

THREE COURSE DINNERS

\$35

Monday-Friday from 3:00 - 5:30 P.M.!

TO START:

MAKE IT 4-COURSES WITH TWO STARTERS +4

OREGON COAST SHRIMP COCKTAIL GFA

TOMATO BASIL SOUP

Fire roasted tomato basil soup with crème fraîche.

CLASSIC CAESAR SALAD GFA

ENTREES:

BBQ GARLIC PRAWNS GFA

New Orleans style sauteed prawns with garlic butter, Cajun spices and red potatoes. Served with seasonal vegetables.

DOUBLE R RANCH FLANK STEAK* GFA

*Spice rubbed, applewood grilled to your liking, chipotle lime butter and cranberry jalapeno relish.
Served with cornbread pudding.*

MAPLE CHIPOTLE BARBECUE MEATLOAF

House ground Northwest top sirloin with maple chipotle sauce. Served with champ potatoes, crispy onions and seasonal vegetables.

PORTOBELLO MUSHROOMS GFA

Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes.

FRESH COLUMBIA RIVER STEELHEAD GFA

Chargrilled with apple-ginger butter. Served with raisin pistachio rice pilaf and seasonal vegetables.

DESSERTS:

SHARON'S JAR PIE

Your choice of: Chocolate Caramel Mousse - or- Best of Season

ANTHONY'S BURNT CREAM GFA

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.