



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**

Spinach Artichoke Dip

Spinach, artichokes, garlic, and parmesan cheese baked and served with warm pita bread. 10

Savory Clams*

White wine butter sauce with garlic and lemon served with toast points. 15

Bacon Wrapped Scallops*

6 bacon wrapped scallops served with Cocktail sauce. 15

Garlic Scampi Sauté*

White wine butter sauce served with toast points. 12

Caramelized Cauliflower

Roasted Cauliflower, served with a spicy remoulade. 9

Thai Chicken Lettuce Wrap*

Marinated chicken breast with sweet and spicy Orange Thai Marmalade, topped with fresh cucumber, Green onion, and Radish sprouts cupped in Butter Lettuce. 12

REDMOND RIDGE CLASSICS

Fish & Chips*

Tempura battered fillets, our signature Ridge Fries, and house slaw. 14

Ridge Burger*

1/2lb lean ground chuck patty, lettuce, tomato, onion, and your choice of cheese on a Brioche bun. 14

California Chicken Sandwich*

Grilled chicken, Provolone, bacon bits, guacamole, lettuce, onion and tomato on a Brioche bun. 14

Swiss Dip*

Roast beef served with Swiss cheese on a French roll with Ridge Fries. 13

Classic Reuben*

Corned Beef, Sauerkraut, Swiss cheese, and Thousand Island dressing. 13

Chicken Tenders & Fries*

Served with your choice of sauce and Ridge fries. 10

“Castro’s Revenge”*

Slow roasted pork, caramelized onions, pickled jalapenos, fresh cilantro and sliced pickles with a chipotle mayo on a French roll. 13



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 10.5

The Greek

Romaine lettuce, onion, red peppers, olives, tomatoes, and cucumbers tossed with an herb vinaigrette and Feta Cheese. 12 / half salad 8.5

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 9.5

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 10.5

Steak Salad*

Grilled marinated Flank steak, spring mix, house made croutons, sweet peppers, red onions, organic Grape tomatoes, Goat cheese, served with toast points and balsamic vinaigrette. 15

Taco salad*

A mixture of Romaine and Iceberg 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 9.5

Cobb Salad

A mixture of Romaine & Iceberg lettuce, green onions and tomatoes tossed in a red wine vinaigrette topped with Turkey, Ham, Bacon, Avocado, Egg, and Gorgonzola. 14 / half salad 10.50

Classic Caesar 8.50 / Mixed Greens 9.50

Sm. Caesar 6.5 / Sm. Mixed Greens 7

BEVERAGES

Beers on Tap

*Coors Light & Mac-n-Jack. 5
Stella Artois, Manny's, rotating selections. 5.50*

Soft Drinks

Coke, Diet Coke, Sprite, & Dr. Pepper 2.50



DINNER ENTREES

Grilled Rib Eye*

12oz marinated and grilled Rib Eye topped with a citrus herb butter. 28

Chicken*

- *Chicken Marsala* - Pan roasted in a Marsala demi with sautéed mushrooms. 22*
- *Chicken Carciofi* - Pan roasted with marinated artichoke hearts, capers, and lemon beurre blanc. 23*

Seafood*

- *Alaskan Sockeye Salmon* - Pan roasted, and topped with a lemon beurre blanc. 24*
- *Bacon Wrapped Scallop Risotto* - 6 scallops wrapped in bacon and sautéed with fresh garlic and herbs in a Chardonnay and lemon broth, featuring organic grape tomatoes with an onion and Parmesan risotto. 24*

House Features

- *Boneless Beef Short Rib* - Braised boneless beef short rib featured with a wild mushroom demi-glace. 26*
- *Bone in Pork Chop* - Marinated and grilled bone in pork chop served with a Cabernet demi-glace. 21*

Split – Both entrée's maintain plate presentation 3

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