



Welcome

Welcome to the Crooked Spoon. We have created these specialties from the freshest ingredients of the season. We are confident you will enjoy the meal and service provided by our team. Please let us know if there is anything we can do to make your experience more enjoyable.

STARTERS

To-Go Orders call: **(425)-284-1550**

Calamari *

Dusted in seasoned flour & tempura, flash fried, and served with a Chipotle Aioli. 8

Spinach Artichoke Dip *

A combination of spinach, artichokes, garlic, cream & parmesan cheeses baked and served with warm pita bread. 9.50

Three Cheese & Onion Stuffed Mushrooms *

Baked Crimini mushrooms stuffed with a mixture of red, white and green onion, Cheddar, Monterey and Parmesan cheese's. 10

Grilled Chicken Marsala Skewers *

Marinated Chicken breast grilled and finished with a Marsala demi accompanied with Tempura style onion tower. 10

Beef Skewers w/ tempura onions & Bloody Mary Demi *

Marinated Tri Tip Steak finished with a bloody mary demi and accompanied with Tempura style onion tower. 11

Sesame & Sambal Edamame

Steamed soy bean pods seasoned with sesame seeds & Sambal seasoning. 6

Grilled Pita & Hummus with Veggies

Grilled Pita, Traditional style hummus with a combination of Baby carrots, celery and Baby sweet Peppers 8

REDMOND RIDGE CLASSICS

Fish & Chips*

Tempura battered fillets, our signature Ridge Fries, and house slaw. 13

Ridge Burger*

1/2lb lean ground chuck patty, tomato, onion, pickle, and your choice of cheese. 13

Chicken Tenders & Fries*

Served with your choice of sauce and Ridge Fries. 9

Swiss Dip*

Roast beef served with Swiss cheese on a French roll with Ridge Fries. 12

Classic Reuben*

Corned Beef, Sauerkraut, Swiss cheese, and Thousand island dressing. 12



SALADS

San Diego *

Blackened chicken, roasted peppers, Cheddar and Jalapeno Jack Cheeses, corn, black beans, onions, and cilantro served with a Spicy Ranch Dressing. 14 / half salad 9

The Greek

Romaine lettuce, onion, red peppers, olives, tomatoes, and cucumbers tossed with a herb vinaigrette and Feta Cheese. 12 / half salad 7

Chop Salad

Iceberg lettuce, dry wine salami, chicken, tomatoes, green onions, garbanzo beans, and Provolone Cheese tossed in a red wine vinaigrette. 13 / half salad 8

Asian Chicken

Field Greens, mandarin oranges, green & red onion, almonds, red peppers, cilantro, and grilled chicken served with crisp wontons in an oriental vinaigrette. 14 / half salad 9

Spinach Salad

Fresh Spinach tossed with mushrooms, egg, red onions, and bleu cheese served with a warm bacon vinaigrette. 12 / half salad 8

Taco salad

A mixture of Romaine and Iceburg lettuce, seasoned beef or grilled chicken, green onions, tomatoes, Cheddar and Monterey Jack cheeses, sweet corn, black beans, and olives with a "southwestern style" ranch dressing, salsa, and sour cream. 13 / half salad 8

Cobb Salad

A mixture of Romaine & Iceburg lettuce, green onions and tomatoes tossed in a red wine vinaigrette topped with Turkey, Ham, Bacon, Avacoda, Egg, and Gorgonzola. 14 / half salad 9

Classic Caesar 8.5 / Mixed Greens 9.5

Sm. Caesar 5 / Sm. Mixed Greens 5.5

BEVERAGES

Beers on Tap

*Coors Light, & Pyramid Hefeweizen, Mack-n-Jack, & Elysian "Immortal" IPA 5.
Manny's, Stella Artois, & seasonal selections. 5.5*

Soft Drinks

Coke, Diet Coke, Sprite, & Mr. Pibb 2.25



DINNER ENTREES

Grilled Flat Iron Steak*

8 ounce cut featured with your choice of a Cabernet demi-glace, a Peppercorn demi-glace, or a sautéed mushroom medley. **24**

Pan Roasted and Grilled Boneless Chicken Breast

- **Chicken Saltimbocca*** - Grilled and topped with Applewood smoked bacon, Provolone cheese, Marsala cream sauce, and fresh sage. **21**
- **Chicken Carciofi*** - Pan roasted with marinated artichoke hearts, capers, and Lemon beurre blanc. **21**
- **Chicken Parmesan*** - Marinated in Italian vinaigrette, egg battered & tossed in bread crumbs, then topped with marinara, Provolone, and Parmesan and served with butter noodles. **17**

Seafood

- **Alaskan Sockeye Salmon*** - Pan roasted, with a choice of Cajun spiced, or Lemon beurre blanc. **23**
- **Butter Poached Pacific Cod*** - Featured on a bed of spinach with caramelized onions, Applewood smoked bacon and a lemon Thyme cream sauce. **17**
- **Shrimp Risotto*** - Shrimp sautéed with fresh garlic and herbs in a Chardonnay and lemon broth, featuring organic grape tomatoes with an onion and Parmesan risotto. **22**

House Features

Boneless Beef Short Rib*

Braised boneless beef short rib featured with a wild mushroom demi-glace. **23**

Grilled Pork Shoulder*

8 ounce pork shoulder seasoned, grilled and featured with either a Madeira pan sauce, or a Dijon cream sauce. **18**

House Made Meatloaf*

Fresh lean ground beef and pork with Walla Walla onions, sweet red peppers, Italian seasoning, and a Cabernet demi-glace. **17**

Pastas

Chicken and Broccoli Fettuccini* - In a roasted garlic cream sauce. **18**

Linguini and Meatballs* - Featuring our house made meatballs and marinara. **16**

5 Cheese Ziti and Ham* - Cheddar, Monterey, Parmesan, Feta and Gorgonzola. **18**

Split – Both entrée's maintain plate presentation **3**

**Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of food borne illness*