TO SHARE

CRISPY CALAMARI 19
Served with toasted almond romesco aioli.

SHRIMP COCKTAIL GFA 12
With Oregon Coast bay shrimp.

CILANTRO-PESTO PRAWNS 19
Basted with cilantro pesto, chargrilled and served over corn bread pudding.

PORTOBELLO MUSHROOMS 14
Crispy panko crusted slices of portobello mushrooms. Served with almond romesco aioli.

SHAKING BEEF* 18
Tender beef seared with red onion, hot red peppers and a garlic-tamari lime glaze.

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

*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.
HOUSE FAVORITES

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

NORTHWEST SALMON SALAD GFA 29
Wild Alaska silver salmon chargrilled with citrus butter finished with wild mountain huckleberry and sweet onion sauce on field greens with hazelnuts, avocado, grapefruit and citrus shallot dressing.

THICK CUT PORK CHOP* 36
Salmon Creek Farms bone in pork chop finished with fresh ginger sauce and apple-huckleberry compote. Served with cornbread pudding.

HEARTHFIRE JAMBALAYA 26
A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, prawns, Oregon Coast bay shrimp, tomatoes, file, green pepper and basmati rice.

GARLIC-HERB CHICKEN DINNER GFA 29
One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes and seasonal vegetable.

ST. LOUIS STYLE RIBS 39
Spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie. Served with savory cornbread pudding and seasonal vegetable.

CHICKEN & PROSCIUTTO MAC N’ CHEESE 26
Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.

OUR MEATS COME FROM THE FINEST NORTHWEST RANCHES AND FARMS LIKE ROYAL RANCH, A REGENERATIVE RANCHING MODEL WHICH results in beef with a consistency and flavor profile that’s truly unmatched.

STEAKS & GRILL

DOUBLE R RANCH FLANK STEAK* 29
Signature Double R Ranch flank steak spice rubbed, grilled to your liking and finished with chipotle lime butter. Served with cornbread pudding.

HEARTHFIRE STEAK SALAD* 29
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.

STEAK & TOMATOES* GFA 32
Royal Ranch Prime top sirloin applewood grilled to your liking and served with beefsteak tomatoes and fresh basil vinaigrette. Topped with frizzled onions.

ROYAL RANCH PRIME TOP SIRLOIN* GFA 34
Applewood grilled to your liking and served with champ potatoes and seasonal vegetables.

10-OUNCE ROYAL RANCH PRIME TOP SIRLOIN* GFA - 42

STEAK & PRAWNS* GFA 44
White prawns hearth oven roasted with garlic butter and sprinkled with gremolata paired with a top sirloin. Served with champ potatoes and seasonal vegetables.

DOUBLE R RANCH RIBEYE* GFA 62
45-day aged, 14 ounce ribeye grilled to your liking with a basil demi butter. Served with champ potatoes and seasonal vegetables.

NORTHWEST TENDERLOIN FILET* 49
A petite filet seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

ROYAL RANCH PRIME NEW YORK* GFA 59
With basil demi butter and served with champ potatoes and seasonal vegetables.