

# The Pearl

## Bar & Grill

### TO START

#### CRAB CAKES

A blend of crab, celery, green onion, and Dijon mustard fried to perfection and served on a bed of mixed greens with horseradish vinaigrette and pickled vegetables. 16

#### MADEIRA MUSHROOM DIP

Sautéed mushrooms with Daily's smoked honey cured bacon, gorgonzola crumbles and deglazed with Madeira. Served with house crackers. 14

#### AHI TUNA CRISP BOWL

Diced ahi tuna, seared with blackening spice and tossed in house made yum-yum sauce. Served with mango relish, pickled vegetables, avocado and togarashi spiced wonton crisps. 16

#### SPICY PRAWNS GF

Prawns sauteed in a spicy Asian sauce with bell pepper and tomato, served on a bed of shredded cabbage and topped with soy-roasted peanuts, pickled vegetables, togarashi, and chives. 15

#### ARTICHOKE DIP VG

The Pearl signature artichoke dip topped with fried artichoke hearts and chives. Served with house garlic knots and crackers. 15

**Add Fresh Vegetables +4**

#### BLACK BEAN FLAUTAS VG

Served with cilantro lime aioli and mango relish. 15

#### HUMMUS PLATE VG

House made avocado hummus, goat cheese & house crackers; served with fresh, seasonal vegetables. 15

#### WISCONSIN CHEESE CURDS VG

Lightly breaded fried cheese curds. Served with white BBQ sauce and red pepper jam. 14

# HANDHELDS

AVAILABLE FROM 11AM – 4PM ONLY

**Add: House Made Tortilla Chips +3 | Fries or Tots +3  
Side Salad +3 | Soup +3**

#### CHEESESTEAK

Marinated flank steak, cheddar, swiss, red pepper jam, jalapeno, white BBQ sauce, & caramelized onion; on toasted French loaf. 19

#### CAJUN CHICKEN AVOCADO

Blackened grilled chicken, tomato, pepperjack, avocado & pickled red onion, on toasted ciabatta. 17

#### THE PEARL BLAT

Daily's smoked honey cured bacon, tomato, avocado, pesto, garlic aioli, & lettuce, on toasted ciabatta. 16

#### THE PEARL CUBANO

House roasted pork belly, carnitas style pulled pork, pickle, spicy mustard & swiss; on toasted french loaf. 17

#### MUSHROOM MELT VG

Sauteed mushrooms, sun-dried tomato tapenade, pesto, pickled red onion, red pepper jam, avocado, shredded cabbage, & swiss, on toasted ciabatta. 16

## SALADS *and* SOUP

**Add Ons: Chicken 6 | Steak 9 | Garlic Prawns 8 | Ahi 8  
Smoked Salmon 8 | Pork Belly 8 | Mushrooms 7**

#### HOUSE OR CAESAR SALAD Half 7 | Full 10

#### SOUP & SALAD

Side house or Caesar salad with a cup of soup. 13

#### STEAK SALAD

Certified Angus loin with mixed greens, tomato, pickled red onion, gorgonzola, bacon jam, & avocado; served with cilantro lime aioli & horseradish vinaigrette. 21

#### CHICKEN APPLE SALAD

Grilled chicken, mixed greens, apple slices, candied walnuts, goat cheese, pickled onions, fried rosemary & lemon garlic vinaigrette. 20

#### SMOKED SALMON SALAD

Mixed greens, cucumber, pickled red onion, tomato, cabbage, & feta; topped with smoked salmon, capers, fried chickpeas, avocado & lemon garlic vinaigrette. 21

#### SEARED AHI SALAD

Blackened ahi steak\*, mixed greens, pickled asparagus, tomato, pickled red onion, kalamata olives, avocado, cucumber, fried chickpeas, soy marinated soft boiled egg, & lemon garlic vinaigrette. 21

#### SEASONAL SOUP

Cup 6 | Bowl 9

**VG** = Vegetarian **GF** = Gluten-Friendly

We impose a 3% credit card fee.

Parties of eight people or more are subject to a 20% gratuity

\*Consumption of raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# ENTREES

**Add Ons: Chicken +6 | Steak +9 | Garlic Prawns +8**

## ELLENSBURG BLUE FLAT IRON

Marinated flat iron USDA choice black angus steak, bacon, gorgonzola, fried onions, sauteed mushrooms; served with seasonal vegetables & wasabi whipped potatoes. 38

## THE PEARL MAC & CHEESE

Creamy baked cavatappi pasta with mushroom, bacon, gorgonzola cheese & balsamic drizzle; served with garlic knots. 25

## CHICKEN PESTO PASTA

Cavatappi pasta with a creamy pesto sauce, parmesan, toasted pine nuts, & grilled chicken breast; served with garlic knots. 27

## ARTICHOKE CHICKEN

Grilled chicken topped with our artichoke dip & fried artichokes; served with seasonal vegetables & wasabi whipped potatoes. 29

## SESAME GINGER AHI

Seared blackened ahi finished with sesame ginger glaze, served with mango relish, shredded cabbage, avocado, yum-yum sauce, seasonal vegetables, & wasabi whipped potatoes. 31

## MEDITERRANEAN PASTA

Cavatappi pasta in a white wine butter sauce with sundried tomato tapenade, kalamata olives, capers, tomato, & parmesan; topped with fried parsley, fried artichoke hearts, feta & served with garlic knots. 26

## SPICY ASIAN PRAWN PASTA

Cavatappi pasta, bell pepper, tomato, pickled vegetables, soy-roasted peanuts; sautéed in a creamy togarashi sauce & served with garlic knots. 29

*Try our*

## PHOENIX MIXED GRILL

8oz USDA Choice Black Angus flat iron steak, one crab cake, and topped with garlic prawns. Comes with seasonal vegetables and horseradish vinaigrette. 47

# BURGERS

All burgers come with house made 6oz beef patties.

**Add On: Cheese +1 | House Made Tortilla Chips +3 | Bacon +3 | Fries or Tots 3 | Side Salad +3 | Soup 3**

## BRONCO BURGER\*

Carnitas style pulled pork, spicy & white BBQ sauce, slaw, & cheddar; topped with fried buttermilk onions; on brioche. 18

## BANH MI BURGER

House roasted pork belly, cilantro lime aioli, pickled vegetables, cabbage, lettuce, chili lime vinaigrette & yum-yum sauce, on brioche. 17

## BLACK N' BLUE\*

Gorgonzola, bacon & red pepper jam, pickle, caramelized onion, jalapeños, garlic aioli, lettuce, tomato, & balsamic reduction; on brioche. 17

## CLASSIC BURGER\*

Garlic aioli, lettuce, pickle, pickled onion, & tomato; on brioche. 15

## VEGGIE BURGER **VG**

Gardenburger black bean patty, caramelized onion, hummus, lettuce, tomato, avocado, & pickle; on toasted ciabatta. 18

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