

# THE TAVERN ON THE SQUARE



## OUR HISTORY

*Since 1931, remarkable teachers at Anderson School inspired junior high students to become--among many other professions--the first female U.S. Senator from the State of Washington, a NFL football player, the first American woman to sail solo around the world, and a pioneering physicist who did groundbreaking studies of late-stellar evolution and cosmology!*

*Then in 1973, the school building became an alternative high school for the district, called Secondary Academy for Success, a model for similar programs around the country. SAS moved to a new building in 2009, and McMenamins opened Anderson School in October 2015.*

## COME JOIN US ON THE SQUARE

18607 Bothell Way NE, Bothell, Wa 98011   425.398.0122   [mcmenamins.com](http://mcmenamins.com)

# STARTERS

- Market Soup**  
scratch made daily served with bread 10.50 / 12.50
- Black & White Truffle Fries**  
truffle salt, Parmesan cheese & black garlic aioli 12 ⑦
- Tom Kha Steamer Clams**  
coconut-lime broth, chilies, mushrooms, fresh tomato & cilantro with sourdough 24.75
- Seared Ahi\***  
ginger-wasabi mayo, spicy-sweet slaw, scallions 19
- Charcuterie & Cheese Board**  
rotating selection of artisan meats & cheeses, Syrah chutney, rosemary nuts, marinated onions & olives, toasted baguette 31
- Maple-Stout Sprouts**  
roasted Brussels sprouts, pork belly, goat cheese & maple-stout dressing 14
- Birch Bay Crab Dip**  
Dungeness crab, 4-cheese blend, spinach served with toasted bread 19

# GREENS

- Distiller's Chicken**  
mustard-rubbed grilled chicken, dried cranberries, spiced pecans, tomato, cucumber, Hogshead Whiskey-honey mustard dressing 23.25
- Blackened Salmon Caesar Salad\***  
romaine, garlic croutons, Parmesan, Caesar dressing 22
- Tavern House Salad**  
mixed lettuces, cucumber, fennel, carrots, marinated red onion, & Black Rabbit red vinaigrette 11 / 16.75 ⑥\*
- Sleepy Hollow Beet Salad**  
roasted beets, maple-roasted walnuts, bleu cheese crumbles & cider house-poppy seed dressing 10.50 / 17 ⑦
- ADD PROTEIN**  
prawns 7.50, chicken breast 7.25, salmon 13, flank steak 11

# ENTREES

- Bacon-Wrapped Beef Tenderloin Steak**  
peppered Hogshead demi-glace, Yukon gold mashed potatoes, seasonal vegetables 42
- Gaucho Steak & Frites\***  
asada-marinated New York steak, ranchero-spiced fries, chimichurri sauce & marinated red onions 40.50
- Red Eye Salmon Fillet\***  
pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, seasonal vegetables 38.50 ⑥
- Hogshead Whiskey Smoked Salmon Pasta**  
whiskey cream sauce, melted leeks, fresh thyme & dill, capers, served with garlic bread 28
- First Place Chicken**  
rosemary-thyme airline chicken breast, roasted beet & White Rabbit wine reduction, seasonal vegetable medley & mashed potatoes 28 ⑥
- Creole Gumbo**  
free-range chicken breast, prawns, andouille sausage, the "holy trinity" of vegetables with Calrose rice 27
- Ale-Battered Fish & Chips**  
wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 24.50
- Equinox Pappardelle**  
roasted butternut squash, chanterelles, kale, cider cream sauce, hazelnuts, sage 24
- Grit City Shrimp**  
sautéed prawns in creamy tomato sauce with bacon, onion & red bell pepper over cheddar-jalapeño grits 23.50
- Tavern Cheeseburger\***  
1/2-lb Wagyu beef patty, Beecher's cheese, lettuce, tomato, red onion, pickles & secret sauce on a pub roll with your choice of fries or a side green salad 21.75
- Mystic 18 Burger**  
Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice, lettuce, tomato, red onion, & pickles with your choice of fries or side green salad 21 \*
- Cascade Head Crab & Shrimp Roll**  
crab & shrimp salad, chives, lettuce & herb aioli on a butter-grilled roll with your choice of a side green salad or fries 19



\*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.  
\*\*Every effort will be made to minimize contact with gluten February '24