

WENCE'S RESTAURANT

Starters

Shoe String Fries 6

Add Truffle Oil +1

Sweet Potato Fries

Served with chipotle aioli 7

Hand Dipped Onion Rings

Dipped in Pale Ale beer batter, served with BBQ ranch 7

Garlic Cheese Bread

Compliment to any meal 8

Grilled Artichoke *

Served with smoked chipotle and roasted garlic aioli 9

Monterey Calamari

Served with lemon, and a side

of creole remoulade 11

Add Jalapeños +1

Mediterranean Black Mussels

Served in a smoked chipotle lemon wine broth, complimented with toasted cheese herb bread 14

Pacific Coast Wild Shrimp Scampi

Wild Prawns sautéed with grape tomatoes and shallots in a white wine lemon caper sauce 13

Manila Clams

Steamed and served in a white wine lemon caper sauce 14

Dungeness Crab Cakes

Pan-fried and filled with Fresh Dungeness Crab meat, served on a sliced cucumber salad, topped with a lemon-mint vinaigrette demi caper sauce 15

Wild Sea Scallops *

Massachusetts Wild Diver Sea Scallops topped with a habanero citrus glaze 14

Oysters

Serving fresh oysters raw on the half shell

Hood Canal

Washington

Dozen 19 Half 11

Buckley Bay

Western Canada

Dozen 22 Half 13

Kumamoto

Humboldt, CA

Dozen 34 Half 18

Rockefeller Style +5

Baked with spinach, bacon, and asiago cheese

Small Plates

White Truffle Mac N Cheese

Gruyère cheese, Sharp Cheddar cheese, Mozzarella cheese, topped with Asiago cheese truffle oil and breadcrumbs 11

Add Bacon/Broccolini +3 Chicken +5

Lobster +7

Fish Tacos *

Fresh local wild fish, onions, shredded cabbage, cilantro, and cumin salsa, served with a side of guacamole, pico de gallo and a roasted jalapeño 12

Gnocchi

Served in your choice of Marinara, Gorgonzola cream or Creamy Pesto 11

Ahi Tuna Tar Tare *

Fresh diced Ahi Tuna, stacked with mango, avocado, english cucumbers, topped with a wasabi avocado mousse, sesame seeds, drizzled with a sweet chili sauce served with side of crispy wonton chips 17

Crab Stack

Stack of Fresh Dungeness Crab meat, avocado, crisp cucumbers drizzled with citrus vinaigrette and topped with crispy green onions 18

Soups

Made Fresh Daily

Chicken Enchilada Cup 4 Bowl 6

French Onion Cup 4 Bowl 6

Soup of the day Cup 4 Bowl 6

Salads

Add to any salad Chicken +5, Steak +7,

Prawns +6 Salmon +8

House Salad

Romaine lettuce and organic mixed greens, cherry tomatoes, shaved red onions, aged asiago cheese in our house vinaigrette 7

Caesar Salad

Romaine hearts, herb croutons, baked asiago cheese crisp 8

Add Anchovies +2

Caprese Salad

Buffalo mozzarella cheese and fresh basil, kalamata olives, vine ripened tomatoes drizzled with olive oil and balsamic glaze 10

Wedge Salad

Organic iceberg lettuce, shaved red onions, roasted bell peppers, vine ripened tomatoes, topped with aged bleu cheese crumbs, smoked bacon and bleu cheese dressing 10

Artichoke Salad

Organic baby arugula, sundried tomatoes, artichoke hearts, roasted almonds, feta cheese in a honey thyme lemon vinaigrette 11

Shrimp Louie

Organic baby iceberg lettuce, sliced cucumbers, diced eggs, red onions, red radish, roasted beets, avocado and fresh Oregon Bay shrimp drizzled with Louie dressing 16

Sub Fresh Dungeness Crab +3

Combo Louie +5

Sea Scallop Salad

Pan Seared Wild Sea Scallops, heirloom grape tomatoes, fresh basil, english cucumbers, red onions, buffalo mozzarella, and red beets tossed in balsamic vinegar 17

Pastas

Whole wheat penne pasta or Gluten Free* alternative available upon request

Pappardelle

Cherry tomatoes, sweet basil, white onion, roasted eggplant, fresh garlic and olive oil 14

Add Prawns +6 Chicken +5

Mixed Vegetables +3

Wence's Chicken Gorgonzola

Penne pasta, walnuts, mushrooms, and red grapes, and grilled chicken sautéed in a creamy gorgonzola sauce 16

Cajun Chicken Jambalaya

Penne pasta, chorizo, grilled Chicken, wild prawns, bell peppers, and onions in cajun saffron sauce 18

Seafood Linguini

Monterey calamari, wild prawns, mediterranean black mussels, manila clams, and garlic tossed in your choice of marinara, gorgonzola-cream or creamy pesto 21



Entree's marked with an * are available Gluten Free

Not all ingredients are listed, please notify your server of any allergies
18% Gratuity for parties of 6 or more

From The Sea

Fish N Chips

Wild Alaskan Halibut, hand-breaded in pale-ale beer batter, served with shoe string fries, pineapple citrus coleslaw and a side of tartar sauce 15

Northern California King Salmon Filet *

All natural charbroiled King Salmon topped with a lemon corn dill relish served with yukon garlic mashed potatoes, and broccolinni 22

Seared Chilean White Sea Bass

Served on a bed of sautéed wild jumbo prawns, manila clams, chorizo, mediterranean black mussels, in a white wine cherry tomato saffron shallot sauce 25

Seafood Ravioli

Lobster, crab and pollock combined with spinach and ricotta cheese served with mediterranean black mussels, wild prawns in a smoked marinara sauce 24

Wence's Seafood Grill *

Chilean sea bass, king salmon, wild prawns and sea scallops topped with a white wine lemon caper reduction, served with a side of grilled mixed vegetables and polenta 29

Wild Alaskan Halibut *

Wild Alaskan grilled Halibut, finished with a corn avocado cilantro salsa served with sautéed organic asparagus and scalloped potatoes 24

Meats and Poultry

Chicken Scallopini

All natural Free-Range chicken breast pan seared finished with a served with scalloped potatoes, broccolini, and baby carrots in a sautéed mushroom cherry wine sauce 19

Artichoke Chicken

All natural Free-Range chicken breast pan seared, served on a bed of Yukon garlic mashed potatoes, with artichoke hearts, tomatoes, white onions, and white wine herb sauce 21

Grilled Pork Chop

14 Oz. tender white marble chop topped with a brie cheese, sliced fuji apple demi glaze, served with sautéed baby carrots, broccolini and scalloped potatoes 23

Rib Eye Steak*

12 Oz. all natural USDA beef topped with au jus roasted garlic and aged bleu cheese, served with yukon garlic mashed potatoes and sautéed organic asparagus 24

Filet-Mignon*

10 Oz. All Natural USDA beef served with a side of demi glaze, asparagus and scalloped potatoes 26

Burgers / Sandwiches

Grilled Chicken Sandwich

Free range chicken breast, smoked apple wood bacon, avocado, tomato and cambozola cheese on a telera roll 14

Wence's Cheeseburger

USDA Angus Beef, choice of swiss or aged cheddar cheese, lettuce, tomato and onions served on toasted brioche bun smeared in Wence's sauce 11

Junior's Burger

USDA Angus Beef, smoked apple wood bacon, tomato, mayonnaise, cambozola cheese, and fried egg on a toasted brioche bun 13