

SOUP & SALAD

STARTERS

SPICY BUFFALO CAULIFLOWER

house buffalo sauce,
blue cheese dressing - 14

TEMPURA CHICKEN STRIPS

spicy Buffalo style or Thai style - 18

CALAMARI FRITTI

flash fried; lemon pepper aioli - 22

BRUSCHETTA FLATBREAD

Roma tomatoes, fresh basil, seasoned olive oil,
mozzarella & provolone; balsamic glaze - 15

HOT CRAB, ARTICHOKE & CHEESE DIP

Dungeness crab, shrimp, artichokes, onion,
cream cheese, Parmesan, flatbread - 24

STEAMED MANILA CLAMS GFA

Manila clams, white wine, butter, garlic,
lemon-herb broth, grilled sourdough - 25

EMORY'S GARLIC CHEESE BREAD - 11

EMORY'S AHI STACK GFA

South Pacific ahi, tamari marinade, corn salsa,
avocado, cucumber, seaweed salad - 23

PUB FARE

LAKE HOUSE BURGER* GFA

hand made PNW beef patty, onion mayo,
secret sauce, lettuce, pickle, French fries - 24

Add Bacon - 4

Add Cheese - 3

Veggie Impossible Burger - 5

GARLIC CHEESE FRENCH DIP

slow roasted beef on garlic cheese bread;
au jus, French fries - 29

FISH & CHIPS

herb panko crusted, ginger slaw, lemon,
tartar, French fries - 28

AWARD-WINNING CLAM CHOWDER

cup - 10 / bowl - 14

GARDEN GREENS SALAD GFA

mixed greens, tomato, cucumber, garlic
croutons, parmesan, choice of house made
dressing - 11 / 16

CAESAR SALAD GFA

romaine lettuce, garlic croutons,
shaved parmesan - 12 / 16

SPINACH SALAD

tomato, mushrooms, toasted almonds, Applewood
smoked bacon, egg, parmesan; honey mustard
dressing - 13 / 18

BLUE CHEESE SALAD

romaine lettuce, gorgonzola crumbles, Applewood
smoked bacon, tomato, garlic croutons;
blue cheese dressing - 12 / 18

ADD TO ANY SALAD:

5 oz Grilled Chicken Breast - 11

3 oz Chilled Shrimp - 10

4 oz Grilled Steelhead - 15

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 - 28

NORTHWEST SHRIMP LOUIE GFA

chilled shrimp, romaine lettuce, egg, olives,
sweet pepper, tomato, avocado, watermelon
radish; house made 1000 Island dressing - 28

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 - 34

CREAMY SEAFOOD RISOTTO*

sautéed prawns, scallops, clams, seasonal fish, mushrooms, spinach, creamy risotto; panko-parmesan crisp topping - 41

Vegetable Risotto - 23

CHICKEN PENNE SALTIMBOCCA*

diced chicken breast sautéed with prosciutto, onions, mushrooms, sage, garlic, Marsala wine and cream; parmesan - 30

SALMON CREEK FARMS PORK CHOP GFA

finished with fresh ginger sauce, apple-cranberry compote - 42

PRIME MIDWEST TOP SIRLOIN* GFA

6 oz. grilled to your liking, roasted Skagit Valley champ potatoes, seasonal vegetables - 38

10 oz. Top Sirloin - 44*

FILET MIGNON* GFA

8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi, champ potatoes, blistered tomatoes - 62

ROYAL RANCH RIBEYE* GFA

14 oz. grilled to your liking, champ potatoes, seasonal vegetables - 79

ADD TO ANY STEAK:

Tempura Prawns / Garlic Scampi Prawns
four - 11 / six - 15

WOODSTONE PIZZA

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

MARGHERITA - 23

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

PROSCIUTTO FIG - 25

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

MOLLY'S GARDEN - 24

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

PALERMO - 25

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

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