

~ February 5— February 11, 2010 ~

**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. Torchy's has been announced as the winner of the 2009 Santé Award of Excellence in Culinary Hospitality in the category of Sustainable Cuisine-West Coast. This award honors select operations that are guided by ecologically and socially responsible food choices.



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.

<b>DUNGENESS CRAB BISQUE</b> WAC signature classic 5/5.75	<b>MINT COBB SALAD</b> grilled chicken breast, bacon, egg, bleu cheese, Roma tomato, romaine lettuce, frisée, mint leaves, traditional Cobb dressing 9/13	<b>MARKET HOUSE® REUBEN</b> Seattle's own deli classic, choice of side 9/13
<b>FRENCH ONION SOUP</b> melted four-cheese roof 4.50/5.25	<b>BOUNDARY BAY® LOCAL LING COD</b> beer battered, served golden brown, choice of side 10/14	<b>GRILLED CHICKEN CIABATTA</b> avocado, Swiss, tomato, tarragon mixed greens, choice of side 12
<b>NW CLAM CHOWDER</b> or <b>SOUP DU CHEF'S WHIM</b> 4/4.75	<b>*PRIME RIB SANDWICH</b> sliced prime rib, caramelized red onions, Stilton blue cheese, tomato, watercress, baguette 9/13	<b>CHICKEN PAPPARDELLE</b> artichoke hearts, broccolini, tomatoes, sautéed spinach, toasted hazelnuts, choice of olive oil or cream sauce 9/13
<b>SEASONAL HOUSE SALAD</b> wild greens, pomegranate seeds, applewood bacon, red onions, Two-Faced blue cheese crumbles, black mustard seed vinaigrette 6/9	<b>PIZZA CAPRESE</b> marinara, mozzarella, roasted garlic, sun-dried tomatoes, basil 9	<b>BENTO BOX</b> Japanese style pork, cabbage salad, jasmine rice, baby bok choy, straw mushrooms, edamame 8
<b>CAESAR SALAD</b> crisp romaine, Parmesan, anchovies 6/9	<b>*SPICY LAMB BURGER</b> fresh mango, herb salad, tamarind vinaigrette, Sriracha, grilled LaBrea baguette 7/13	<b>*SKAGIT RIVER RANCH BURGER</b> organic, grass-fed, choice of side 12 - bacon, onion, and blue cheese 2 - avocado and swiss 2 - grilled onions and red chile relish 2
<b>CHOP CHOP SALAD</b> diced chicken, tomatoes, salami, garbanzo beans, Oregonzola, mixed greens 9/13	<b>CUBAN SANDWICH</b> house-roasted pulled pork, sliced ham, Swiss cheese, mango mustard, ciabatta bread 6/11	<b>PANINO</b> grilled chicken, brie, roasted Bosc pears, spinach choice of side 12 or artichoke hearts, grilled peppers, sautéed spinach, provolone, choice of side 10 - combinations? see below -
<b>*BLACK AND BLUE STEAK SALAD</b> Cajun-spiced grilled flat iron steak, avocado, tomato, marinated purple onion, Oregonzola, tarragon vinaigrette 9/13		

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

## WAC SIGNATURE PLATES

<b>DUNGENESS CRAB CAKES</b> saffron orange butter, mini pea vine salad, white balsamic 10/17	<b>*WILD ALASKAN SALMON</b> charmoula ceci bean salad, sautéed spinach 17	<b>WAC CLUB</b> Essential Bakery® organic bread, choice of side single decker 9/ double decker 11
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## COMBOS

<b>SOUP AND PANINO</b> - soup du Chef's whim or NW clam chowder - chicken or vegetable panino 11	<b>SOUP AND SALAD</b> - soup du Chef's whim or NW clam chowder - Caesar or house salad 10	<b>PANINO AND SALAD</b> - chicken or vegetable panino - Caesar or house salad 11
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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****SOMMELIER'S CHOICE**

2005 Sandhill "Cinnamon Teal" Bordeaux style Blend, Mountain, WA

**EN MAGNUM**

2007 Amavi Cellars Cabernet Sauvignon, Walla Walla Valley, WA

**WASHINGTON STATE ZINFANDEL**

2005 Zefina, Columbia Valley, WA

**WASHINGTON STATE CABERNET SAUVIGNON**

2006 WAC Label by Gordon Brothers, Columbia Valley, WA

**WASHINGTON STATE SYRAH**

2006 WAC Label by Gordon Brothers, Columbia Valley, WA

**VALPOLICELLA CLASSICO SUPERIORE**

2003 Tommaso Bussola "TB", DOC Italy

**WASHINGTON STATE MERLOT**

2006 WAC Label by Gordon Brothers, Columbia Valley, WA

**BORDEAUX**

2007 Chateau Saint-André Corbin, St. Georges-St. Émillion, France

**OREGON STATE PINOT NOIR**

2007 Grochau Cellars, Willamette Valley, OR

3oz/6oz

4/8

7.50/15

5/10

3.50/7

3.50/7

7/14

3.50/7

6/12

6/12

**WHITE WINES BY THE GLASS****SOMMELIER'S CHOICE –**

Red 2008 Andrew Will "Cuvee Lucia" Columbia Valley, WA 7/14

**WASHINGTON STATE CHARDONNAY**

2006 WAC Label by Gordon Brothers, Columbia Valley, WA

**WASHINGTON STATE PINOT GRIS**

2008 WAC Label by RiverAerie, Columbia Valley, WA

**WASHINGTON STATE SAUVIGNON BLANC**

2006 Lodmell Cellars, Columbia Valley, WA

**WASHINGTON STATE VIOGNIER**

2007 Bunnell Family Cellars "Talcott Vineyard," Wahluke Slope, WA

**WASHINGTON STATE SEMILLON**

2006 Amavi Semillon, Columbia Valley, WA

**WASHINGTON STATE RIESLING**

2006 Long Shadows "Poets Leap" Riesling, Columbia Valley, WA

**WASHINGTON STATE CHENIN BLANC**

2008 Cedergreen Cellars "Old Vine," Columbia Valley, WA

3oz/6oz

3.50/7

3.50/7

6/12

7/14

6/12

7/14

6/12

**DESSERT, FRESH FROM THE WAC BAKERY****DESSERT OF THE DAY 6**

**CRÈME BRÛLÉE TRIO**  
three unique flavors 6

**CHOCOLATE ORANGE FRAMBOISE**

Layers of dark chocolate, orange mousse, raspberry filling, chocolate cake 6

**LINZER TORTE**

hazelnut shortbread lattice with raspberry filling, fruit sauce 6

**MINI CUPCAKES**

two for 2

**WARM WINTER FRUIT****GALLETTE**

fresh and dried fruit baked on a frangipane crust, vanilla ice cream 6

**SORBET & COOKIES**

Olympic Mountain Creamery 3/6

**ICE CREAM & COOKIES**

Olympic Mountain Creamery, original or sugar-free 3/6

**WAC SUNDAE**

waffle cone, chocolate sauce 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

