

Starters

Crispy Calamari with Toasted Almond Romesco Aioli | 16

Oregon Coast Shrimp Cocktail *GF* | 11

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

Tempura Portobello Mushroom

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

Dungeness Crab, Shrimp & Artichoke Dip *S*

Served with homemade flatbread | 19

Starter Soups & Salads

Fire Roasted Tomato Basil Soup | 8/11

Dungeness Crab & Corn Chowder | 12

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

ADD: Rotisserie Chicken or Oregon Coast Shrimp | 17

Hearts of Romaine Blue Cheese Salad With toasted hazelnuts | 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 and mixed greens with fresh basil vinaigrette | 26

Hearthfire Steak Salad*

Spice rubbed Northwest top sirloin, sliced and grilled with seasonal greens tossed with fresh basil vinaigrette and finished with blue cheese, cherry tomatoes, cucumbers and balsamic glaze. Served with grilled bruschetta | 29

Wild Fraser River Sockeye Salmon Salad *GF*

Chargrilled wild sockeye salmon, romaine, field greens, avocado and toasted hazelnuts. Finished with citrus shallot dressing and cranberry-lime relish | 27

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

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 | 39

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

**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*

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

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 and huckleberry-apple compote. Served with cornbread pudding | 36

Double R Ranch Prime Top Sirloin* GF

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

ADD: Barbecued Garlic Prawns* GF

Ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes | 38

ADD: Roasted Scampi Prawns* GF

White prawns hearth oven roasted with garlic butter and sprinkled with gremolata | 39

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

Wild Fraser River Sockeye Salmon

Chargrilled with citrus butter and topped with cranberry-lime relish. Served with cornbread pudding and seasonal vegetables | 29

Roasted Scampi Prawns GF

White prawns hearth oven roasted with garlic butter and sprinkled with gremolata. Served with craisin 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

Barbecued Garlic Prawn GF

New Orleans style sauteed prawns with garlic butter, Cajun spices and red potatoes. Served with seasonal vegetables | 25

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 craisin pistachio rice pilaf | 32

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 and finished with lemon oregano butter. Served with craisin pistachio rice pilaf | 46

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