


Appetizers

Tempura Portobello Mushroom	10.95
<i>Crispy panko crusted slices of portobello mushroom.</i>	
Sauteed Mushrooms	11.95
<i>Northwest blend with Gorgonzola butter.</i>	
Super Shrimp Cocktail 	11.95
<i>Bay shrimp tossed with homemade cocktail sauce.</i>	
Crispy Calamari	13.95
<i>Served with toasted almond romesco aioli.</i>	
Seared Beef Tenderloin Strips*	16.95
<i>Beef tenderloin strips seared with red onion and garlic in soy-lime glaze.</i>	
Chargrilled Prawns	17.95
<i>Basted with cilantro pesto.</i>	
Steak & Mushroom Tower*	24.95
<i>Seared beef tenderloin and crispy panko crusted portobello mushroom.</i>	

Starter Soups & Salads

Fire Roasted Tomato Basil Soup	cup 5.95/bowl 7.95
Chicken Curry Soup	cup 5.95/bowl 8.95
<i>Rotisserie chicken and roasted broccoli in creamy light curry and fresh basil bisque.</i>	
Dungeness Crab & Corn Chowder	cup 7.95/bowl 11.95
Knife & Fork Caesar	6.95
Hearts of Romaine Blue Cheese Salad & Hazelnuts	7.95
 Seasonal Tomato Salad	8.95

Entree Salads

Vine-Ripened Shrimp Stuffed Tomato	17.95
<i>Stuffed with our homemade shrimp salad, garnished with tomatoes, egg and fresh basil vinaigrette. Finished with Louie dressing.</i>	
Rotisserie Chicken Cobb Salad 	19.95
<i>Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.</i>	
 Fresh Wild Alaska Silver Salmon Salad	24.95
<i>Chargrilled with citrus butter and finished with fresh Washington peach-nectarine salsa. Served over romaine and field greens with toasted hazelnuts and citrus shallot dressing.</i>	

Rotisserie

Rotisserie Chicken & Prosciutto Macaroni 'n Cheese  ...	18.95
<i>Corkscrew pasta tossed with creamy Beecher's cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.</i>	
Garlic Herb Chicken 	21.95
<i>One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes.</i>	
St. Louis Style Ribs	29.95
<i>St. Louis ribs dry rubbed and slow roasted in our rotisserie. Served with our homemade cornbread pudding and liliko'i barbecue sauce.</i>	
Chicken & St. Louis Style Ribs	32.95
<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>	

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

Join Us For
Sunday Night Surf & Turf
 Just \$24.95

Steaks


- Mishima Reserve Wagyu Beef Burger***  **16.95**
 One-third pound chargrilled Wagyu burger cooked to order.
 Served with French fries..
- Flank Steak*** **19.95**
 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 Wagyu Top Sirloin***  **25.95** 
 A 7 ounce Wagyu steak applewood grilled to your liking. Served with a fresh, local tomato salad.
10 Ounce Wagyu Top Sirloin* ~ \$31.95
- Steak & Barbecued Garlic Prawns***  **29.95**
 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.
- Steak Oscar***  **32.95**
 A 7 ounce Wagyu top sirloin applewood grilled to your liking and crowned with Dungeness crab and bearnaise Served with a baked potato.
6 Ounce Filet Oscar* ~ \$44.95
- Filet Mignon***  **36.95**
 A petite Nebraska Black Angus filet hearthfire seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes.
8 Ounce Tenderloin Filet* ~ \$42.95
- Double R Ranch Signature Rib Eye Steak***  **44.95**
 A 14 ounce hand-cut rib eye steak, chargrilled to your liking.
 Served with seasonal vegetable and a baked potato.

Seafood

- Barbecued Garlic Prawns**  **19.95**
 Ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes.
- Wild Pacific Lingcod**  **24.95**
 Yukon Gold potato crusted wild lingcod marinated in white wine and baked with a topping of sour cream, red onion and fresh dill.
 Served with raisin pistachio rice pilaf.
- Roasted Scampi Prawns**  **26.95**
 Jumbo ocean prawns hearth oven roasted with garlic butter and sprinkled with gremolata. Served with seasonal vegetable and raisin pistachio rice pilaf.
- Roasted Margarita Prawns** **27.95**
 Jumbo ocean prawns butterflied, roasted with margarita butter and sprinkled with cilantro and lime zest. Served on a bed of fettuccine.
- Fresh Pacific Swordfish** **29.95**
 Chargrilled with citrus butter and finished with cranberry-lime relish.
 Served with seasonal vegetable and our homemade cornbread pudding.
- Fresh Alaska Halibut**  **36.95**
Chargrilled - Finished with lemon oregano butter.
Blackened - Rubbed with Cajun spices and finished with mango pineapple salsa.



- Fresh Wild Alaska Silver Salmon** **26.95**
 Chargrilled with citrus butter and finished with fresh local peach-nectarine salsa. Served with raisin pistachio rice pilaf and seasonal vegetable.

 *Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.
 When unavailable due to weather or season, we substitute the finest premium frozen seafood available.

 **We can make this item using "gluten free" ingredients. Please notify your server if you have any dietary concerns.**