

T. Paul's

Supper Club

Life is Delicious!

John Jacob Astor

1811

The story begins...

The story continues 2000

Sharable Bites

Brussels 'Crispy Sprouts'

kosher salt, balsamic, parmesan 10.5

Fried Ravioli '3 Cheese'

served with house zesty marinara 13.

Oyster Valentina Shooter

fresh WA oysters, valentina hot sauce, lime & cilantro 4.75

Dungeness Crab Quesadilla

fresh basil, feta, jack, cheddar, tomato, spinach, garlic, red onion, tomato, chips & salsa **mkt \$**

Supper Club Combo Basket

house made mother cluckers, (chicken tenders) onion rings, fried 3 cheese ravioli, sweet potato, or brewer frites, with dips 14

Bourbon St. Prawns

prawns in a creole sauce with toasted crostini 16.5

Bruschetta Tapas

fire roasted tomatoes, fresh basil, pesto cream cheese, crostini 14.5

Fried Calamari 'tubes & tenacles'

lightly breaded, fried, garlic aioli 12.5 **sub cajun style 13.5**

Fresh Basil Artichoke Dip

an **Urban Café** Favorite~ served with crostini 11

Coconut Prawns

dipped, fried, and served with a sweet & spicy marmalade 12.5

Thick Cut Onion Rings

hand dipped, fried, marinara or honey mustard dip 9.5

Garden & Soup

The Boom Boom

greens, apple, pear, strawberry, onion, bacon, jack, cheddar, bleu cheese crumble, spiced pecans, honey mustard

grilled chicken or **crispy chicken** 19.5 **bay shrimp** 19.5

grilled or **coconut prawns** 24.5

California Steak Salad

seared tender medallions, avocado, romaine, cucumber, tomato, red onion tossed with bleu cheese dressing 22.5

***Surf & Turf style**, add grilled prawns (4) 25.5

Soup, Chowder or Fusion

cup 5.5 | bowl 7.5

Clam Chowder ~ New England Style

Fresh Tuscan Tomato ~ hint of cream

Fusion ~ chowder and Tuscan tomato in the same cup

Cabo Taco Salad

tortilla bowl, greens, tomato, avocado, onion, olives, jack, cheddar, chipotle ranch, fresh salsa. **grilled** or **crispy chicken**, **carne asada** or **bay shrimp** 19.5

Pan Asian

greens, grilled pineapple, tomato, red onion, cucumber, pea pods, cabbage, carrot, apple, pear, roasted peanuts, sesame seeds, house Thai dressing. **grilled** or **crispy chicken** 19.5

bay shrimp 19.5 **grilled** or **coconut prawns** 24.5

Seafood Lewis & Clark

mixed greens, avocado, egg, tomato, red onion, applewood smoked bacon, pickled asparagus, red cabbage, carrot and choice of dressing. **dungeness crab** **mkt \$** | **bay shrimp** 22 or **the DUO** (half & half) **mkt \$**

House-made Dressings: honey mustard, peppered bleu cheese, mango vinaigrette, thai peanut, basil pesto ranch, caesar, 1000 Is, oil and vinegar

Dressings sold by the pint Togo 6.

Bread & Meat

choice of brewer steak fries or sweet potato fries.

upgrade to salad or soup 3.5

The Italian Stallion

fire roasted tomato, fresh basil and havarti grilled on rustic white 15.

Wild Salmon Po'boy

blackened fillet, havarti, sweet cabbage, red onion, tomato, and lemon caper tarter on a potato pub bun 17.5

Colorado Club

turkey, ham, aged white cheddar, tillamook cheddar, bacon, tomato, sundried tomato pesto mayo, on parmesan encrusted rustic white 15.5

Prime Rib Dip

caramelized onion, swiss, mushroom, on a hoagie, au jus, 17

try the Dirty Dip with creole bourbon dipping sauce 18

Rowdy Reuben

pastrami, Swiss, kraut, caramelized onion, boom sauce, rye 15.5

The Funky Chicken

an old favorite...grilled breast, bacon, pineapple, pepper jack, avocado, lettuce, tomato, onion, and chipotle ranch 15.5

*all sandwiches can be made with **gf bread** 1

Tiki Tacos

avocado, sweet cabbage, jack, cheddar, onion, tomato, fresh pico de gallo, chipotle ranch on 6" gorditas with chips (2)

Blackened Fish Tacos (2) 16.5

chefs choice rock cod (aka red snapper) or halibut

Tiki Tacos

Char-Grilled Chicken (2) 13.5

Crispy Chicken (2) 13.5

Carne Asada (steak) (2) 13.5

*We thank you for your Support
& Patience during the
pandemic, blessings to you all
P. T & Crew*

our **PHONE AHEAD SEATING POLICY** is **NOT a Reservation**, we will do our best to seat you as close to Your Requested Time as Possible • allow a **20 % gratuity on parties of 8 or more** • **one check** for parties of 8 or more • **\$ 3 split plate fee**. prices may change without notice • we use **current menu prices rather than our website** • **thank you !**

Burgers & Frites

all-natural beef, lettuce, tomato and red onion on an artisan bun, kosher dill pickle garnish, **brewer steak fries** or **sweet potato fries** 16.75

upgrade to a house mixed green salad or soup 3.51

4-B

house bbq sauce, apple wood smoked bacon, bleu cheese crumbles, onion ring

Vampire Slayer

brie, fried whole garlic, havarti, garlic aioli

OMG Whiskey Burger

house bourbon St. cream, bacon, bleu cheese crumbles, caramelized onion

Casanova

aged white cheddar, bacon, mushrooms, garlic dijon aioli

The Astor Burger

tillamook cheddar, apple wood smoked bacon, boom sauce

Bacon Avocado Burger

avocado, applewood smoked bacon, fresh pineapple, swiss

The Old Havana

beef patty, pastrami, white cheddar, bacon, kosher dill, boom sauce

substitutes | burger add-ons

add extra beef patty 5

sub black bean veggie patty 2

sub chicken breast 2

cheese 2

egg 1

bacon 2.5

grilled mushroom 2.5

Pasta & Macs

served with side fresh salad or **upgrade** to soup or chowder 3.5

sub-gf penne pasta 1

Creamy Fettuccine Alfredo

tossed in roasted garlic alfredo cream, mushrooms, parmesan

grilled or crispy chicken 24.5 | **pacific bay shrimp** 25

dungeness crab 29 | **prawns** 27

Bourbon Prawn Penne

prawns, button mushrooms, house bourbon cream, and parmesan 27

Lemon Caper Fettuccine

hint of roasted garlic cream, mushrooms, tomato, capers, fresh basil, lemon zest and parmesan, **prawns** 27 or **crab** 29

Chicken Siciliano Fettuccine

seasoned, pan-fried breasts over a bed of sicilian (roasted garlic & tomato) cream fettuccine, mozzarella, fresh white mushrooms and fresh basil 25.

Scandi-hoovin Crab Mac

havarti cream, large elbow pasta, garlic herb

crumbs, parmesan **mkt \$**

sub chicken breast 24

Crab Ravioli

stuffed with dungeness crab and parmesan, tossed in our basil pesto cream with baby tomato 29

Chipotle Chicken Mac

large elbow pasta in a 3-cheese chipotle cream, garlic herb crumbs 24.5

Blackened Steak Marsala

steak medallions, white mushrooms, and red onion in a marsala cream over mashers or bowtie pasta 28.5

Kick Up Your Pasta ~ add

- house fresh zucchini mint pesto 2.5
- romesco pesto- roasted bell pepper 2.5

From the Land

all-natural nw • **hand cut** • **charbroiled**

potato or mango citrus rice, vegetable, and salad

upgrade to cup of fresh soup or chowder 3.5

Rib Eye 16 oz.

bone in, juicy and fatty, the way it should be **mkt \$**

Tender Medallions

pan seared in our mushroom demi-glaze 28.5

Aged Tenderloin 6 oz.

grilled to your choice, finished with demi glaze 32.5

Supper Club Sirloin & Tempura Prawns

tenderized, seasoned and grilled over fire, finished with our asian miso butter and served with 3 *tempura prawns* 31



Mother Clucker Basket

made to order chicken breast strips, breaded and fried, with choice of steak or sweet potato fries, honey mustard dip 17.5



Chicken Madera

sautéed breast, fresh mozzarella, mushrooms, and madeira cream with mashed potatoes and vegetable 25.

Elevate Your Steak ! ~ add

- havarti crab oscar (dungeness) **mkt \$**
- bourbon or coconut prawns (3e) 5
 - sautéed mushrooms 3.5

Sea & Shore

potato, mango citrus rice, vegetable, salad or **up-grade** to cup of fresh soup or chowder 3.5

Captains Catch

chefs' choice *sole, halibut or red snapper*, parmesan encrusted, with a side of bay shrimp fettuccine, vegetable, salad 28 **upgrade** to dungeness crab fettuccine 35

NW Wild Salmon

seared med. rare, finished with our house asian miso butter, mango citrus rice, vegetable, salad 28.5

Oysters & Frites

black fish magic seasoned, lightly breaded, fried and served with yam frites (sweet potato fries), salad, tartar sauce, garlic aioli 24 (* **sub seasoned flour for black fish magic**)

Salmon Romesco

seasoned, seared, and served over mashers, with a romesco cream, finished with fire roasted tomatoes and fresh basil. served with vegetable, salad 28.5

Coconut Prawns

hand dipped in panko & coconut, fried, and served with a snappy marmalade dip, mango citrus rice, salad 25

SC Prawn Trios (choose 3 out of the 4 styles of prawns)

your choice: bourbon street prawns, coconut dipped, grilled skewered prawns or tempura prawns with dip, mango citrus rice, vegetable, salad 27

Save room for House made dessert!