

## STARTERS

### SPICY BUFFALO CAULIFLOWER

house buffalo sauce,  
blue cheese dressing - 11

### TEMPURA CHICKEN STRIPS

spicy Buffalo style or Thai style - 14

### CALAMARI FRITTI

flash fried; lemon pepper aioli - 18

### BRUSCHETTA FLATBREAD

Roma tomatoes, fresh basil, seasoned olive oil,  
mozzarella & provolone; balsamic glaze - 12

### HOT CRAB, ARTICHOKE & CHEESE DIP

Dungeness crab, shrimp, artichokes, onion,  
cream cheese, Parmesan, flatbread - 18

### STEAMED MANILA CLAMS <sup>GFA</sup>

Manila clams, white wine, butter, garlic,  
lemon-herb broth, grilled sourdough - 21

### EMORY'S GARLIC CHEESE BREAD - 7

### WILD SEARED SALMON <sup>GFA</sup>

Northwest salmon, sweet-tamari sauce,  
crispy wontons, pickled ginger - 15

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## PUB FARE

### LAKE HOUSE BURGER\* <sup>GFA</sup>

hand made PNW beef patty, onion mayo,  
secret sauce, lettuce, pickle, French fries - 19

*Add Bacon - 2.5*

*Add Cheese - 1.5*

*Veggie Impossible Burger - 5*

### GARLIC CHEESE FRENCH DIP

slow roasted beef on garlic cheese bread;  
au jus, French fries - 24

### UNCLE FRED'S STEAK CHILI

Northwest sirloin, hot Italian sausage, onion,  
jalapenos, tomatoes, roasted red peppers,  
creme fraiche, cheddar cheese, homemade  
chili cheese chips, parsley - 19

### FISH & CHIPS

herb panko crusted, ginger slaw, lemon,  
tartar, French fries - 24

## SOUP & SALAD

### AWARD-WINNING CLAM CHOWDER

cup - 7 / bowl - 11

### GARDEN GREENS SALAD <sup>GFA</sup>

mixed greens, tomato, cucumber, garlic  
croutons, parmesan, choice of house made  
dressing - 8 / 12

### CAESAR SALAD <sup>GFA</sup>

romaine lettuce, garlic croutons,  
shaved parmesan - 8 / 12

### SPINACH SALAD

tomato, mushrooms, toasted almonds, Applewood  
smoked bacon, egg, parmesan; honey mustard  
dressing - 9 / 14

### BLUE CHEESE SALAD

romaine lettuce, gorgonzola crumbles, Applewood  
smoked bacon, tomato, garlic croutons;  
blue cheese dressing - 9 / 14

#### **ADD TO ANY SALAD:**

5 oz Grilled Chicken Breast - 8

3 oz Chilled Shrimp - 7

5 oz Grilled Salmon - MP

## ENTREE SALADS

### FIESTA CHICKEN <sup>GFA</sup>

fajita seasoned chicken, romaine lettuce, tomato,  
red onion, olives, cheddar-jack cheese, jalapeño,  
avocado, tortilla chips, lime; house made cilantro  
ranch dressing - 24

### NORTHWEST SHRIMP LOUIE <sup>GFA</sup>

chilled shrimp, romaine lettuce, egg, olives,  
sweet pepper, tomato, avocado, watermelon  
radish; house made 1000 Island dressing - 24

#### **HOUSE SALAD DRESSING:**

1000 Island

Blue Cheese

Caesar

Cilantro Ranch

Honey Mustard

Red Wine Vinaigrette

*\*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

*<sup>GFA</sup> Gluten free recipes available. Please notify your server of any dietary concerns.*

# DINNER ENTREES

*Your server will describe nightly specials.*

## ALASKA LONG LINE COD PARMESAN

seared panko-parmesan crusted cod fillet, lemon beurre blanc, craisin pistachio rice pilaf, seasonal vegetable - 28

## CREAMY SEAFOOD RISOTTO\*

sautéed prawns, scallops, clams, seasonal fish, mushrooms, spinach, creamy risotto; panko-parmesan crisp topping - 36

*Vegetable Risotto - 21*

## WILD NORTHWEST SALMON\* GFA

7 oz. chargrilled fillet, sundried tomato basil butter; champ potatoes, seasonal vegetables - 34

## CHICKEN PENNE SALTIMBOCCA\*

diced chicken breast sautéed with prosciutto, onions, mushrooms, sage, garlic, Marsala wine and cream; parmesan - 26

## SALMON CREEK FARMS PORK CHOP GFA

finished with fresh ginger sauce, apple-cranberry compote, champ potatoes, seasonal vegetables - 36

## MAPLE CHIPOTLE GLAZED MEATLOAF

house-ground sirloin, diced onions, celery, fennel seeds, breadcrumbs, maple chipotle barbecue sauce, frizzled onions, champ potatoes, seasonal vegetables - 24

## NORTHWEST TOP SIRLOIN\* GFA

10 oz. grilled to your liking, roasted Skagit Valley yellow potatoes, seasonal vegetables - 39

*Petite Top Sirloin\* - 34*

## DOUBLE R RANCH RIBEYE\* GFA

14 oz. grilled to your liking, roasted Skagit Valley yellow potatoes, seasonal vegetables - 62

## FILET MIGNON\* GFA

8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi, champ potatoes, blistered tomatoes - 56

### ADD TO ANY STEAK:

Tempura Prawns / Garlic Scampi Prawns  
*four - 8 / six - 12*

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# WOODSTONE PIZZA

*house made pizza dough baked in our 600° WoodStone oven.*

## MARGHERITA

roasted Roma tomatoes, olive oil, basil, red sauce, fresh mozzarella - 19

## MOLLY'S GARDEN

mushrooms, caramelized onion, Roma tomato, artichoke hearts, olives, roasted red peppers, fresh basil, basil pesto, goat cheese - 21

## PROSCIUTTO FIG

Bartlett pears, figs, caramelized onion, prosciutto, arugula; balsamic drizzle - 21

## PALERMO

pepperoni, Italian sausage, olives, onions, mushrooms, red sauce, mozzarella & provolone - 21

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