

~ June 17, 2011 — June 29, 2011 ~

Contemporary cuisine and an award-winning wine list.

Executive Chef Eric Floyd creates large and small plates perfectly suited for any occasion. Torchy's was awarded the 2009 Sante Award of Excellence in Culinary Hospitality in the category of Sustainable Cuisine–West Coast. This award honors select operations that are guided by ecologically and socially responsible food choices.



Our partnerships with Anthony's Seafood Company, Fonté Coffee Roasters, Essential Baking Co. and Skagit River Ranch support our ongoing commitment to bring you the best of the Northwest.

DUNGENESS CRAB BISQUE WAC Signature 5/5.75  FRENCH ONION SOUP melted four-cheese roof 4.50/5.25  NORTHWEST CLAM CHOWDER or SOUP DU CHEF'S WHIM 4/4.75  SEASONAL HOUSE SALAD wild greens, toasted pistachios, Trailhead cheese, raspberry-champagne vinaigrette 6/9  CAESAR SALAD crisp romaine, Parmesan, anchovies 6/9  CHOP CHOP SALAD diced chicken, tomatoes, garbanzo beans, salami, Oregonzola, mixed greens 8/13  *KALBI BEEF TACOS Marinated R&R Ranch flank steak, cilantro slaw, jasmine rice, kimchee one taco 5 / two tacos 10	SOUTHWESTERN COBB SALAD romaine, mint, frisee, cilantro, grilled achiote chicken, tomato, avocado, applewood-smoked bacon, hard boiled egg, corn, Cotija cheese, chipotle dressing 8/13  LOCAL TRUE COD Pike Place Ale battered, served golden brown, choice of side 10/14  PIZZA OF THE WEEK Italian sausage, mushroom 8  CUBAN SANDWICH house-roasted pulled pork, ham, Swiss cheese, mango mustard, ciabatta bread 6/11  VEGETABLE CAPELINI wild mushroom ragout, spinach, artichoke hearts, zucchini, red peppers, red onion, crumbled goat cheese 7.50/13  GRILLED CHICKEN CIABATTA avocado, Swiss, tomato, tarragon, mixed greens, choice of side 12	SUMMER FRUIT CHICKEN SALAD marinated chicken breast, stone fruit, raspberries, toasted hazelnuts, mixed greens, raspberry vinaigrette 9/13  *SKAGIT RIVER RANCH BURGER grass-fed organic beef, choice of side 12 sautéed poblano, cotija cheese 2 sun-dried tomatoes, herbed chèvre 2 grilled onions, red chile relish 2  ~PANINO~ Seattle's own handcrafted Salumi, smoked turkey, fresh mozzarella, grilled cherry peppers, choice of side 13  heirloom cherry tomato, caramelized Bermuda onions, Tillamook smoked cheddar, chèvre, basil, choice of side 11  Gerard and Dominique cold smoked salmon, tomato, dill cream cheese, capers, basil, choice of side 12 - combinations? see below -  SURF & TURF PRIME RIB SANDWICH prime rib, grilled prawns, vine tomatoes, watercress, pepper jack cheese, crispy Bermuda onions, spicy tiger sauce, toasted baguette 10/14
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enhance your salad or pasta: Pacific white shrimp, grilled achiote chicken breast, \*Dungeness crab, \*flat iron steak 4

8 MINUTE EXPRESS  
ON YOUR TABLE IN 8 MINUTES –  
GUARANTEED

*PHILLY CHEESE STEAK SANDWICH thinly sliced prime rib, peppers, onions, mushrooms, provolone, choice of side 8/13	MARKET HOUSE PASTRAMI SANDWICH Swiss cheese, Russian dressing, Essential Bakery onion rye, choice of side 8/13	MEATBALL SANDWICH marinara, provolone cheese, peppers, onions, mushrooms, toasted baguette, choice of side 7/12
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WAC SIGNATURE PLATES

DUNGENESS CRAB CAKES cilantro carrot salad, mango pepper salsa, Thai-chili aioli 9/17	*GRILLED ALASKAN SALMON Thai curry vegetables, jasmine rice, toasted coconut, mint vinaigrette 18	WAC CLUB Essential Bakery organic bread, choice of side single decker 9/ double decker 11
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COMBOS

SOUP AND PANINO - soup du chef's whim or Northwest clam chowder - panino of your choice 11	EXPRESS SOUP & SALAD - soup du chef's whim or Northwest clam chowder - Caesar or house salad 10	PANINO AND SALAD - panino of your choice - Caesar or house salad 11
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Substitute: – chop chop 2 – cup crab bisque 2 – cup French onion soup 1.50 –

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

<b>MONDAY</b> * Prime Rib – slow roasted, served with roasted potatoes and seasonal vegetables	<b>WAC SIGNATURE SPECIALS</b> <b>ALWAYS 10.95</b>	<b>THURSDAY</b> Market House Corned Beef and Cabbage with stone-ground mustard
<b>TUESDAY</b> Tortilla Soup – Chef Eric’s own spicy tomato soup with grilled chicken and polenta	<b>WEDNESDAY</b> Monte Cristo – The classic ham, Swiss and turkey sandwich served golden brown with fresh fruit	<b>FRIDAY</b> Cioppino – San Francisco-inspired seafood stew with prawns, fish and shellfish

<b>ARNOLD PALMER</b> 3.25	<b>ITALIAN SODA / CREMOSA</b> Strawberry, Raspberry, Blackberry, Vanilla, Hazelnut, Almond, Crème de Menthe 3/3.25	<b>VOSS WATER</b> Sparkling or still 2.95/4.95
<b>ICED TEA</b> 3.25		<b>STRAWBERRY LEMONADE</b> 3.75

RED WINES BY THE GLASS	3oz/6oz	WHITE WINES BY THE GLASS	3oz/6oz
SOMMELIER’S CHOICE 2005 Domaine Martin Rasteau Village Rouge, Rhone-Style Blend, France	6/12	SOMMELIER’S CHOICE 2009 Bunnell Family Cellars “Talcott Vineyard,” Viognier Wahluke Slope, WA	7/14
EN MAGNUM 2002 Apex Merlot, Yakima Valley, WA	5/10	SPARKLING WINES EN PERLAGE NV Domaine Ste. Michelle Sparkling Brut, WA NV Cristalino Brut Rosé Cava, Spain NV Ampelidae “Armance B” Brut, Haut Poitou VDQS, France	4/8 5/10 6/12
WASHINGTON STATE BORDEAUX-STYLE BLEND 2005 Sandhill “Cinnamon Teal,” Red Mountain, WA	4/8	WASHINGTON STATE CHARDONNAY 2009 WAC Label by Gordon Brothers, Columbia Valley, WA	3.75/7.25
CÔTES DU RHÔNE RASTEAU 2007 Perrin & Fils “L’Andéol,” AC, Fance	5/10	WASHINGTON STATE PINOT GRIS 2009 WAC Label by RiverAerie, Columbia Valley, WA	3.75/7.25
WASHINGTON STATE CABERNET SAUVIGNON 2008 WAC Label by Gordon Brothers, Columbia Valley, WA	3.75/7.25	WASHINGTON STATE ALIGOTÉ 2009 Shooting Star, WA	5/10
WASHINGTON STATE SYRAH 2006 WAC Label by Gordon Brothers, Columbia Valley, WA	3.75/7.25	WASHINGTON STATE WHITE RHONE-STYLE 2008 Olsen Estates “Blanc des Coteaux,” Yakima Valley, WA	5/10
WASHINGTON STATE BARBERA 2006 Tranche Cellars, Columbia Valley, WA	6/12	NEW ZEALAND SAUVIGNON BLANC 2010 Mount Nelson, Marlborough, New Zealand	5/10
WASHINGTON STATE MERLOT 2006 WAC Label by Gordon Brothers, Columbia Valley, WA	3.75/7.25	GERMAN RIESLING 2009 Mönchhof Estate QbA, Germany	5/10
OREGON STATE PINOT NOIR 2008 WAC Label by Bishop Creek, Yamhill-Carlton, OR	3.75/7.25	WASHINGTON STATE ROSÉ 2010 Barnard Griffin, Columbia Valley, WA	5/10

DESSERT, FRESH FROM THE WAC BAKERY

DESSERT OF THE DAY 6.5	CHOCOLATE-PISTACHIO PYRAMID chocolate cake layered with pistachio mousse covered in chocolate ganache 6.5
CRÈME BRÛLÉE TRIO three unique flavors 6.5	
CHOCOLATE SUMAPAZ Columbian chocolate cake infused with espresso and cocoa, vanilla crème anglaise 6.5	SORBET & COOKIES Olympic Mountain Creamery 3/6
HONEY TRIFLE layered crème fraiche, mixed berries and sweet honey cake covered in white chocolate 6.5	ICE CREAM & COOKIES Olympic Mountain Creamery, original or sugar-free 3/6
MINI CUPCAKES two for 2	WAC SUNDAE waffle cone, chocolate sauce 6

ESPRESSO, COFFEE & TEA

ESPRESSO 3	STASH TEA 3.25
DOPPIO 3.75	BLACK & GREEN Earl Grey English Breakfast Orange Spice Premium Green Jasmine Blossom
CAPPUCCINO 3.50	
LATTE 3.50	
CAFÉ MOCHA 3.50	HERBAL Chamomile Lemon Ginger Ruby Mist Peppermint
COFFEE & DE-CAF 3.25	

