GLUTEN FREE MENU

SALADS

Add Chicken, Prawns, or 4 oz Steelhead Fillet... $9

KANAKA SALAD Side 9 Full 16
Mixed Greens, Feta Cheese, Candied Nuts, Fresh Berries, Honey Poppyseed

BEET & GOAT CHEESE SALAD Side 9.5 Full 18
Spring Lettuce, House Pickled Beets, Grape Tomatoes, Toasted Pumpkin seeds, Crumbled Goat Cheese, White Balsamic Vinaigrette

CAESAR SALAD Side 8 Full 14
Crisp Romaine Lettuce, House Caesar Dressing, Grana Padano Parmesan, Fresh Lemon Juice

QUINOA & GREENS 17
Steamed Quinoa, Arugula, Red Bell Peppers, Grape Tomatoes, Toasted Crushed Almonds, Feta, Fresh Avocado Slices, White Balsamic Vinaigrette

BOWLS

Add Chicken, Prawns, or 4 oz Steelhead Fillet...9

ADOBO CHICKEN & RICE BOWL GF 25
Three Hour Braised Adobo Chicken, Steamed Jasmine Rice, Chili'd Corn, Black Bean Pico, Feta, Pickled Onion, Fresh jalapeño, Cilantro, Chipotle Aioli, Corn Tortilla Chips

HAWAIIAN TUNA POKE 25
Diced West Coast Albacore Tuna, Steamed Jasmine Rice, Edamame Beans, Tropical Fruit Salsa, , Wasabi Mayonnaise, Sesame Ginger Vinaigrette, Crushed Macadamia Nuts, Scallion, Cilantro, Toasted Sesame Seeds

CRISPY FRIED TOFU BOWL 19
Crispy Fried Tofu, Chili Lime Sauce, Jasmine Rice, Miso Guacamole, Fresh & Pickled Vegetables, Thai Nuoc Chum

STARTERS & SHARE PLATES

BRAVAS FRIES 13
Spanish Inspired Loaded Fries, Maple-Chili Aioli, Garlic Aioli, Scallions

CHIPS & GUACAMOLE 9
Fresh Fried Corn Tortilla Chips, Pico De Gallo, Fresh Guacamole

CHARCUTERIE & CHEESE GF 32
Iron Butcher Meats, Artisan Cheeses, Pickles, Preserves, Sliced Cucumber

FRESH SHUCKED OYSTERS Market $
1/2 Dozen Shucked Oysters, Fresh Horseradish, Red Wine Mignonette, Cocktail Sauce

CREOLE BUTTER MUSSELS 16
PEI Mussels Sautéed In Ginger & Shallot, Steamed In Grapefruit & Orange Juice, Creole Butter, Scallions

PRAWN & STEELHEAD CEVICHÉ 19
Cured Prawns & Steelhead, Thai Nuoc Chum, Shaved Red Onion, Fresh Jalapeño, Mint-Thai Basil & Chive Oil, House Fried Corn Tortilla Chips

CAJUN FISH TACOS 15
Two Lettuce Wrapped Tacos with Blackened Lingcod, Shaved Cabbage, Pico de Gallo, Chipotle Mayonnaise, Pickled Onion, House Fried Corn Tortilla Chips

KINGFISHERS POUTINE 17
6 Hour Braised Beef Shortrib, Cheese Curds, Kennebec Fries, Red Wine Jus

CHICKEN WINGS 19
1 lb Rossdown Farms Chicken Wings, Your Choice of Salt & Pepper, Honey Garlic, Hot Sauce, or Chili-Lime

YAM FRIES 12
Crispy Yam Fries, House Chipotle Mayo

YOUNG GUESTS

(For Young Guests Aged 12 & Under)
Includes Soft Drink & Ice Cream Dessert

CHEESEBURGER & FRIES GF 16
Chuck Beef Patty, Cheddar, Signature Kingfishers Burger Sauce, Gluten Free Bun, Fries

MAC & CHEESE 15
Not From The Box, Classic Cheddar and Parmesan, Gluten Free Penne



ENTRÉES

SZECHUAN STEELHEAD 30
Pan Seared 6oz Skin On Fresh Fillet,
Steamed Jasmine-Chive Rice,
Brown Butter Asparagus, Citrus Szechuan Glaze

CIOPINNO 30
Shrimp, Mussels, Fresh Seasonal Fish,
Simmered In A Robust Tomato, Garlic & White Wine Broth, Topped With Fresh Herbs.
Add Gluten Free Penne... $4

RED THAI CURRY LINGCOD 32
Pan Seared 6oz Fresh Filet of Lingcod,
Mashed Potatoes, Red Thai Curry Sauce,
Carrot & Daikon Nuoc Chum Slaw, Chive Oil

CAJUN CHICKEN PENNE 28
Blackened Rossdown Chicken Breast, Gluten Free Penne, Cajun Cream Sauce, Shallots, Garlic, Grape Tomatoes, Fresh Spinach, Grana Padana Parmesan

BRAISED BEEF SHORTRIB 45
6 Hour Braised Beef Shortrib (7oz),
Mashed Potatoes, Seasonal Vegetables,
Red Wine Jus

NY STRIPLOIN GF 64
12oz CAB NY Strip, Finished with Maldon Salt, Served With Two Of Chef's Seasonal Side Dishes and Roasted Vegetables, Port Wine Demi Glace

SIRLOIN STEAK GF 39
7oz CAB Sirloin, Seasonal Vegetables,
Creamy Mashed Potatoes, Port Wine Demi Glace

DESSERT

ICE CREAM SUNDAE 9
House Made Ice Cream, Berries, Chocolate Sauce, Chantilly

CHOCOLATE CHERRY CAKE 13
Flourless Chocolate Cake, Soaked in Cherry & Amaretto, Mascarpone Chantilly, Macerated Cherries

GF HANDHELDS

Served on a Gluten Free Bun or Lettuce Bun
Your Choice of Fries or Garden Salad...
*Substitute Side for Yam Fries, Kanaka or Caesar Salad $4

CAJUN FISH TACO MEAL 23
Two Seared Blackened Ling Cod Lettuce Wraps, Shaved Cabbage, Pico de Gallo, Chipotle Mayonnaise, Pickled Onion,
House Fried Corn Tortilla Chips

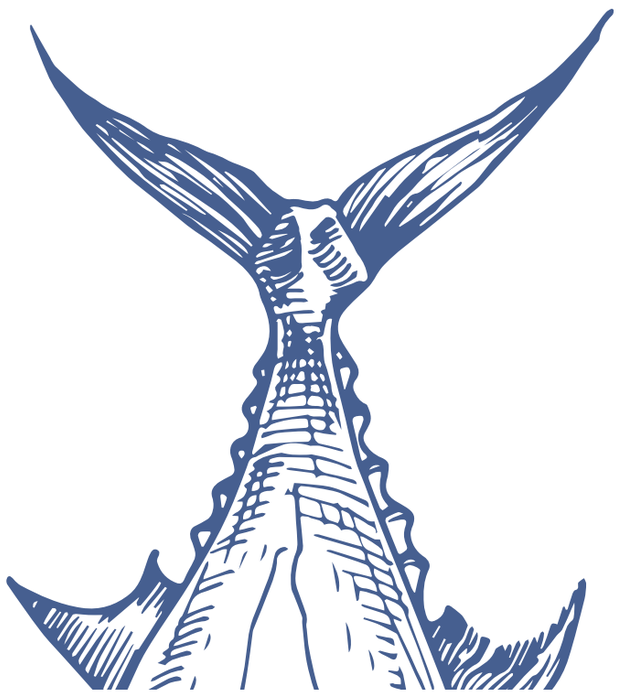
STEAK SANDWICH GF 36
Sliced 7oz CAB Sirloin, Served Open Faced on a Gluten Free Bun, Topped With Chimichurri, Goat Cheese, Fried Shallot, Balsamic Reduction

CHICKEN & BRIE SANDWICH GF 25
Grilled Chicken Breast, Bacon, Brie, Balsamic Glaze, Arugula, Tomato, Pesto Aioli

NASHVILLE CHICKEN SANDWICH GF 25
Grilled Rossdown Chicken Breast, Signature Nashville Hot Sauce, Coleslaw, House Pickles

KINGFISHERS BURGER GF 27
100% Chuck Beef, Aged Cheddar, Crispy Bacon, Kingfishers Burger Sauce, Lettuce, Tomato, Red Onion, House Pickles

LINGCOD BURGER 26
Seared Lingcod (4oz), House Made Coleslaw & Tartar Sauce, Pickles



GLUTEN FREE MENU

Welcome to Kingfishers. We are committed to providing all guests with a positive dining experience, including those with food allergies and sensitivities. However, we cannot ensure gluten contamination will never occur.

If you are Celiac or have a high sensitivity to gluten, please be advised that while we take every precaution to prepare your gluten-free meal, there is always a small risk of gluten in the air or on adjacent work surfaces that may contaminate your food.

When ordering from this menu, please be sure to mention your allergy, sensitivity, or dietary restriction to your server.

Please note the following :

GLUTEN FREE
These items do not contain any gluten in our recipes. They are not prepared with any cooking surface or oils that have previously prepared any ingredients containing gluten

GLUTEN FRIENDLY GF
"may contain gluten". These items do not have gluten in any of the ingredients, however may come into contact with cooking surfaces or oils that have previously cooked items containing gluten

Pure, Simple, Local
Our philosophy is simple:
Fresh, local ingredients prepared in-house with care and skill. At Kingfishers, we commit to this in everything we do, including vegetables and herbs right from our own garden.
Dive into a menu designed to showcase the best our local suppliers, farms and waters have to offer.

**General Disclaimer:
The consumption of raw oysters poses an increased risk of foodborne illness

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