soup
small seasonal house salad
small roasted duck cassoulet
two mini cupcakes

2003 Tommaso Bussola "TB,"
Valpolicella Classico Superiore, DOC Italy

30

FROM THE SEA

cup Dungeness crab bisque
small Caesar
small halibut cheeks
two mini cupcakes

2006 Amavi Semillon,
Columbia Valley, WA

30