



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