

# SOUP & SALAD

## STARTERS

**SPICY BUFFALO CAULIFLOWER**

house buffalo sauce,  
blue cheese dressing - 13

**TEMPURA CHICKEN STRIPS**

spicy Buffalo style or Thai style - 16

**CALAMARI FRITTI**

flash fried; lemon pepper aioli - 20

**BRUSCHETTA FLATBREAD**

Roma tomatoes, fresh basil, seasoned olive oil,  
mozzarella & provolone; balsamic glaze - 14

**HOT CRAB, ARTICHOKE & CHEESE DIP**

Dungeness crab, shrimp, artichokes, onion,  
cream cheese, Parmesan, flatbread - 23

**STEAMED MANILA CLAMS** GFA

Manila clams, white wine, butter, garlic,  
lemon-herb broth, grilled sourdough - 23

**EMORY’S GARLIC CHEESE BREAD** - 10

**EMORY’S AHI STACK** GFA

South Pacific ahi, tamari marinade, corn salsa,  
avocado, cucumber, seaweed salad - 21

**AWARD-WINNING CLAM CHOWDER**

cup - 10 / bowl - 14

**GARDEN GREENS SALAD** GFA

mixed greens, tomato, cucumber, garlic  
croutons, parmesan, choice of house made  
dressing - 10 / 14

**CAESAR SALAD** GFA

romaine lettuce, garlic croutons,  
shaved parmesan - 11 / 14

**SPINACH SALAD**

tomato, mushrooms, toasted almonds, Applewood  
smoked bacon, egg, parmesan; honey mustard  
dressing - 12 / 16

**BLUE CHEESE SALAD**

romaine lettuce, gorgonzola crumbles, Applewood  
smoked bacon, tomato, garlic croutons;  
blue cheese dressing - 11 / 16

**ADD TO ANY SALAD:**

- 5 oz Grilled Chicken Breast - 10
- 3 oz Chilled Shrimp - 9
- 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 - 26

**NORTHWEST SHRIMP LOUIE** GFA

chilled shrimp, romaine lettuce, egg, olives,  
sweet pepper, tomato, avocado, watermelon  
radish; house made 1000 Island dressing - 26

**HOUSE SALAD DRESSING:**

- 1000 Island
- Blue Cheese
- Caesar
- Cilantro Ranch
- Honey Mustard
- Red Wine Vinaigrette

## PUB FARE

**LAKE HOUSE BURGER\*** GFA

hand made PNW beef patty, onion mayo,  
secret sauce, lettuce, pickle, French fries - 23

*Add Bacon - 3*

*Add Cheese - 2*

*Veggie Impossible Burger - 6*

**GARLIC CHEESE FRENCH DIP**

slow roasted beef on garlic cheese bread;  
au jus, French fries - 28

**FISH & CHIPS**

herb panko crusted, ginger slaw, lemon,  
tartar, French fries - 26

*\*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 - 30

## CREAMY SEAFOOD RISOTTO\*

sautéed prawns, scallops, clams, seasonal fish, mushrooms, spinach,  
creamy risotto; panko-parmesan crisp topping - 38

*Vegetable Risotto - 23*

## CHICKEN PENNE SALTIMBOCCA\*

diced chicken breast sautéed with prosciutto, onions, mushrooms,  
sage, garlic, Marsala wine and cream; parmesan - 28

## SALMON CREEK FARMS PORK CHOP GFA

finished with fresh ginger sauce, apple-cranberry compote,  
champ potatoes, seasonal vegetables - 38

## MAPLE CHIPOTLE GLAZED MEATLOAF

house-ground sirloin, diced onions, celery, fennel seeds, breadcrumbs,  
maple chipotle barbecue sauce, frizzled onions, champ potatoes, seasonal vegetables - 26

## PRIME MIDWEST TOP SIRLOIN\* GFA

6 oz. grilled to your liking, roasted Skagit Valley yellow potatoes, seasonal vegetables - 36

*10 oz. Top Sirloin\* - 41*

## ROYAL RANCH RIBEYE\* GFA

14 oz. grilled to your liking, champ potatoes, seasonal vegetables - 64

## FILET MIGNON\* GFA

8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi,  
champ potatoes, blistered tomatoes - 58

### ADD TO ANY STEAK:

Tempura Prawns / Garlic Scampi Prawns

*four - 10 / six - 14*

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# WOODSTONE PIZZA

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

## MARGHERITA - 21

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

## PROSCIUTTO FIG - 23

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

## MOLLY'S GARDEN - 23

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

## PALERMO - 23

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

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