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Welcome to Torchy's, where your dining is our pleasure  
Take a casual approach to dining and relax with friends, family, and business associates.

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

**Torchy's Four Course Prix Fixe Menu**  
**featuring selections from our wine cellar !**  
| small plates with Sommelier-selected wine pairings |

- Starter**      \*Crispy Poached Egg Salad | 2009 Shooting Star Aligoté, Columbia Valley, WA
- Salad**        \*Mediterranean Tuna Tartare | 2010 Barnard Griffin Rosé, Columbia Valley, WA
- Entrée**       Braised Short Ribs | 2006 Tranche Cellars, Columbia Valley, WA
- Dessert**      Chocolate Sumapaz | 2001 Fonseca Late Bottled Vintage Port

| four courses with three ounce wine pours 50 | food only 30 |

## UPCOMING EVENTS

### 7th Annual Live Maine Lobsterfest Father's Day Weekend at Torchy's

June 17, 18, and 19: Join us in Torchy's for our 7th live Maine Lobsterfest over Father's Day weekend. Live lobsters flown in daily and served with all the trimmings. Reservations are required and being accept for this event. Reservations: 206-622-7900, ext. 4626.

### Catch a Deal

Chef Eric is bringing you two more months of mouth-watering dishes.

June: Hooked on seafood including our annual Father's Day weekend Lobsterfest.

July: Searingly-good steaks.

Reservations: 206-622-7900, ext. 2242.

### Great Wine Deals at Torchy's

We make enjoying a bottle of wine with dinner affordable; Torchy's now offers a selection of 20 wines for \$20! And, check out our extensive half bottle selections, which gives you the opportunity to upgrade your wine by the glass choice. Yet another way to sip something new at Torchy's.

DUNGENESS CRAB BISQUE

WAC signature classic  
5/5.75

FRENCH ONION SOUP

melted four-cheese roof  
4.50/5.25

NW CLAM CHOWDER

or

SOUP DU CHEF'S WHIM  
4/4.75

CAESAR SALAD

crisp Romaine, Parmesan, anchovies  
6/9

SEASONAL HOUSE SALAD

wild greens, toasted pistachios,  
shaved Mt. Townsend Trailhead cheese,  
raspberry-Champagne vinaigrette  
6/9

EDAMAME HUMMUS

sweet potato chips, Japanese eggplant,  
cucumbers, pita bread  
4/6

\*CRISPY POACHED EGG SALAD

frisée, baby greens, warm bacon  
dressing, crispy soft poached egg,  
Gruyère cheese, balsamic syrup  
7/12

SOUTHWESTERN CALAMARI SALAD

avocado, queso fresco, tomato,  
red onion, roasted corn, spinach,  
chipotle-lime dressing  
8/14

GREEK SALAD

tomato, cucumber, red onion,  
kalamata olives, fresh basil and  
oregano, feta cheese, tabouli,  
naan bread  
8/15

ALASKAN HALIBUT CHEEKS

pan roasted, golden raisins, pine nuts,  
Seranno ham, Calvados, applewood  
bacon polenta, sautéed vegetables  
13/24

\*KALBI BEEF TACOS

marinated R&R Ranch flank steak,  
cilantro slaw, jasmine rice, kim chee  
two tacos 10 / three tacos 15

WILD MUSHROOM RISOTTO

seasonal vegetables, Swiss and  
Gruyère cheese  
9/17

SYRAH BRAISED BEEF SHORT RIBS

wild mushroom risotto, seasonal  
vegetables  
13/24

\*MEDITERRANEAN TUNA TARTARE

crostini, fried green olives, herb salad,  
anchovy dressing  
8/14

DUNGENESS CRAB CAKES

cilantro carrot salad, mango pepper  
salsa, Thai-chili aioli  
17/22

CRISPY COCONUT ROCKFISH

green papaya slaw, soy-ginger glaze,  
orange-saffron reduction,  
jasmine rice  
12/22

IDAHO TROUT

pecan crusted, orange-rosemary  
butter, herbed spätzle, seasonal  
vegetables, chanterelle ragout  
12/22

CRISPY POLENTA FRIES

romesco, wilted spinach,  
Parmesan cheese  
5/8

enhance your salad or pasta: Pacific white shrimp, grilled anchoite chicken breast, Dungeness crab, flat iron steak 4

WAC SIGNATURE PLATES

\* COPPER RIVER SALMON

Dungeness crab stuffing, sautéed  
seasonal vegetables, jasmine rice  
stuffed / unstuffed  
35

\* NY STEAK

grilled, Beecher's Flagship macaroni and  
cheese, Brussels sprout-applewood  
bacon hash  
35

\* SMOKED PRIME RIB

slow cooked, sautéed vegetables,  
mashed potatoes  
26/29  
limited availability

add: mushroom ragout and stilton 4

shrimp scampi 4

fiery frizzled onions 2 green peppercorn sauce 2

PRIX FIXE

FROM THE SEA

cup Dungeness crab bisque  
small Caesar

\*small halibut cheeks  
two mini cupcakes

2010 Barnard Griffin Rosé of  
Sangiovese, Columbia Valley, WA  
30

LIGHT FARE

small edamame hummus  
cup French onion soup

\*small Mediterranean tuna tartare  
two mini cupcakes

2006 Tranche Cellars Barbera,  
Columbia Valley, WA  
30

FROM THE LAND

cup soup du Chef's whim  
small seasonal house salad

\*small Kalbi beef tacos  
two mini cupcakes

2002 Apex Merlot,  
Yakima Valley, WA  
30