**SOUPS AND SALADS**

**TOMATO BASIL SOUP** 9 | 12
Fire roasted tomato basil soup topped with crème fraîche.

**CRAB & CORN CHOWDER** 14
A creamy chowder with Dungeness crab, corn, celery, onion, potatoes and thyme.

**UNCLE FRED’S STEAK CHILI** 11 | 14
A hearty chili with northwest sirloin, hot Italian sausage, onion, jalapenos, tomatoes, roasted red peppers topped with crème fraîche, cheddar cheese, chili cheese chips and parsley.

**CLASSIC CAESAR SALAD** GFA 9
With Parmesan frico and bacon.

**HEARTS OF ROMAINE** 10
Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

**CRAB & SHRIMP DIP** (TO SHARE) 20
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan served with flatbread.

**SHRIMP MAC N’ CHEESE** 21
Oregon Coast shrimp and corkscrew pasta tossed with creamy cheese sauce. Topped with golden panko crumbs.

**CRAB & SHRIMP TOAST** 21
Dungeness crab, shrimp and artichoke mix served open-faced on sourdough. Served with slaw and a pickle.

**ROYAL RANCH PRIME TOP SIRLOIN** 29
Grilled to your liking and served with French fries.

**CRISPY COD BURGER** 19
Wild Alaska true cod lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce.

**NORTHWEST WILD SALMON** 28
Fresh wild Alaska silver salmon chargrilled with sundried tomato basil butter with cornbread pudding and seasonal vegetables.

**HOUSE-GROUND BURGER** 20
Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with French fries.

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**GFA** WE CAN MAKE THIS ITEM USING “GLUTEN FREE” INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.