



Appetizers

FRESH PACIFIC OYSTERS ON THE HALF SHELL^{*} Half Dozen20

DEEP-FRIED AVOCADO13 Ripe Avocado Battered in our House Tempura Beer Batter, Cooked to a Golden Brown, and Served with our House Made Sweet Chili Aioli

TEMPURA PRAWNS 18 Served on a Bed of Field Greens, and Topped with a Mango **Citrus Vinaigrette**

Tossed with Fresh Chopped Garlic, Parsley, Parmesan Cheese and Butter

CALAMARI 18 Breaded and Lightly Fried Rings and Tentacles. Served with a Citrus Tartar Sauce

HONEY SRIRACHA CHICKEN SKEWERS 12 Grilled Chicken Breast Tossed in a House Made Honey Sriracha Sauce, and Dusted with Red Chili Flakes



Hand Cut and Battered in our House Tempura Beer Batter



Salads

Grilled, Marinated Chicken Breast on a Bed of Fresh Greens, Topped with Avocado, Diced Tomato, Bleu Cheese Crumbles and Diced Bacon. Served with our House Made Dijon Vinaigrette

CLASSIC CAESAR......13

The Classic! Fresh Romaine Lettuce in a Rich Anchovy Dressing, with Croutons, and Parmesan Cheese Add Breast of Chicken \$4.00

Sliced Ham, Turkey, Swiss and Cheddar Cheeses with a Boiled Egg, and Diced Tomato, Red Onion, and Bacon. Served with Your Choice of Dressing

Burgers & Sandwiches

Served with Your Choice of French Fries, Onion Rings or Side Salad, on Your Choice of Pretzel, Wheat or Sesame Bun

BLACKJACK 18 Cajun Seasoned with Fresh Jalapeno, and Pepper Jack Cheese

FRENCH DIP...... 17

Sliced Prime Rib on a French Roll, Served Au Jus

NASHVILLE HOT CHICKEN SANDWICH......15

Breaded Chicken Tenders Tossed in a Spicy Sweet Sauce, Served on a French Roll with Dill Pickles, Lettuce, Tomato and Onion.

(Also Available with Teriyaki Sauce, Melted Swiss Cheese and Grilled Pineapple)



AWARD WINNING CHILI Cup 5 Bowl 9 A Bowl of our House Made Chili, Topped with Diced Onion, and Shredded Cheese. Served with Garlic Bread

THE SOUP OF THE DAY Cup 5 Bowl 8 Fresh, House Made Soups Change Daily. Please Ask Your Server about Today's Choice



Stenks

Top your Steak with one of our House Made Compound Butters, choose from Jack Daniels-Bacon Butter; Roasted Garlic and Herb Butter; Sundried Tomato and Horseradish Butter; or Bacon-Bleu Cheese Butter

Dinner

GRILLED SALMON 28 Fresh Pacific Northwest Salmon, Served with your Choice of Rice or Mashed Potato, and Tonight's Vegetable.



BUILD YOUR OWN FETTUCCINI..... \$17 A Marinated Chicken Breast on Your Choice of Alfredo, Cajun Cream, Marinara or Marsala Sauce. Served with Garlic Bread



Weekends

CLAM CHOWDER Cup 6...... Bowl 11
Arguably the Best Around!

PRIME RIB...... 10oz/16oz/24oz **Mkt Price** Slow Roasted with our House Seasoning Blend, and Served Au Jus



BLACKBERRY COBBLER & ICE CREAM.....8 House Made, and Delicious!

CHOCOLATE LAVA CAKE......9 Warm Melted Chocolate Center

ICE CREAM SUNDAE9

Vanilla or Chocolate Ice Cream, Topped with Chocolate and Raspberry Sauce and Whipped Topping.

> Available on your Birthday at No Charge!

