


3-COURSE ---\$33---

SUNSET DINNERS

Monday - Friday until 5:30 p.m.


STARTER

4-course dinner including two starters, an entree and a dessert - Add \$4
Please select one of the following selections:

House Dinner Salad 

Classic Caesar


Harbor Lights' Nectar Clam Chowder

Shrimp Cocktail 

Crispy Calamari with Lemon Aioli


ENTREES


Please select one of the following selections:

Double R Ranch Ground Sirloin Steak* 
Double R Ranch Signature house ground sirloin steak.

Fresh Idaho Rainbow Trout
Blackened and dusted with Cajun spices and seared golden brown.


Northwest Wild Salmon 
Alder planked with red pepper beurre blanc.

Blackened Northwest Rockfish 
Blackened and topped with pineapple-mango salsa.

Roasted Scampi Prawns 
Roasted with garlic butter and topped with fresh gremolata.

DESSERTS

Please select one of the following selections:

Burnt Cream 

Olympic Mountain Ice Cream or Sorbet
Your Choice of: Best of Season or Chocolate Mousse

BEVERAGE SPECIALS

\$6.5 Glass of:

Anthony's Chardonnay by Buried Cane
Anthony's Cabernet Sauvignon by Buried Cane


\$6.5 Cocktails:

Harbor Lights' Martini | Harbor Lights' Manhattan | Bloody Mary

\$7.5 Cocktails:

Best of the Season "Hard" Lemonade
Mai Tai | Lemon Drop | Classic Cosmo

**This item may be enjoyed undercooked or cooked to your liking. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.