

# BREAKFAST UNTIL 11:30 am DAILY

## EGGS ~ OMELETS ~ BENEDICTS

Egg breakfasts, omelets and benedicts served with hash browns and choice of toast, English muffin or fresh biscuit  
Substitute Home Fries 1.00 or Side of Fruit 2.00

### FARMHOUSE TWO-EGG BREAKFASTS

#### **Pork Sausage & Eggs 10.95**

Sausage patties with two eggs served any style

#### **Premium Hickory-Smoked Bacon & Eggs 10.95**

Hickory-smoked bacon and two eggs served any style

#### **Slow-Smoked Bone-in Ham & Eggs 11.95**

Slow-smoked ham and two eggs served any style

#### **Breaded Country Fried Steak & Eggs 14.95**

Lean sirloin steak, breaded, fried, topped with country gravy, with two eggs served any style

#### **New York Steak & Eggs 17.95**

New York steak, charbroiled, with two eggs served any style

### OMELETS

All omelets made with 3 eggs

#### **Hickory Smoked Ham & Cheese 12.95**

Hickory-smoked ham and cheddar cheese

#### **The Works Omelet 13.95**

Hickory-smoked ham, smoked bacon, pork sausage, cheese, mushrooms, green peppers, onion, tomato

#### **Mediterranean Omelet 12.95**

Sun-dried tomatoes, spinach, caramelized onions, fresh basil, artichoke hearts, and feta cheese, topped with sour cream and black olives

#### **Bacon Avocado 12.95**

Hickory-smoked bacon, spinach, tomatoes, Monterey Jack cheese and avocado

#### **Build Your Own Omelet 9.95**

Made with 3 farm fresh eggs and cheddar cheese

##### **Add for \$1.50 each**

Diced Ham  
Diced Bacon  
Diced Sausage  
Shrimp

##### **Add for \$0.75 each**

Spinach  
Diced Tomato  
Diced Onions  
Mushrooms  
Green Peppers  
Artichoke Hearts  
Sundried Tomato  
Black Olives

### BENEDICTS

#### **Eggs Benedict 12.95**

Poached eggs, hickory-smoked ham, Hollandaise, on a grilled English muffin

#### **Dungeness Crab Cake Benedict 18.95**

Poached eggs on our house-made signature crab cakes, topped with hollandaise sauce

# BREAKFAST UNTIL 11:30 am DAILY

## GRIDDLE

### Cinnamon French Toast 10.95

Powdered sugar, cinnamon and nutmeg, with two eggs served any style, and your choice of hickory-smoked bacon, ham, pork sausage patty

### Blueberry Pancakes

two pancakes 6.95    three pancakes 7.95  
filled with plump blueberries and whipped butter

### Pancakes & Eggs 9.95

Two pancakes, two eggs served any style, and your choice of hickory-smoked bacon, ham, or pork sausage patty

**Substitute Blueberry Pancakes add 1.00**

### Buttermilk Pancakes

two pancakes 5.95    three pancakes 6.95  
served with whipped butter and warm syrup

## BREAKFAST SPECIALTIES

### Mini Breakfast Special 7.95

One egg served any style, ham or hickory-smoked bacon or sausage patty with hash browns and choice of toast

### Oatmeal 6.95

Served with raisins, brown sugar, pecans, and toast

### Buttermilk Biscuits & Gravy and Eggs 11.95

Fresh biscuit, sausage gravy, with two eggs served any style

**With bacon, or ham,  
or pork sausage patty 15.95**

### One Egg and Hash Browns 5.95

One egg, hash browns, and toast

## BREAKFAST SIDES

Bagel & Cream Cheese 3.95

Toast, English Muffin, Biscuit 2.50

Bacon (3) or Sausage Patties (2) 4.95

Home Fries Breakfast Potatoes 3.95

Hash Browns 2.95

Sliced Tomato 2.00

Side of Fruit 3.95

One Pancake 3.50

One Blueberry Pancake 3.95

One Egg 2.00

Two Eggs 3.00

## BEVERAGES

Hot Tea 2.50

Milk / Chocolate Milk 3.50

Hot Chocolate 3.25

Fresh Brewed Coffee / Decaf 2.50

### Coca-Cola Beverages 2.50

Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Gold Peak Sweet Tea, Gold Peak Sweet Green Tea, Gold Peak Raspberry Tea, Lemonade, Cherry Coke, Vitaminwater XXX Açai-Blueberry-Pomegranate, Powerade Mountain Berry Blast

### Juice 3.50

Orange Juice, Cranberry, Apple, Tomato, Pineapple, Grapefruit

# LUNCH & DINNER MENU

## APPETIZERS

### Hickory Smoked Pork Belly Tacos 10.95

Three Korean style pork belly tacos with fresh cilantro and pickled cabbage

### Artichoke Hearts 12.95

Crisp lightly breaded artichoke hearts with lemon caper basil aioli

### Taco Nachos 12.95

Seasoned taco meat, cheese, green onions, tomatoes, olives, sour cream, and jalapeños, 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-crusted shrimp served with sweet and spicy Sriracha honey sauce

### Fried Green Tomatoes 14.95

Cornmeal breaded tomato slices with smoked gouda pimento cheese dip

## 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

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

### Strawberry Chicken Salad 15.95

Grilled chicken breast, spring greens, sliced strawberries, toasted almonds, feta cheese, citrus vinaigrette

### Soup

Cup 4.25 Bowl 6.25

### House Salad 5.95

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

### Caesar Salad 5.95 / 10.95

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

### Steak Caesar 17.95

### Salmon Caesar 15.95

### Chicken Caesar 11.95

## FAVORITES

### Grilled Chicken Veggie Quesadilla 14.95

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

### Halibut Fish Tacos 17.95

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

### Halibut & Chips 19.95

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

### Fish & Chips 15.95

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

# LUNCH & DINNER MENU

## 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

### **Patty Melt 14.95**

Wagyu/Angus beef patty topped with melted Swiss cheese and caramelized onions, served with Russian dressing on marble rye bread

### **Deluxe Bacon Cheeseburger 16.95**

Wagyu/Angus beef patty, topped with shaved cheddar cheese, and hickory-smoked bacon

**without bacon 15.95**

### **Blackened Salmon Burger 17.95**

Salmon filet blackened and seared, with creamy dill sauce

### **Bleu Burger 15.95**

Bleu cheese crumbles

### **Mushroom Swiss Burger 15.95**

Sautéed mushrooms and Swiss cheese

### **Grilled Chicken Bacon Burger 14.95**

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

## 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

### **Crab Melt 16.95**

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

### **Bacon-Lettuce-Tomato-Avocado 13.95**

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

**With Grilled Chicken Breast 16.95**

### **Reuben Sandwich 15.95**

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

### **Prime Rib and Cheddar 15.95**

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

### **Grown-up Grilled Cheese 11.95**

Seattle Sourdough bread, cheddar cheese, smoked gouda, and sliced tomato

### **Cubano 14.95**

Grilled sourdough, pulled pork, shaved pit ham, Swiss cheese, pickle, and Dijon mustard

## SIDES

Coleslaw 3.95

Fresh Cut Fries 4.95

Onion Rings 4.95

# DINNER ENTRÉES

*Available after 5pm*

## 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 **24.95**

Traditional 12oz **29.95**

Large 16oz **33.95**

### Rib Eye Steak **35.95**

12oz richly marbled with intense flavors

### Filet Mignon **32.95**

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

### Top Sirloin Coulotte Cut **27.95**

Lean and flavorful 10oz

### Oysters Pan Fried **19.95**

Locally harvested Pacific oysters

### Dungeness Crab Cakes **31.95**

Pan seared, lemon frisée salad, spicy garlic aioli

### Cedar Planked Salmon **25.95**

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

## BREAKFAST ENTREES

### Available until 2pm Daily

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**Cheddar Cheese Omelet 9.95**

**The Works Omelet 13.95**

**Build Your Own Omelet 9.95**

**Hickory-Smoked Bacon & Eggs 10.95**

**Slow-Smoked Bone-in Ham & Eggs 11.95**

**Pork Sausage & Eggs 10.95**

**New York Steak & Eggs 17.95**

### Buttermilk Pancakes

two pancakes **5.95** three pancakes **6.95**

Substitute Blueberry Pancakes add 1.00

**Pancakes & Eggs 9.95**