

# RACONTEUR

## Dinner

**3PM-10PM Daily**  
*Happy Hour from 3-6pm*

### APPETIZERS

**House-made pretzel** 6  
Served with beer-cheese fondue

**Raconteur Signature Buffalo Wings** 8/13

**BYO Bruschetta of Burrata** 9  
Sautéed tomato and basil served with grilled baguette

**Deviled eggs** 8  
Topped with micro greens and smoked paprika

### SOUP & SALADS

Add to any salad: Grilled or Fried Chicken Breast 4 • Grilled or House-smoked Salmon 6 • Grilled Steak\* 6

**Caesar Salad** 12  
Romaine, croutons, Parmesan, Caesar dressing  
**Add Anchovies** 1

**Greek Salad** 12  
Romaine, cucumber, Mt. Olympus feta, tomato, Kalamata olives, red-wine vinaigrette

**Soups** 5/9  
Ask your server for today's soup options  
Vegetarian option always available

**Southwest Salad** 12  
Romaine, black beans, red pepper, corn, Pasilla pepper, avocado, tomato, cheddar jack cheese, avocado-cilantro dressing

### BURGERS AND SANDWICHES

All burgers and sandwiches come with fries

**STARTER SALAD** 5 • Sub Soup 3 • Sub House Salad 1 • Sub Gluten-free Bun or Bread 2

**Raconteur Burger** 13  
1/3 lb Kobe beef blend\*, pickles, onion, butter lettuce and burger sauce served on organic bun  
**Add American or Cheddar** 1, **Bacon** 2, **Fried Egg** 1  
**Sub Field Roast Patty** .50

**Fried Chicken Sandwich** 14  
Buttermilk brined chicken breast, pickles, butter lettuce and ranch served on organic bun

**Southend Vegan Burger** 15  
Field Roast vegan patty topped with melted Chao cheese, vegan burger spread, avocado, lettuce and tomato served on organic bun

**Salmon Sandwich** 16  
Grilled salmon fillet\*, roasted tomato, butter Lettuce and lemon-dill yogurt sauce served on an organic bun

**Grown-Up Grilled Cheese** 12  
Cheddar, Monterey Jack, aged Gouda, fresh basil and slow-roasted tomato served on sourdough grilled with herbed butter

### ENTREES

**STARTER SALAD** 5

**Dan Dan Noodle** 14  
Curly wheat noodle, preserved kale, broccolini, garlic, tofu, scallion, red chili oil

**Mediterranean Plate** 15  
Hummus, falafel, tomato, cucumber salad, Kalamata olives, feta and tzatziki served with grilled pita.

**Fish and Chips** 16  
Cornflake and panko crusted Alaskan Cod fried golden brown and served with apple cider coleslaw and dill tarter

**Fish Tacos** 14  
Flour tortilla tacos with fresh grilled Alaskan Cod\*, Serviced with apple cider coleslaw and dill tarter served with black bean and quinoa salad

**Carne Asada Tacos** 13  
Corn tortillas, St. Helens Farms flank steak\*, house salsa, onion, cilantro, orange and lime

**Baked Mac and Cheese** 15  
Elbow pasta tossed in house béchamel with Gouda, Cheddar, Monterey Jack and Parmesan  
**Add Fried Chicken** 5 or **Bacon**

**PARTIES OF 8 OR MORE WILL BE SUBJECT TO 18% AUTOMATIC GRATUITY AND WILL BE GIVEN ONLY ONE PAYMENT TICKET**

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