

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 - 20

STEAMED MANILA CLAMS ^{GFA}

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

EMORY'S GARLIC CHEESE BREAD - 7

WILD SEARED SALMON ^{GFA}

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

PUB FARE

LAKE HOUSE BURGER* ^{GFA}

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 - 26

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 - 8 / bowl - 12

GARDEN GREENS SALAD ^{GFA}

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

CAESAR SALAD ^{GFA}

romaine lettuce, garlic croutons,
shaved parmesan - 9 / 12

SPINACH SALAD

tomato, mushrooms, toasted almonds, Applewood
smoked bacon, egg, parmesan; honey mustard
dressing - 10 / 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 ^{GFA}

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 ^{GFA}

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.*

^{GFA} Gluten free recipes available. Please notify your server of any dietary concerns.

HAPPY MOTHER'S DAY WEEK!

BEST OF SEASON FRESH WILD ALASKA HALIBUT*

Chargrilled with hazelnut-citrus butter and finished with local rhubarb coulis.
Served with pistachio raisin rice pilaf and seasonal vegetables. - 45

FRESH WILD ALASKA KING SALMON*

Chargrilled with sundried tomato basil butter. Served with champ potatoes
and seasonal vegetables. - 49

LOBSTER DINNER*

6 oz. Atlantic lobster tail oven roasted with butter. Served with
pistachio raisin rice pilaf and seasonal vegetables. - 59

DINNER ENTREES

Your server will describe nightly specials.

ALASKA LONG LINE COD PARMESAN

seared panko-parmesan crusted cod fillet, lemon beurre blanc,
raisin 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

CHICKEN PENNE SALTIMBOCCA*

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

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, champ potatoes, seasonal vegetables - 62

FILET MIGNON* GFA

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

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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