

Appetizers

- Tempura Portobello Mushroom** 6.95
Crispy panko crusted slices of portobello mushroom.
- Super Shrimp Cocktail** 8.95
Bay shrimp tossed with homemade cocktail sauce.
- Ahi Cocktail*** 9.95
Marinated raw sashimi grade ahi with mango, wasabi aioli and pineapple chutney.
- Crispy Calamari** 10.95
Served with toasted almond romesco aioli.
- Baked Dungeness Crab, Shrimp & Artichoke Dip** 10.95
Served with Hearthfire flatbread.
- Seared Beef Tenderloin Strips*** 11.95
Beef tenderloin strips seared with red onion and garlic in soy-lime glaze.
- Beer Clams** 12.95
Pan roasted Manila clams served with onion, red pepper and "beer blanc".
- Steak & Mushroom Tower*** 17.95
Seared beef tenderloin and crispy panko crusted portobello mushroom.

Starter Soups & Salads

- Fire Roasted Tomato Basil Soup** cup 3.95/bowl 5.95
- Dungeness Crab & Corn Chowder** cup 5.95/bowl 8.95
- Knife & Fork Caesar** 4.25
- Iceberg Wedge with Bay Shrimp** 4.45
- Hearts of Romaine Blue Cheese Salad & Hazelnuts** 4.95
- Seasonal Salad** 5.95
- French Onion Soup** 6.95

Entree Salads

- Rotisserie Chicken Cobb Salad** 18.95
Rotisserie chicken, avocado, tomato, pancetta, candied pecans and mixed greens with fresh basil vinaigrette.
- Wild Salmon Salad** 19.95
Wild Alaska silver salmon chargrilled with citrus butter and finished with cranberry-lime relish. Served over seasonal greens with citrus shallot dressing and candied pecans.

Rotisserie

- Basil Chicken Penne** 16.95
Spit roasted chicken, mushrooms, sundried tomatoes and pine nuts in basil cream sauce.
- Garlic Herb Chicken** 17.95
One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with Parmesan mashed potatoes.
- St. Louis Style Ribs** 23.95
St. Louis ribs dry rubbed and slow roasted in our rotisserie. Served with hearth oven roasted Yukon Gold potatoes and liliko'i barbecue sauce.
- Chicken & St. Louis Style Ribs** 23.95
One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Paired with St. Louis ribs dry rubbed and slow roasted in our rotisserie.


*Consuming raw and undercooked meats and seafood may increase your risk of foodborne illness.

Steaks

- American Kobe Beef Burger*** **14.95**
One-third pound chargrilled American Kobe beef burger cooked to order. Served with hearth oven roasted Yukon Gold potatoes.
- Flank Steak*** **16.95**
Signature Double R Ranch flank steak spice rubbed, applewood grilled to your liking and finished with chipotle lime butter and cranberry relish. Served with cornbread pudding.
- Snake River Farms Top Sirloin*** **19.95**
A 7 ounce Wagyu steak applewood grilled to your liking. Served with hearth oven roasted Yukon Gold potatoes.
10 Ounce Wagyu Top Sirloin* 23.95
- Thick Cut Pork Chop**.....**24.95**
Salmon Creek Farms bone-in pork chop spice rubbed and ginger glazed. Served with warm cranberry-apple compote and cornbread pudding.
- Steak & Alaska Spot Prawns*****28.95**
A 7 ounce Snake River Farms Wagyu top sirloin applewood grilled to your liking, smothered with Alaska spot prawns with caramelized garlic and fresh basil.
- Steak Oscar*****24.95**
Snake River Farms Wagyu top sirloin applewood grilled to your liking and crowned with Dungeness crab and hollandaise. Served with hearth oven roasted Yukon Gold potatoes.
- Double R Ranch Filet Mignon***.....**26.95**
A 6 ounce Northwest hand-cut filet hearthfire seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with Parmesan mashed potatoes.
8 Ounce Tenderloin Filet* \$29.95
- Double R Ranch Signature Rib Eye Steak*****32.95**
A 14 ounce hand-cut rib eye steak, chargrilled to your liking. Served with crispy onion rings, seasonal vegetable and hearth oven roasted Yukon Gold potatoes.

Seafood

- Seafood Macaroni & Cheese** **15.95**
Corkscrew pasta tossed with creamy cheddar cheese sauce, fresh Dungeness crab and bay shrimp. Topped with golden panko crumbs.
- Barbecued Garlic Prawns**..... **16.95**
Ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes.
- Pan Roasted Manila Clams** **17.95**
Pan roasted Manila clams served with onion, red pepper and "beer blanc."
- Alaska Lingcod** **19.95**
Marinated in white wine and baked with a topping of sour cream, red onion and fresh dill.
- Roasted Scampi Prawns**..... **19.95**
Ocean prawns hearth oven roasted with garlic butter and sprinkled with gremolata. Served with seasonal vegetable and craisin pistachio rice pilaf.
- Wild Alaska Silver Salmon**  **26.95**
Premium frozen silver salmon chargrilled and finished with sauteed Alaska spot prawns and sundried tomato basil butter.
- Fresh Yellowfin Ahi Steak*** **28.95**
Spice rubbed, applewood grilled medium-rare and drizzled with chile wasabi aioli. Served with wasabi sesame fettuccine.

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