

5 COURSES ---\$33---

EARLY DINNERS

Monday - Friday until 5:30

YOUR CHOICE OF STARTER:

Make it four-courses with two starters | +4

CLASSIC CAESAR GFA

FIRE ROASTED TOMATO BASIL SOUP

SHRIMP COCKTAIL GFA

HOUSE DINNER SALAD

With blue cheese dressing, ranch or fresh basil vinaigrette.

YOUR CHOICE OF ENTREE:

BBQ GARLIC PRAWNS GFA

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

FRESH COLUMBIA RIVER STEELHEAD

*Chargrilled with sundried tomato basil butter.
Served with raisin pistachio rice pilaf and seasonal vegetables.*

FISH & CHIPS

Three pieces of crispy panko crusted Bering Sea true cod.

GINGER SESAME FLANK STEAK* GFA

*Northwest flank steak Kalbi marinated, grilled to your liking,
finished with our pineapple-mango salsa.*

WOODFIRE'S GARLIC HERB CHICKEN

*Fresh from the rotisserie oven! One-half fresh
garlic-herb chicken served with champ potatoes.*

OREGON COAST PETRALE SOLE

*Pan fried until golden brown and served with tartar sauce.
Served with raisin pistachio rice pilaf and seasonal vegetables.*

YOUR CHOICE OF DESSERT:

BURNT CREAM GFA

SHARON'S JAR PIES

Your choice of one of the following selections:

Best of Season • Chocolate Mousse

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

GFA Gluten free recipes available. Please notify your server of any dietary concerns.