

**Sample Menu  
Items & Prices May Vary**



## **Early Dinners \$23.95**

We're pleased to offer a special selection of four-course early dinners Monday through Friday until 6:00 p.m. Each early dinner includes Hearthfire flatbread paired with an appetizer, your choice of salad or soup, entree and dessert.

### **Appetizers**

Your choice of:

- GF Oregon Bay Shrimp Cocktail**
- Chimichurri Steak Bruschetta\***

### **Salad**

**Classic Caesar**

-OR-

### **Soup**

**Fire Roasted  
Tomato Basil Soup**

**GF** Gluten Free Salad Option Available

### **Entrees**

#### **GF Roasted Scampi Prawns**

Ocean prawns hearth oven roasted with garlic butter and sprinkled with gremolata. Served with raisin pistachio rice pilaf.

#### **GF Flank Steak\***

Signature Double R Ranch flank steak spice rubbed, applewood grilled to your liking, and finished with chipotle lime butter. Served with cornbread pudding.

#### **GF Barbecued Garlic Prawns**

Ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes. Served with seasonal vegetable.

#### **GF Garlic Herb Chicken**

One-half Washington chicken basted with fresh herbs, citrus and garlic. Served with Parmesan mashed potatoes.

#### **Wild Pacific True Cod**

Yukon Gold potato crusted true cod marinated in white wine and baked with a topping of sour cream, red onion and fresh dill. Served with raisin pistachio rice pilaf and seasonal vegetable.

### **Desserts**

#### **GF Burnt Cream**

#### **Sharon's Jar Pies**

Your choice of one of the following selections:  
Best of the Season • Key Lime • Chocolate Mousse

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

**GF** Gluten Free Recipes Available