

Appetizers

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

Starter Soups & Salads

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

Entree Salads

- Rotisserie Chicken Cobb Salad**  19.95
Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.
- Wild Alaska Silver Salmon Salad**   24.95
Chargrilled, citrus glazed, wild Alaska silver salmon, romaine, field greens, grapefruit sections, avocado and hazelnuts. Finished with citrus shallot dressing.

Rotisserie

- Rotisserie Chicken & Prosciutto Macaroni 'n Cheese**  ... 18.95
Corkscrew pasta tossed with creamy Beecher's cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.
- Garlic Herb Chicken**  21.95
One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes.
- St. Louis Style Ribs** 29.95
St. Louis ribs dry rubbed and slow roasted in our rotisserie. Served with our homemade cornbread pudding and lilikoi barbecue sauce.
- Chicken & St. Louis Style Ribs** 32.95
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 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***  25.95
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***  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.
- Wild Alaska Silver Salmon**  26.95
Chargrilled with sundried tomato basil butter and served with homemade cornbread pudding and seasonal vegetable.
- 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.
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- Fresh Alaska Halibut**  34.95
Chargrilled - Finished with lemon oregano butter.
Blackened - Rubbed with Cajun spices and finished with mango pineapple 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.**