



Breakfast begins with a basket of Chinook's warm freshly baked homemade scones served with orange honey butter.

◆ CLASSICS ◆

Traditional Eggs Benedict* 22

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fishermen's potatoes.

Creme Brulee French Toast 21

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

Blueberry Crepes 23

Oven baked delicate, golden crepes with a lightly sweetened cream cheese filling finished with Northwest blueberry sauce. Served with alder smoked bacon.

Eggs & Bacon **GFA** 19

Alder smoked bacon with your choice of fried or scrambled eggs and fishermen's potatoes.

◆ SCRAMBLES & OMELETTES ◆

Served with fishermen's potatoes.

San Juan Scramble **GFA** 19

Eggs scrambled with garlic-herb cheese and finished with diced tomatoes, sour cream and cheddar cheese. Served over avocado slices.

Chinook's Scramble **GFA** 21

Eggs scrambled with garlic-herb cheese, red peppers, cheddar cheese, mushrooms and Kurobuta ham.

Fishermen's Omelette 28

A tender omelette with shrimp, Dungeness crab, onions, and Northwest mushrooms. Topped with Mornay sauce.

Breakfast Tacos 19

Warm flour tortillas filled with scrambled eggs, Jack and cheddar cheeses, alder smoked bacon and local salsa.

**May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

GFA We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.



◆ SEAFOOD FAVORITES ◆

Wild Salmon Hash **GFA** 27

Fishermen's potatoes sauteed with wild Alaska salmon, smoked salmon and fennel topped with over-medium eggs. Drizzled with hollandaise.

Trout & Eggs 24

Idaho rainbow trout pan seared golden brown and served with your choice of fried or scrambled eggs and fishermen's potatoes.

Northwest Dungeness Crab Cake Bowl* 31

Dungeness crab cake topped with eggs over medium, fishermen's potatoes and grilled sourdough topped with Mornay sauce.

◆ AFTERNOONS ◆

Beginning at 11:30 and served with Chinook's cannery bread.

Almond Chicken Salad **GFA** 24

Julienne chicken breast, almonds and crispy noodles tossed with romaine and our sesame-tamari dressing.

Chinook's Chicken Cobb Salad 26

Chicken, avocado, bacon, tomatoes, egg and crumbled blue cheese with fresh basil vinaigrette.

Wild Alaska Silver Salmon **GFA** 29

Alder planked with sweet, smoked red pepper beurre blanc. Served with fishermen's potatoes.

Dungeness Crab & Shrimp Toast 21

Open-faced on toasted sourdough finished with Dungeness crab, shrimp and artichoke mix. Served with slaw and a pickle.

Wild Lingcod & Chips 28

Three pieces of wild Alaska lingcod dipped in our award-winning tempura batter served with french fries and slaw.

Classic Dungeness Crab & Shrimp Caesar **GFA** 29

Dungeness crab, Oregon Coast shrimp tossed with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.

Wild Alaska True Cod 24

Marinated in white wine and oven baked with bread crumbs, sour cream, red onion and fresh dill. Served with fishermen's potatoes.



◆ ESPRESSO ◆

All of Chinook's espresso drinks are doubles, can be decaffeinated or made with nonfat milk. We proudly brew our beans from Mukilteo Coffee Company.

Espresso	4.5
Caffe Latte or Cappuccino	5.5
Flavored Latte <i>With hazelnut or vanilla syrup</i>	5.5
Caffe Mocha	5.5

◆ GOOD MORNING COCKTAILS ◆

Glass of Sparkling <i>Make breakfast special with a glass of Domaine Ste. Michelle brut.</i>	8.5
Classic Mimosa <i>Domaine Ste. Michelle sparkling brut, freshly squeezed orange juice.</i>	8.5
Bay Breeze <i>A refreshing blend of pineapple, cranberry and vodka.</i>	8.5
Salty Dog <i>Grapefruit juice and vodka or gin with a salted rim</i>	9
Chinook's Bloody Mary <i>Made from scratch using Chinook's homemade recipe.</i>	9.5
Magnolia's Bluff <i>Coffee, hot chocolate, Tia Maria and Bailey's Irish Cream topped with whipped cream.</i>	9.5
Champagne Magnolia <i>Domaine Ste. Michelle sparkling brut, freshly squeezed orange juice over ice with a splash of Grand Marnier.</i>	10
Coffee Chinook <i>Bailey's Irish Cream, Irish whiskey and coffee topped with whipped cream.</i>	10

◆ COFFEE, TEAS & JUICE ◆

Freshly Squeezed Orange Juice	4.5 / 5.5
Fruit Juices	5
Freshly Brewed Coffee or Assorted Tea	4
Martinelli's Sparkling Apple Cider	5
Hot Chocolate <i>The real thing! Milk steamed with chocolate and topped with homemade whipped cream.</i>	5.5