

Sample Menu  
Items & Prices May Vary



## Early Dinners \$24.95

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:

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

### Salad

**Classic Caesar**

### Soup

**Fire Roasted  
Tomato Basil Soup**

-OR-

Gluten Free Salad Option Available

### Entrees

#### **Roasted Scampi Prawns**

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

#### **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.

#### **Barbecued Garlic Prawns**

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

#### **Garlic Herb Chicken**

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

#### **Chicken Shortcake**

A homemade buttermilk biscuit with rotisserie chicken and vegetables in creamy bechamel.

#### **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

#### **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.

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



# **Early Dinner Happy Hour**

## **Wine Pairing**

**\$5.75**

### ***Riesling - Chateau Ste. Michelle***

*A Washington classic which is crisp and fruity with a hint of sweetness.*

### ***Chardonnay - Anthony's by Buried Cane***

*A refreshing dry white wine with aromas of ripe apple, lemon and honeydew.*

### ***Cabernet Sauvignon - Anthony's by Buried Cane***

*A dry, flavorful red wine with black cherry and blackberry aromas that make an enjoyable match for our St. Louis style ribs.*

## **Classic Cocktails**

**\$6.50**

### ***Premium Martini or Manhattan***

*Our classic double pour with Bombay gin, Fris vodka or Early Times bourbon.*

## **Local Drafts**

**\$4.50**

***Farmstrong Brewing Cold Beer Pilsner***

***Scuttlebutt Brewing Anthony's Pale Ale***