

Appetizers

Tempura Portobello Mushroom

Crispy panko crusted slices of portobello mushroom - 12

Shrimp Cocktail

Oregon Coast shrimp tossed with homemade cocktail sauce - 12

Sauteed Mushrooms Northwest blend with Gorgonzola butter - 13

Crispy Calamari Served with toasted almond romesco aioli - 14

Dungeness Crab, Shrimp & Artichoke Dip - 15

Seared Beef Tenderloin Strips*

Beef tenderloin strips seared with red onion and garlic in soy-lime glaze - 18

Chargrilled Prawns Basted with cilantro pesto - 18

Steak & Mushroom Tower*

Seared beef tenderloin and crispy panko crusted portobello mushroom - 26

Starter Soups & Salads

Fire Roasted Tomato Basil Soup - 6/8

Dungeness Crab & Corn Chowder - 8/12

Hearthfire's Classic Caesar - 8

Hearts of Romaine Blue Cheese Salad & Hazelnuts - 9

Seasonal Salad  - 10

French Onion Soup - 10

Entree Salads

Rotisserie Chicken Cobb Salad

Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette - 19

American Kobe Steak Salad*

Spice rubbed Snake River Farms Wagyu top sirloin, sliced and grilled tops greens tossed with fresh basil vinaigrette finished with blue cheese, cherry tomatoes, cucumbers and balsamic glaze accompanied by grilled bruschetta - 22

Rotisserie

Rotisserie Chicken & Prosciutto Macaroni 'n Cheese

Corkscrew pasta tossed with creamy Beecher's cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs - 20

Garlic Herb Chicken

One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes - 22

St. Louis Style Ribs

St. Louis ribs spice rubbed and glazed with maple-chipotle barbecue sauce. Served with our homemade cornbread pudding - 30

Chicken & St. Louis Style Ribs

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 - 33

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

Steaks

Wagyu Beef Burger*

One-third pound chargrilled American Kobe burger cooked to order. Served with French fries - **17.5**

Flank Steak*

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 - **20**

Snake River Farms Wagyu Top Sirloin*

A 7 ounce Wagyu steak applewood grilled to your liking. Served with a baked potato - **29**
10 Ounce Wagyu Top Sirloin* - **33**

Thick Cut Pork Chop

Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce. Served with cornbread pudding and apple-cranberry compote - **29**

Steak & Barbecued Garlic Prawns*

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 - **34**

Steak Oscar*

A 7 ounce Wagyu top sirloin applewood grilled to your liking and crowned with Dungeness crab and bearnaise. Served with a baked potato - **38**

6 Ounce Filet Oscar* - **46.5**

Filet Mignon*

A petite Nebraska Black Angus filet hearthfire seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes - **38.5**

8 Ounce Tenderloin Filet* - **44.5**

Double R Ranch Signature Rib Eye Steak*

A 14 ounce hand-cut rib eye steak, chargrilled to your liking. Served with seasonal vegetable and a baked potato - **49**

Seafood

Fresh Wild Pacific Silver Salmon Cakes

Panko crusted and pan seared golden brown. Finished with Cajun aioli and served with raisin pistachio rice pilaf - **21**

Barbecued Garlic Prawns

Wild ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes - **22**

Roasted Scampi Prawns

Jumbo wild ocean prawns hearth oven roasted with garlic butter and sprinkled with gremolata. Served with seasonal vegetable and raisin pistachio rice pilaf - **24**

Wild Pacific Lingcod

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 - **27**

Fresh Wild Pacific Silver Salmon

Chargrilled with sundried tomato basil butter and served with our homemade cornbread pudding and seasonal vegetable - **27**

Roasted Margarita Prawns

Jumbo wild ocean prawns butterflied, roasted with margarita butter and sprinkled with cilantro and lime zest. Served on a bed of fettuccine - **29**

Fresh Pacific Swordfish

Chargrilled with citrus butter and finished with cranberry-lime relish. Served with seasonal vegetable and our homemade cornbread pudding - **30**

Fresh Pacific Halibut

Chargrilled - Finished with lemon-oregano butter - **39**

Blackened - With Cajun spices and finished with mango-pineapple salsa - **39**

 *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.**