

# Appetizers

<b>Tempura Portobello Mushroom</b> .....	<b>11.95</b>
<i>Crispy panko crusted slices of portobello mushroom.</i>	
<b>Super Shrimp Cocktail</b> ☞ .....	<b>11.95</b>
<i>Bay shrimp tossed with homemade cocktail sauce.</i>	
<b>Sauteed Mushrooms</b> .....	<b>12.95</b>
<i>Northwest blend with Gorgonzola butter.</i>	
<b>Crispy Calamari</b> .....	<b>13.95</b>
<i>Served with toasted almond romesco aioli.</i>	
<b>Dungeness Crab, Shrimp &amp; Artichoke Dip</b> .....	<b>15.95</b>
<b>Seared Beef Tenderloin Strips*</b> .....	<b>16.95</b>
<i>Beef tenderloin strips seared with red onion and garlic in soy-lime glaze.</i>	
<b>Chargrilled Prawns</b> .....	<b>17.95</b>
<i>Basted with cilantro pesto.</i>	
<b>Steak &amp; Mushroom Tower*</b> .....	<b>24.95</b>
<i>Seared beef tenderloin and crispy panko crusted portobello mushroom.</i>	

# Starter Soups & Salads

<b>Fire Roasted Tomato Basil Soup</b> .....	<b>cup 5.95/bowl 7.95</b>
<b>Dungeness Crab &amp; Corn Chowder</b> .....	<b>cup 7.95/bowl 11.95</b>
<b>Knife &amp; Fork Caesar</b> .....	<b>7.95</b>
<b>Hearts of Romaine Blue Cheese Salad &amp; Hazelnuts</b> .....	<b>7.95</b>
<b>Seasonal Salad</b> ☞ .....	<b>8.95</b>
<b>French Onion Soup</b> .....	<b>9.95</b>

# Entree Salads

<b>Rotisserie Chicken Cobb Salad</b> ☞ .....	<b>19.95</b>
<i>Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.</i>	
<b>Fresh Yukon River Keta Salmon Salad</b> .....	<b>24.95</b>
 <i>Chargrilled with our delicate salmon barbecue sauce and finished with local berry relish. Served over field greens with toasted hazelnuts and citrus shallot dressing.</i>	

# Rotisserie

<b>Rotisserie Chicken &amp; Prosciutto Macaroni 'n Cheese</b> ☞ ...	<b>19.95</b>
<i>Corkscrew pasta tossed with creamy Beecher's cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.</i>	
<b>Garlic Herb Chicken</b> ☞ .....	<b>21.95</b>
<i>One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes.</i>	
<b>St. Louis Style Ribs</b> .....	<b>29.95</b>
<i>St. Louis ribs spice rubbed and glazed with maple-chipotle barbecue sauce. Served with our homemade cornbread pudding.</i>	
<b>Chicken &amp; St. Louis Style Ribs</b> .....	<b>32.95</b>
<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.
- Fresh Pacific Halibut** ..... **36.95**  
**Chargrilled** - Finished with lemon-oregano butter.  
**Blackened** - With Cajun spices and finished with mango-pineapple salsa.
- 
- Fresh Yukon River Keta Salmon** ..... **26.95**  
Chargrilled and basted with Chef Pat's delicate salmon barbecue sauce finished with roasted corn salsa.

 \*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.**