

APPETIZERS

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| COCONUT FRIED PRAWNS | 8 |
| <i>Served with grilled banana chutney.</i> | |
| ARTICHOKE & SPINACH DIP | 9 |
| <i>Served with grilled pita bread and tortilla chips.</i> | |
| BRIE AND SHRIMP QUESADILLA | 9 |
| <i>Oregon bay shrimp, red peppers, onions, sweet corn and cilantro. Served with pineapple salsa.</i> | |
| BEEF CROSTINI | 8 |
| <i>Thinly sliced London Broil atop garlic crostini with raspberry mesclun mix and feta cheese.</i> | |
| HUMMUS | 8 |
| <i>House made and served with grilled flat bread, feta cheese and tomato-garlic relish.</i> | |

SOUPS

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| NORTHWEST SEAFOOD CHOWDER | |
| <i>Cup 4 / Bowl 5 / Sourdough Cannonball 6</i> | |
| SOUP OF THE DAY | |
| <i>Cup 4 / Bowl 5</i> | |

SALADS

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| CLASSIC CAESAR SALAD | 10 |
| <i>Crisp romaine lettuce with parmesan cheese croutons and Caesar dressing.</i> | |
| ADD: Oregon Bay Shrimp | 13 |
| <i>Grilled Chicken Breast</i> | 13 |
| <i>Salmon (Broiled or Blackened)</i> | 15 |
| SOUTHWEST CHICKEN CHOP SALAD | 14 |
| <i>Garden greens, black beans, red peppers, sweet corn, cilantro and green onions tossed in a creamy ranch dressing and topped with broiled BBQ chicken breast.</i> | |
| WILTED SPINACH SALAD | 13 |
| <i>Baby spinach leaves tossed in a warm bacon dressing with mushrooms, feta cheese, chopped egg and mandarin oranges.</i> | |
| GREEK SALAD | 14 |
| <i>Garden greens with tomatoes, artichoke hearts, Kalamata olives, cucumber, red onion, feta cheese, red and green peppers. Served with oregano vinaigrette.</i> | |
| SHRIMP AND JICAMA MANGO SALAD | 14 |
| <i>Tossed greens with jicama, mango, avocado, cilantro, Oregon bay shrimp and honey mustard vinaigrette.</i> | |

18% Gratuity will be added to Parties of 8 or more.

SANDWICHES

- Your choice of whole wheat, sourdough or marble rye bread. Served with coleslaw, French fries or fresh fruit.*
- CLUB OR CLUB WRAP** 13
Layers of turkey, ham, crispy peppered bacon, tomato, mayo, cheddar and jack cheeses.
- CRAB AND SHRIMP TOAST** 14
Dungeness crab, bay shrimp, green onions, dill, cheddar and jack cheese on sliced baguette.
- MOZZARELLA BLT** 11
Fresh Mozzarella cheese, peppered bacon, lettuce, ripe tomatoes and traditional pesto sauce.
- PRIME RIB FRENCH DIP WITH ONIONS** 12
Thinly sliced prime rib of beef with crispy fried onions and dill havarti cheese. Served on a pub roll with Au jus.
- GRILLED GARLIC LIME CHICKEN SANDWICH** 13
Fresh chicken breast marinated with lime and garlic, topped with Monterey Jack cheese, peppered bacon, mayo, lettuce, tomato and onions on a Kaiser roll.
- PASTRAMI REUBEN** 11
Grilled with sauerkraut, 1000 Island dressing and Swiss cheese on marble rye.
- VEGAN BURGER** 11
Chef's blend of roasted beets, black bean, brown rice, artichoke hearts and mushrooms on a Sesame seed bun.
- CLASSIC CHEESEBURGER** 11
1/2 pound Angus beef patty, Tillamook cheddar cheese and mayo on a Kaiser cheese bun.
- PORTOBELLO AND BACON CHEESEBURGER** 12
1/2 pound Angus beef patty with bacon, Swiss cheese, mayo and Portobello mushrooms.
- BBQ CHEESEBURGER** 12
1/2 pound Angus beef patty, BBQ Sauce, lettuce, tomato, Tabasco, onions and mayo with Tillamook cheddar on a Kaiser cheese bun.

HOUSE SPECIALTIES

- FISH & CHIPS** 14
Beer-battered hand dipped halibut with tartar sauce, coleslaw and French fries.
- SHRIMP RAVIOLI** 15
Served with a roasted red pepper garlic sauce, Ricotta, Parmesan and Pecorino cheese.
- CHICKEN & ANDOUILLE PENNE PASTA** 15
Chicken, Andouille Sausage, mushroom, tomatoes, carrots and white wine tossed with Penne pasta.
- SALMON** *Grilled or Blackened* 14
Topped with a tomato, artichoke, corn and basil relish. Served with Wild rice pilaf and seasonal fresh vegetables.

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ENTREES

*Served with seasonal vegetables, Foccacia bread and your choice of Wild rice pilaf, or French fries.
Baked potato or mashed potatoes available after 5pm. Add a green or caesar side salad for \$3.00.*

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| LONDON BROIL | 18 |
| <i>Served with a Portobello mushroom sauce and crispy fried onions.</i> | |
| NORTHWEST SEAFOOD STEW | 16 |
| <i>Salmon, shrimp, clams and halibut with onion, garlic and white wine in a tomato broth.</i> | |
| FILET MIGNON | 26 |
| <i>7 oz Choice filet topped with Béarnaise compound butter.</i> | |
| STUFFED SALMON | 18 |
| <i>Stuffed with Dungeness crab, bay shrimp, cheddar and jack cheese and green onions.</i> | |
| PECAN CRUSTED HALIBUT | 21 |
| <i>Topped with a Creole pecan butter sauce.</i> | |
| 12 oz. RIBEYE STEAK | 24 |
| <i>Choice steak basted with garlic butter and topped with mushrooms.</i> | |
| STUFFED CHICKEN | 18 |
| <i>Chicken breast filled with brie cheese, fresh spinach and sun dried tomatoes. Served with a lemon chive Beurre Blanc sauce.</i> | |
| SCAMPI STYLE PRAWNS WITH ARTICHOKE | 16 |
| <i>Sautéed prawns with tomatoes, black olives, artichoke hearts and green onions in a white wine and garlic butter sauce.</i> | |
| LAMB CHOPS | 17 |
| <i>½ Rack of Lamb marinated in olive oil, garlic, Juniper berries, oregano and thyme. Served with a jalapeno mint chutney.</i> | |

Available Friday and Saturday Nights \$25.00

PRIME RIB OF BEEF CRUSTED WITH GRAIN MUSTARD 12 oz

Slow roasted, served with au jus and a horseradish cream sauce. Add \$2.00 for each additional ounce.

DESSERT

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| CRÈME BRULEE | 6 |
| <i>Rich creamy vanilla bean custard with caramelized sugar.</i> | |
| MUDD PIE | 6 |
| <i>On an Oreo crust made with coffee and chocolate ice creams; topped with whip cream and hazelnuts.</i> | |
| BANANAS FOSTER | 7 |
| <i>Sautéed bananas in a mixture of dark rum, brown sugar and banana liqueur, with French Vanilla Bean ice cream.</i> | |
| CHOCOLATE PECAN PIE | 6 |
| <i>Pecan and chocolate morsels, served with whip cream.</i> | |
| ICE CREAM | 4 |
| <i>Double scoop of French Vanilla Bean, Chocolate or Rainbow Sherbet.</i> | |

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BEVERAGES

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| <i>Soda</i> | 2.25 |
| <i>Bottled Water</i> | 2.00 |
| <i>Mineral Water</i> | 3.25 |
| <i>Juice</i> | 2.75 |
| <i>Milk</i> | 2.25 |
| <i>Coffee/Tea</i> | 2.25 |

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