

Starters

Crispy Calamari

With toasted almond romesco aioli | 15

Seared Tenderloin Strips*

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

Oregon Coast Shrimp Cocktail ^{GF}

With homemade cocktail sauce | 11

Oregon Coast Shrimp & Artichoke Dip

Served with homemade flatbread | 12

Starter Soups & Salads

Fire Roasted Tomato Basil Soup | 7/9

Hearthfire's Classic Caesar | 7

With Rotisserie Chicken or Oregon Coast Shrimp | 14

Hearts of Romaine Blue Cheese Salad | 9

With Rotisserie Chicken or Oregon Coast Shrimp | 16

Northwest Seasonal Salad

Ask your server for today's selection | 10

Seafood

Fresh Wild Troll Caught Silver Salmon

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

Wild Alaska True Cod 'n Chips

Three pieces panko crusted and served with French fries | 19 Four Piece | 24

Fresh Wild Alaska Halibut

Seared with citrus butter and finished with fresh, local peach-nectarine salsa | 41

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 | 26

*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

Snake River Farms Wagyu Top Sirloin*

Applewood grilled to your liking and served with champ potatoes | 29

Steak & Barbecued Garlic Prawns* GF

Snake River Farms Wagyu 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 | 42

Thick Cut Pork Chop*

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

Hearthfire Wagyu Burger*

One-third pound American Kobe burger chargrilled to order. Served with French fries | 17

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 | 22

Rotisserie Chicken Cobb Salad GF

Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette | 23

Chicken & Prosciutto Macaroni 'n Cheese

Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs | 19

St. Louis Style Ribs

Rubbed and glazed with maple-chiptole barbecue sauce. Served with savory cornbread pudding and seasonal vegetable | 29

Garlic 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 | 34

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