

Appetizers

Tempura Portobello Mushroom	11.95
<i>Crispy panko crusted slices of portobello mushroom.</i>	
Super Shrimp Cocktail ☞	11.95
<i>Bay shrimp tossed with homemade cocktail sauce.</i>	
Sauteed Mushrooms	12.95
<i>Northwest blend with Gorgonzola butter.</i>	
Crispy Calamari	13.95
<i>Served with toasted almond romesco aioli.</i>	
Dungeness Crab, Shrimp & Artichoke Dip	15.95
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
Dungeness Crab & Corn Chowder	cup 7.95/bowl 11.95
Knife & Fork Caesar	7.95
Hearts of Romaine Blue Cheese Salad & Hazelnuts	7.95
Seasonal Salad ☞	8.95
French Onion Soup	9.95

Entree Salads

Rotisserie Chicken Cobb Salad ☞	19.95
<i>Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.</i>	
Wild Alaska Silver Salmon Salad 🐟	24.95
<i>Chargrilled wild Alaska salmon, romaine, field greens and toasted hazelnuts. Finished with citrus shallot dressing and cranberry-lime relish.</i>	

Rotisserie

Rotisserie Chicken & Prosciutto Macaroni 'n Cheese ☞ ...	19.95
<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 spice rubbed and glazed with maple-chipotle barbecue sauce. Served with our homemade cornbread pudding.</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 spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie.</i>	

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

Steaks

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

- 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***  26.95
A 7 ounce Wagyu steak applewood grilled to your liking. Served with a baked potato.
10 Ounce Wagyu Top Sirloin* ~ \$31.95
- Thick Cut Pork Chop**.....29.95
Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce.
Served with cornbread pudding and apple-cranberry compote.
- Steak & Barbecued Garlic Prawns***  32.95
A 7 ounce Snake River Farms Wagyu top sirloin applewood grilled to your liking, paired with wild ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes.
- Steak Oscar***  34.95
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***  46.95
A 14 ounce hand-cut rib eye steak, chargrilled to your liking.
Served with seasonal vegetable and a baked potato.

Seafood

- Barbecued Garlic Prawns**  21.95
Wild 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**  27.95
Jumbo wild ocean prawns hearth oven roasted with garlic butter and sprinkled with gremolata. Served with seasonal vegetable and raisin pistachio rice pilaf.
- Roasted Margarita Prawns** 28.95
Jumbo wild 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.
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- Wild Alaska Silver Salmon**  26.95
Chargrilled with sundried tomato basil butter and served with homemade cornbread pudding 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.**