

CROCKETT'S



sharable firsts

french fries up front 9.99 **gf**
garlic, rosemary, herb aioli, spicy ketchup dipping sauces
sub in crockett's famous chipotle aioli

artichoke & spinach dip 16.99
fresh fried corn chips, salsa, sour cream

red pepper hummus 14.99 **veg**
topped with spicy chili crunch served with fried pita chips

hand mashed avocado mousse 14.99 **veg**
warm tortilla chips
add smoked gouda queso 5.99

hot wings 16.99
creamy buttermilk ranch dip

roasted cauliflower 12.99 **v, veg**
garlic yogurt tzatziki, lemon zest, pickled shallots, italian parsley, olive oil

crispy chicken tenders 14.99
three buttermilk tenders served with ranch and spicy ketchup
sub in crockett's spicy bbq

fried zucchini 14.99 **veg**
house made herbed lemon aioli dip

crispy fried calamari 16.99
mama lil's pepper, fresh basil, and chili crunch aioli

chicken potstickers 19.99
crispy dumplings with ginger, scallions, black vinegar or house made chili crisp dipping sauce

bavarian everything pretzels 14.99
smoked gouda queso, honey mustard dip

cheesy garlic bread 10.99
melted mozzarella, shaved garlic butter, marinara

garden fresh salads

iceberg wedge 11.99
vine-ripe tomatoes, blue cheese crumbles, garlic breadcrumbs, bacon lardons, pickled shallots, creamy danish blue cheese dressing

caesar 12.99
romaine hearts, garlic breadcrumbs, shaved pecorino, anchovy vinaigrette

thai noodle salad 14.99
marinated grilled chicken, savoy cabbage, pickled carrots, spring greens, red bell pepper, cucumber, green onion, dry ramen noodles, basil, cilantro, sliced almonds, yakisoba noodles, spicy thai vinaigrette and peanut sauce

steak salad 24.99
grilled center cut top sirloin, fresh greens, blue cheese, balsamic roasted mushrooms, vine ripe tomatoes, crispy onions, champagne vinaigrette

sandwiches & melts

american cheeseburger 18.99
ground chuck, american cheese, lettuce, tomato, "in-n-out" burger sauce, toasted glazed bun
add 1 patty with cheese 5.99
add 2 patties with cheese 11.99

bacon burger 19.99
sweet and savory bacon jam, creamy brie, danish bleu cheese, spring greens, garlic aioli, glazed burger bun

french dip 22.99
thinly sliced roasted prime rib, melted provolone, caramelized onions, horseradish aioli on butter toasted french roll served au jus

reuben 17.99
corned beef, baby swiss, pepperoncini sauerkraut, louie dressing, griddled rye toast

crispy chicken 19.99
buttermilk fried chicken, baby swiss, sliced tomato, chili verde aioli, spicy fresno pepper slaw, butter toasted glazed burger bun

turkey blt 17.99
thin sliced smoked turkey breast, crispy center cut bacon, tomato, lettuce, spicy mayo, herbed focaccia

veggie veg 16.99
pickled cauliflower, roasted red pepper, tomatoes, spring mix, tahini aioli, griddled sourdough

gooey grilled cheese 17.99
provolone, muenster, white american, crusted sourdough, tomato soup for dipping

we take great pride in offering fresh, high quality locally sourced ingredients the south sound region has available. all of our foods are prepared in-house, cooked to order from our original recipes. from our hand-cut french fries to our made-from-scratch sauces and dips, you can be sure we don't cut corners.

specialties

papardelle bolognese 20.99
ground beef and pork ragu, tomatoes, fresh herbs, pecorino cheese

sambal campanella 19.99
chili garlic, creamy garlic alfredo, broccolini

fish n chips 23.99
tempura style alaskan cod, fresh cut fries, caper tarragon tartar, lemon

crispy seared salmon 29.99
shallot butter, garlic butter broccolini, fresh lemon

chicken parm 24.99
spicy campanella, fresh mozzarella, fried basil, parmesan reggiano

certified angus beef

10 oz top sirloin 31.99

16 oz ribeye 49.99

12 oz prime rib 48.99

served dressed in au jus and fresh shredded horseradish. roasted fresh thursday. order while it lasts.

all steaks are certified choice, cast iron pan seared, served with crockett's steak butter, smashed baby yukons, and broccolini

desserts

cream brulee 9.99
creamy vanilla custard, crackling sugar crust

key lime pie 9.99
nelly and joe's key lime custard, graham cracker crust, chantilly cream topping

banana pudding with crushed nilla wafers 9.99
house made banana custard, whipped cream, crushed cookie wafers

the CROCKETT'S promise

organic that matters

healthy for pasture, plate, and planet

future-forward farming

cut the bad, amp up the good

V vegan **veg** vegetarian **gf** gluten friendly

*cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.