

Starters

Chargrilled Prawns

Basted with cilantro pesto and served over corn bread pudding | 18

Crispy Calamari with Toasted Almond Romesco Aioli | 16

Tempura Portobello Mushroom (VEGETARIAN)

Crispy panko crusted slices of portobello mushrooms. Served with almond romesco aioli | 12

Seared Tenderloin Strips*

Tenderloin strips seared with red onion and garlic-tamari lime glaze | 16

Oregon Coast Shrimp Cocktail **GF** | 11

Oregon Coast Shrimp & Artichoke Dip

Served with homemade flatbread | 14

Starter Soups & Salads

Fire Roasted Tomato Basil Soup | 8/11

Hearthfire's Classic Caesar With Parmesan Frico and bacon | 8

Add Rotisserie Chicken or Oregon Coast Shrimp | 17

Hearts of Romaine Blue Cheese Salad | 9

Add Rotisserie Chicken or Oregon Coast Shrimp | 18

Northwest Seasonal Salad Ask your server for today's selection | 11

Entrée Salads

Rotisserie Chicken Cobb Salad **GF**

Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette | 26

Hearthfire Steak Salad*

Spice rubbed Northwest 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 | 29

Crispy Portobello & Mango Salad

Crispy portobello mushrooms on fresh market greens with cucumber, mango, red pepper and mint with a citrus thai vinaigrette and tonkatsu sauce | 19

Rotisserie

Garlic-Herb Rotisserie Chicken Dinner **GF**

One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes and seasonal vegetable | 26

Chicken & Prosciutto Macaroni 'n Cheese

Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs | 24

St. Louis Style Ribs

Spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie. Served with savory cornbread pudding and seasonal vegetable | 46

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

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

Steaks & Grill

Hearthfire Wagyu Burger* GF

One-third pound American Kobe burger chargrilled to order. Served with French fries | 19

Double R Ranch Flank Steak*

Signature Double R Ranch flank steak spice rubbed, grilled to your liking and finished with chipotle lime butter. Served with cornbread pudding | 26

Thick Cut Pork Chop*

Salmon Creek Farms bone in pork chop finished with fresh ginger sauce. Served with cornbread pudding and apple compote | 31

Double R Ranch Prime Top Sirloin* GF

Applewood grilled to your liking and served with champ potatoes and seasonal vegetables | 31

Steak & Barbecued Garlic Prawns* GF

Double R Ranch prime top sirloin paired with large ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes | 38

Northwest Tenderloin Filet*

A petite filet seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables | 48

Double R Ranch Ribeye*

45-day aged, 14 ounce ribeye grilled to your liking with a basil demi butter. Served with champ potatoes and seasonal vegetables | 59

Seafood

Fresh Wild Alaska Sockeye Salmon

Chargrilled with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables | 32

Roasted Scampi Prawns GF

White prawns hearth oven roasted with garlic butter and sprinkled with gremolata. Served with raisin pistachio rice pilaf | 28

Hearthfire Jambalaya

A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, prawns, Oregon Coast bay shrimp, tomatoes, file, green pepper and basmati rice | 24

Wild Alaska True Cod 'n Chips

Three or four pieces panko crusted and served with French fries | 23 / 26

Wild Alaska Lingcod

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 | 32

Barbecued Garlic Prawn GF

Large ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes. Served with seasonal vegetables | 24

Margarita Prawn Fettuccine

Jumbo wild prawns butterflied, roasted with margarita butter and sprinkled with cilantro and lime zest. Served over a bed of fettuccine | 28

Fresh Wild Alaska Halibut GF

Chargrilled with citrus butter and finished with fresh local strawberry-rhubarb coulis. Served with raisin pistachio rice pilaf and seasonal vegetables | MP

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