

# FRESH OFF THE GRILL

Served with choice of starch and seasonal vegetable

## Beef Loin\*

Marinated in our own herb blend and grilled to perfection. 28.00

## BBQ Pork Tenderloin\*

Marinated in our house made honey ginger marinade and grilled to perfection. 28.00

## Grilled Salmon\*

Sushi quality salmon grilled and served with a lemon butter dill sauce on top. 30.00

## Pub Steak\*

8oz ranch reserve chuck tender grilled to temp and served with choice of rice or potato and vegetables. 25.00

## Fillet Mignon 8oz\*

Hand cut, seasoned and grilled to perfection. 38.00

## Ribeye Steak 14oz\*

Hand cut, seasoned and grilled to perfection. 38.00

## Cowboy Steak\*

18-20oz Northwest grain fed choice or higher beef ribeye frenched bone-in steak. An enthusiast's dream, grilled to perfection and served with choice of rice or potato and vegetables. 65.00

### STEAK TOPPINGS

MUSHROOMS +2 | GREEN PEPPERCORN SAUCE +5  
ONIONS +2 | GORGONZOLA & BALSAMIC GLAZE +5

# SEAFOOD

Served with choice of starch and seasonal vegetable

## Halibut Parmesan\*

Encrusted in our herb parmesan cheese breading, finished with a white wine butter caper sauce. 36.00

## Pan seared sea scallops\*

Pan seared until golden brown, served on a bed of spinach tossed with roasted garlic, tomatoes and brown butter. 33.00

## Coquilles Saint-Jacques\*

Large sea scallops saute with mushrooms, roasted garlic, in a creamy rich sherry sauce then baked parmesan cheese topping. 36.00

## Shrimp Scampi\*

Jumbo shrimp grilled and served in a white wine butter sauce with mushrooms, tomatoes, roasted garlic and fresh basil. 28.00

## Seafood Bouillabaisse\*

Hearty seafood stew with halibut, salmon, shrimp, mussels, tomatoes and onions in a white wine herb broth. Served with toasted bread. 29.00

**Side of starch and vegetable not included.**

## Crab stuffed salmon\*

Fillet of salmon stuffed with crab meat topped with a creamy sauce. 34.00

# SOUP & SALAD

Continued on next page

## Tuscan onion soup

Our twist on the classic French onion soup, with roasted red peppers baked with a crouton and mozzarella cheese. 9.00 BOWL 7.00 CUP

## Caprese salad

Sliced ripe tomatoes, fresh mozzarella cheese and basil. Drizzled with olive oil and balsamic glaze. 14.00

## Wilted Spinach Salad

Spinach, eggs, bacon, candied walnuts and mushrooms. Tossed in a warm champagne dressing. 16.00

## Caesar

Romaine tossed with croutons, parmesan cheese and a creamy caesar dressing. 9.00 SMALL 13.00 DINNER

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# HOUSE FAVORITES

## Chicken Bianco\*

Parmesan encrusted chicken breast, served with a tomatoes, caper, roasted garlic white wine butter sauce. 23.00 (served with choice of starch and seasonal vegetables)

## Chicken Marsala\*

Tender chicken breast pan seared with creamy mushrooms, prosciutto ham, topped with a marsala wine sauce. 23.00 (served with choice of starch and seasonal vegetables)

## Chicken Strip Dinner\*

Hand breaded chicken tenders, fried until golden brown served with sauce and potatoes. 15.00

## Halibut Fish and Chips\*

Four large pieces of halibut breaded and fried served with fresh cut potatoes, tartar sauce and lemon wedges. 26.00

## Lasagna

Made in house daily. Ask server for details. 20.00

## Fettuccine Alfredo

Fettuccine pasta tossed with a creamy alfredo sauce and finished with parmesan cheese. 14.00

## Mac N Cheese

Rich three cheese blend of heaven tossed with chef's choice pasta then baked. 15.00

### ADD PROTEIN TO ANY PASTA

SALMON +12 | GRILLED SHRIMP +12  
CRAB MEAT +12 | GRILLED CHICKEN BREAST +6  
PARMESAN ENCRUSTED CHICKEN BREAST +10

## Burger\*

Fresh ground brisket and steak trimmings on a pub bun with lettuce, tomatoes, onion and mayo. 15.00

## Mushrooms Swiss Burger\*

Fresh ground brisket and steak trimmings on a pub bun with mushrooms and Swiss cheese, lettuce, tomatoes, onion and mayo. 17.00

## Bacon Cheddar Burger\*

Fresh ground brisket and steak trimmings on a pub bun with bacon and cheddar cheese, lettuce, tomatoes, onion and mayo. 17.00

## Beast\*

¼ elk, ¼ wagyu beef, ¼ bison and ¼ boar burger, served with lettuce, tomatoes, onion and mayo. This is a hunter's blend! 21.00

## Southwest Chicken Sandwich\*

Grilled chicken breast with green chili and melted pepper jack cheese, lettuce, tomato, onion and a side of salsa. 18.00

## Classic BLT\*

Bacon lettuce and tomatoes with mayo. 13.00

## Italiano Sandwich

Italian Salami, pepperoni, with melted provolone cheese, lettuce, tomatoes, onion, fire roasted bell peppers, banana peppers, garlic aioli and drizzle Italian dressing. 17.00

## Club House\*

Ham, turkey, crispy bacon, lettuce, tomato, onion and mayo. 17.00

All sandwiches are served with choice of potatoes, cup of soup, or choice of side salad.

## Greek

Romaine, tomatoes, cucumbers, red onion, fire roasted bell peppers, banana peppers, and Greek olives topped with feta and served with Italian dressing. 15.00

## House salad

Mixed green with tomatoes, cucumber and onion served with choice of dressing. 8.00

## Daily soup

7.00 BOWL 5.00 CUP

### ADD PROTEIN TO ANY SALAD

SALMON +12 | GRILLED SHRIMP +12  
CRAB MEAT +12 | GRILLED CHICKEN BREAST +6  
PARMESAN ENCRUSTED CHICKEN BREAST +10

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