

Appetizers

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| Tempura Portobello Mushroom | 7.95 |
| <i>Crispy panko crusted slices of portobello mushroom.</i> | |
| Super Shrimp Cocktail | 8.95 |
| <i>Bay shrimp tossed with homemade cocktail sauce.</i> | |
| Hearthfire Grill's Spicy Wings | 8.95 |
| Sauteed Mushrooms | 8.95 |
| <i>Northwest blend with Gorgonzola butter.</i> | |
| Barbecued Garlic Prawns | 9.95 |
| <i>With grilled polenta.</i> | |
| Crispy Calamari | 10.95 |
| <i>Served with toasted almond romesco aioli.</i> | |
| Baked Dungeness Crab, Shrimp & Artichoke Dip | 10.95 |
| <i>Served with Hearthfire flatbread.</i> | |
| Seared Beef Tenderloin Strips* | 11.95 |
| <i>Beef tenderloin strips seared with red onion and garlic in soy-lime glaze.</i> | |
| Ahi Cocktail* | 12.95 |
| <i>Marinated raw sashimi grade ahi with mango, wasabi aioli and pineapple chutney.</i> | |
| Steak & Mushroom Tower* | 18.95 |
| <i>Seared beef tenderloin and crispy panko crusted portobello mushroom.</i> | |
| Garlic Dungeness Crab | 19.95 |
| <i>One-half Dungeness crab oven roasted with garlic.</i> | |

Starter Soups & Salads

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| Fire Roasted Tomato Basil Soup | cup 3.95/bowl 5.95 |
| Dungeness Crab & Corn Chowder | cup 5.95/bowl 8.95 |
| Iceberg Wedge with Bay Shrimp | 4.75 |
| Knife & Fork Caesar | 4.95 |
| Hearts of Romaine Blue Cheese Salad & Hazelnuts | 4.95 |
| Seasonal Salad | 5.95 |
| Bowl of French Onion Soup | 6.95 |

Entree Salads

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| Rotisserie Chicken Cobb Salad | 17.95 |
| <i>Rotisserie chicken, avocado, tomato, alder smoked bacon, candied pecans and mixed greens with fresh basil vinaigrette.</i> | |
| Wild Alaska Silver Salmon Salad  | 21.95 |
| <i>Alaska silver salmon grilled with citrus butter and finished with cranberry-lime relish. Served over seasonal greens with citrus shallot dressing and candied pecans.</i> | |

Rotisserie

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| Basil Chicken Penne | 16.95 |
| <i>Spit roasted chicken, mushrooms, sundried tomatoes and pine nuts in basil cream sauce.</i> | |
| Garlic Herb Chicken | 17.95 |
| <i>One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with Parmesan mashed potatoes.</i> | |
| Chicken & St. Louis Style Ribs | 23.95 |
| <i>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.</i> | |
| St. Louis Style Ribs | 24.95 |
| <i>St. Louis ribs dry rubbed and slow roasted in our rotisserie. Served with hearth oven roasted Yukon Gold potatoes and liliko'i barbecue sauce.</i> | |

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

Steaks

Join Us For
Sunday Night Surf & Turf
 Just \$19.95

- 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***..... **17.95**
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*** **24.95**
A 7 ounce Wagyu steak applewood grilled to your liking. Served with hearth oven roasted Yukon Gold potatoes.
10 Ounce Wagyu Top Sirloin* \$29.95
- Thick Cut Pork Chop** **26.95**
Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce. Served with cornbread pudding and apple-cranberry compote.
- Steak & Barbecued Garlic Prawns***.....**27.95**
A 7 ounce Snake River Farms Wagyu top sirloin applewood grilled to your liking, paired with ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes.
- Double R Ranch Filet Mignon*** **29.95**
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* \$34.95
- Steak Oscar*** **29.95**
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 Signature Rib Eye Steak***..... **36.95**
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**..... **16.95**
Corkscrew pasta tossed with creamy cheddar cheese sauce, fresh Dungeness crab and bay shrimp. Topped with golden panko crumbs.
- Alaska True Cod**..... **17.95**
Marinated in white wine and baked with a topping of sour cream, red onion and fresh dill. Served with raisin pistachio rice pilaf.
- Barbecued Garlic Prawns**..... **18.95**
Ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes.
- Roasted Margarita Prawns** **18.95**
Ocean prawns butterflied, roasted with margarita butter and sprinkled with cilantro and lime zest. Served on a bed of fettuccine.
- Roasted Scampi Prawns**..... **23.95**
Ocean prawns hearth oven roasted with garlic butter and sprinkled with gremolata. Served with seasonal vegetable and raisin pistachio rice pilaf.
- Wild Alaska Silver Salmon**  **24.95**
Grilled with citrus butter and finished with sundried tomato basil butter. Served with homemade cornbread pudding.
- Fresh Yellowfin Ahi Steak*** **29.95**
Spice rubbed, applewood grilled medium-rare and drizzled with chile wasabi aioli. Served with wasabi sesame fettuccine.

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 When unavailable due to weather or season, we substitute the finest premium frozen seafood available.