

Starters

Crispy Calamari

With toasted almond romesco aioli | 16

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

Oregon Coast Shrimp Cocktail ^{GF}

With homemade cocktail sauce | 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

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 tops greens tossed with fresh basil vinaigrette finished with blue cheese, cherry tomatoes, cucumbers and balsamic glaze accompanied by grilled bruschetta | 29

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

Garlic-Herb Rotisserie Chicken & Barbecued Garlic Prawns

One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Paired with New Orleans style sauteed prawns with garlic butter, spices and red potatoes | 36

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. 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 | 32

Steak & Barbecued Garlic Prawns* GF

Double R Ranch prime top sirloin paired with New Orleans style sauteed prawns with garlic butter, spices and red potatoes | 40

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

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

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