

The Dining Room at Useless Bay

Dinner Menu Available Wednesday through Saturday, 5:00 PM to 8:00 PM

Starters and Shared Plates

Gf Seared Rare Ahi Tuna

Sesame chili crust, wasabi, pickled ginger,
seaweed salad ~ 12

Gf Thai Shrimp

Sweet chili garlic sauce, baby greens,
sesame seeds ~ 11

Northwest Crab Cakes

Dungeness and Snow Crab, mango ginger salsa, coconut
curry coulis, baby greens ~ 14

Grilled Chicken Quesadilla

Spinach tortilla, cheddar and jack cheese, green onion,
sour cream, pico de gallo ~ 10.5

Gf Steamed Penn Cove Mussels

Sambuca, pancetta, tomato, fresh herbs, cream ~ 13

Steak and Mushroom Flat Bread

Boursin cheese, filet mignon, red bell pepper, caramelized
onion, mozzarella, balsamic syrup ~ 12

Warm Hazelnut Crusted Goat Cheese

Laura chenal chevre, beluga lentils, beefsteak tomato
Roasted garlic croccantini ~ 12

Soups and Salads

Classic French Onion Soup

Rich beef broth, Swiss and Parmesan Cheese ~ Bowl 8.5

Soup du Jour – Made fresh daily ~ 5 cup / 7 bowl

Gf Useless Bay House Salad

Baby greens, grape tomato, English cucumber, red onion,
Carrot ~ Half size ~ 6.5 / Entrée size ~ 9

Gf Caesar Salad

Romaine, house made garlic croutons, aged Parmesan,
lemon ~ Half size ~ 7.5 / Entrée size ~ 10

Gf Asian Won Ton Salad

Carrot, cabbage, bean sprouts, red peppers, baby greens,
romaine, soy ginger dressing ~ 11

Gf Cobb Salad

Grilled chicken, tomato, bacon, blue cheese, hard boiled
egg, choice of dressing ~ 13

Gf Blackened Coho Salmon Salad

Romaine, tomato, cucumber, hazelnuts, goat cheese,
lemon, BBQ Ranch dressing ~ 18

Add to any salad: *Prawn skewer - 6.5 / Chicken breast - 5
5oz. Coho salmon - 8 / 5oz. Top Sirloin - 8*

Entrées

Select entrée's include Chef's potato or rice and vegetable of the day

Gf Wild Alaskan Coho Salmon

Arugula walnut pesto, yellow pepper coulis ~ 24

Gf Washington Petrale Sole

Meyers rum jalapeno reduction, pineapple chutney ~ 20

Gf Whidbey Island Seafood Saute

Crab, scallops, prawns, salmon, cod,
papaya ginger beurre blanc, blackberries, toasted hazelnuts,
zucchini, mushrooms, herbs, white wine, gaufrette chip ~ 25

Gf Grilled Chicken Linguine

Pancetta, roasted garlic cream, zucchini, mushroom, tomato,
herbs, white wine, Parmesan ~ 20 / Seafood Medley ~ 25

Alaskan True Cod Fish and Chips

American lager beer batter, coleslaw,
house recipe tartar sauce, lemon ~ 2 piece 13 / 3 piece 16

Baked Penne Pasta Roma

Marinara sauce, mushrooms, spinach, tomato, garlic, shallot,
herbs, white wine, mozzarella, Parmesan
Steak ~ 23 / Shrimp ~ 22.5 / Chicken ~ 20 / Vegetable ~ 16

Gf Prime “Nebraska Corn Fed” Top Sirloin

10oz center cut, dry rubbed, blue cheese port wine butter ~ 26
Add prawn skewer ~ 6.5

Gf Double R Ranch New York Steak

12oz center cut, green peppercorn, brandy demi glace ~ 35

Gf Maple Leaf Farms Breast of Duck

Pan roasted, passion fruit orange gastrique, currants,
red pepper risotto cake, sautéed spinach ~ 27.5

“Slow Roasted” Prime Rib of Beef

Birdie Cut 10oz ~ 24 / Eagle Cut 13oz ~ 28
Available Friday and Saturday while supply lasts

Sandwiches

Sandwiches include French Fries and Kosher Pickle Spear

Gf UBG&CC Cheeseburger

Natural Angus patty, Tillamook cheddar, brioche bun,
bistro sauce, lettuce, tomato, onion ~ 12

[Chicken Burger and Boca Vegetable Burger also available]

Gf Grilled Chicken Cordon Blue on Ciabatta

Honey ham, Swiss cheese, Dijon mayo, lettuce, tomato ~ 12

Crispy “Hand Breaded” Shrimp Tacos

Napa cabbage slaw, taco sauce, cotija cheese, tri-color tortilla
chips, pico de gallo ~ 12.5

20% service charge is added to your bill and is distributed to all the staff preparing and serving your food and beverage.

Any tips above and beyond the service charge will go exclusively to your server.

The health department would like to remind you that consuming raw or undercooked proteins may increase your risk of food borne illness.