

# 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 - 21

**STEAMED MANILA CLAMS** GFA

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

**EMORY’S GARLIC CHEESE BREAD** - 8

**WILD SEARED SALMON** GFA

*Ask your server for today’s selection!*

# 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

# PUB FARE

**LAKE HOUSE BURGER\*** GFA

hand made PNW beef patty, onion mayo,  
secret sauce, lettuce, pickle, French fries - 21

*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

# 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.*

# 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

*Ask your server for today's selection!*

## 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, champ 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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