



## DINNER MENU

### APPETIZERS

#### **Taco Nachos 12.95**

Seasoned taco meat, cheese, green onions, tomatoes, olives, sour cream, and jalapenos, with house-made salsa  
*Perfect for two to share*

#### **Buffalo Hot Wings 12.95**

One pound Buffalo-style chicken wings deep fried, Louisiana hot sauce, served with celery, carrots, ranch or bleu cheese for dipping

#### **Coconut Shrimp 14.95**

Coconut-crusting shrimp served with sweet and spicy Sriracha honey sauce

### SALADS ~ SOUPS

Dressing choices: Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Italian, Balsamic Vinaigrette, Citrus Vinaigrette

#### **Warm Spinach Salad with Salmon 16.95**

Blackened salmon with fresh spinach, bacon, sliced egg, tomato, olives, Parmesan cheese, lemon wedges, and our warm balsamic dressing on the side

**Without Salmon 11.95**

#### **Cobb Salad 13.95**

Char-grilled chicken, bleu cheese crumbles, avocado, bacon, sliced egg and tomatoes, with house-made bleu cheese dressing

#### **Soup**

**Cup 4.25 Bowl 6.25**

#### **House Salad 4.95**

Mixed greens, carrots, cucumber, tomatoes, croutons, choice of dressing

#### **Caesar Salad 4.95 / 10.95**

#### **Salmon Caesar 15.95 Chicken Caesar 11.95**

Crisp hearts of romaine tossed with shaved aged Parmesan, croutons and creamy Caesar dressing

### FAVORITES

#### **Halibut Fish Tacos 13.95**

Grilled halibut in warm corn tortillas topped with salsa, served with chipotle sauce and a side of refried beans

#### **Fish & Chips 13.95 Halibut & Chips 18.95**

Signature beer-battered halibut or cod filets served with fresh cut fries and creamy coleslaw

#### **Grilled Chicken Veggie Quesadilla 12.95**

Three tortillas stuffed with grilled chicken, sautéed mushrooms, spinach, onions, bell peppers, tomatoes, cheddar and jack cheese, salsa, sour cream, and fresh cut fries or creamy coleslaw



## DINNER MENU

### CAFÉ SANDWICHES

Café sandwiches served with fresh cut fries or creamy coleslaw  
Substitute house salad for 2.00, cup of soup for 2.00,  
or onion rings for 2.00

#### **Bacon-Lettuce-Tomato-Avocado 12.95**

Four slices of hickory-smoked bacon,  
lettuce, tomato, avocado, mayo  
on toasted 9-grain whole wheat bread

#### **Prime Rib and Cheddar 14.95**

Tender slow roasted prime rib sliced thin,  
layered with cheddar cheese in a toasted French roll,  
creamy horseradish sauce and au jus for dipping

#### **Crab Melt 15.95**

Rich blend of Dungeness crab, cream cheese,  
artichokes and spices with Swiss cheese,  
served on grilled sourdough bread

#### **Reuben Sandwich 14.95**

Corned beef piled high with Swiss cheese,  
sauerkraut and Russian dressing  
on grilled rye bread

### BURGERS

Burger patties are 1/2 pound of American Wagyu and Angus  
beef with complex rich flavors and intense marbling,  
100% natural with no added hormones

Burgers served with lettuce, tomato and onions  
on a brioche bun, and fresh cut fries  
or creamy coleslaw

Substitute house salad for 2.00, cup of soup for 2.00,  
or onion rings for 2.00

Impossible Burger vegan patty available

#### **Deluxe Bacon Cheeseburger 14.95**

Wagyu/Angus beef patty, topped with shaved  
cheddar cheese, and hickory-smoked bacon  
**without bacon 13.95**

#### **Grilled Chicken BLT Burger 12.95**

Grilled chicken breast with hickory-smoked bacon,  
and Gouda / mozzarella cheese blend

#### **Blackened Salmon Burger 16.95**

Salmon filet blackened and seared,  
with creamy dill sauce

### STEAKS ~ SEAFOOD

*Served with daily vegetable and your choice of baked potato, mashed potatoes, or French fries*

#### **Prime Rib**

Every rib roast is specially selected, then aged and roasted  
for natural tenderness; served with au jus

Petite 10oz 22.95

Traditional 12oz 27.95

Large 16oz 32.95

#### **Rib Eye Steak 32.95**

12oz richly marbled with intense flavors

#### **Filet Mignon 29.95 / 41.95**

6oz or 8oz center cut, the most tender of all steak cuts

#### **Top Sirloin Coulotte Cut 25.95**

Lean and flavorful 10oz

#### **Oysters Pan Fried 16.95**

Locally harvested Pacific oysters

#### **Dungeness Crab Cakes 27.95**

Pan seared, lemon frisée salad, spicy garlic aioli

#### **Cedar Planked Salmon 23.95**

Seared salmon fillet finished on a cedar plank with lemon herb butter