

# WELCOME TO ART ALLEY GRILLE

IF YOU HAVE ANY SPECIAL DIETARY NEEDS PLEASE LET YOUR SERVER  
KNOW.

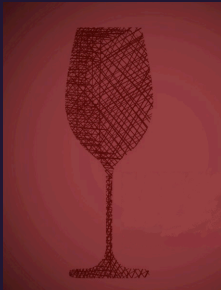
## APPETIZERS

Clams, Steamed with white wine, fresh herbs,  
butter and garlic, served with crusty roasted garlic  
bread to dip into the wonderful broth. 12

Sautéed Mushrooms, Pan Sautéed in sweet  
butter, broth and wine with fresh garlic. 8

Bruschetta, Fresh Roma tomatoes, basil and  
Parmesan cheese on a grilled crostini, drizzled  
with a balsamic reduction. 10

Seared Tuna, Peppercorn crusted and pan seared  
\*rare in peanut oil, served with wasabi sauce and  
Seaweed salad. 14



## BEVERAGES

### House Wines

By the glass;

Chardonnay, Pinot Grigio, Merlot, Cabernet,  
White Zinfandel

6

SEE OUR WINE LIST FOR A SELECTION  
OF PREMIUM WINES

### Beer

Coors NA, Blue Moon, Sierra Nevada Pale Ale,  
Corona, Lagunitas IPA, Black Butte 4

### Other

Soda

Pepsi, Diet Pepsi, Sierra Mist 2

Coffee, Tea, Lemonade 2

## LIGHT FARE

### CLAM CHOWDER

A bowl of our Northwest Clam Chowder served  
with baked bread. 7

### SOUP & SALAD

Fresh seasonal greens and a bowl of our soup of  
the day served with baked bread. 12  
*With Chowder* 14

### HOUSE SALAD

Fresh seasonal vegetables and mixed greens,  
served with baked bread. 9  
*Add grilled chicken breast.* 14  
*Add large grilled ocean shrimp.* 18

### SEARED AHI TUNA SALAD

Sashimi-grade tuna steak peppercorn crusted, pan  
seared \*rare in peanut oil, served on a bed of fresh  
greens. 16

Split plate charge 8.

Some items not are available as Split  
entrees.

Gratuity will be added for parties of 6 or  
more.

\*Consuming raw or undercooked meat,  
poultry or seafood may increase your risk of  
food borne illness, especially if you have  
certain medical conditions.

Forest Mushrooms are not USDA inspected.