

Appetizers

Pan-Seared Dungeness Crab Cakes* 13

Roasted corn relish & chipotle aioli

Pan-Seared Ahi Tuna* 12

Served with tempura asparagus, pickled ginger, ponzu sauce

Garlic Hummus & Pita* 8

Grilled pita bread, fresh vegetables, mixed artesian gourmet olives

Edamame* 8

Steamed soybean in-a-pod, pickled ginger, mint aioli

Teriyaki Beef Tenderloin Tips* 12

Fresh pineapple, orange sections, artisan bread

Grilled Chicken or Carnitas Quesadilla* 11

Blend of cheeses, salsa, homemade guacamole, sour cream

Thai Chicken Sauté* 9

Served with homemade peanut butter curry sauce

Spicy/BBQ Chicken Wings* 6/12 9/15

Served with crunchy vegetables

NW Clam Chowder* 6

Infused with sherry wine

Market Soup* 5

Chef's daily creation with seasonal ingredients

Greens

Farm Salad* 8

Harvest greens, toasted pepitas, roasted carrots & beets, feta cheese, citrus vinaigrette

Chophouse Cobb* 9

*Mixed baby greens, bacon bits, diced tomato, black olives, hardboiled egg, maytag bleu cheese
With grilled chicken \$13/grilled salmon \$16/crab cakes \$18*

Asian Grilled Chicken Salad* 14

Bok choy, napa cabbage, green onions, cilantro, fried wonton, sesame oriental dressing

Classic Caesar* 7

*Crisp romaine hearts, herb focaccia croutons, parmesan cheese, caesar dressing.
With grilled chicken \$13/grilled salmon \$16/crab cakes \$18*

Breakfast All Day

Includes your choice of hash browns, house potatoes or fruit cup along with your choice of toast. Cholesterol-free eggs and/or wheat English muffin can be substituted upon request.

Western* 14

Three eggs, bell peppers, ham, green onion, cheddar cheese

Mt. Rainier* 14

Two eggs with your choice of ham, sausage or bacon

Pizzas

Margherita* 14

Mozzarella cheese, basil, tomato, garlic, olive oil, tomato sauce

Pepperoni* 15

Mozzarella cheese, pepperoni, tomato sauce

Grilled Chicken Pesto* 15

Basil pesto, goat cheese, fresh mozzarella, parmesan cheese, sun dried tomatoes, baby greens

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness or reaction caused by certain medical conditions. We assume no responsibility for guests who consume foods or food products which may cause an allergic reaction.

*Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences.

Burgers & Sandwiches

Burgers made with lettuce, tomato, red onions and pickles. Includes your choice of fries, Tim's Cascade® potato chips or fruit bowl. Add a cup of our daily soup or starter salad for \$3 more.

The Classic Burger* 13

Tillamook® cheddar cheese, smoked bacon

Teriyaki Burger* 13

Grilled pineapple, teriyaki sauce

Garden Burger* 12

Grilled vegetable patty, avocado, tomatoes, jack cheese, baby greens

Lamb Burger* 14

Marinated with garlic & rosemary, dijon mustard, swiss cheese,

Traditional Club Sandwich* 13

Smoked turkey, ham, bacon, tomato, provolone cheese on whole grain bread

Tandoori Grilled Chicken Sandwich* 13

Tandoori marinated chicken breast, lettuce, tomato, red onion on a kaiser roll

Grilled Chicken BLT* 13

Smoked bacon, lettuce, tomato, pepper jack cheese on a kaiser roll

Cheese Steak Sandwich* 14

Shaved beef steak, grilled peppers, onions, jalapenos, swiss cheese on a ciabatta bread

Signature Selections

Add a cup of our daily soup or starter salad for \$3 more.

NW Grilled Salmon* 23

Green apple beurre blanc sauce, roasted fingerling potatoes, seasonal vegetables

Halibut Fish & Chips* 19

Beer battered fried halibut fish, spicy tartar sauce, fries

Prawns Capellini* 23

Sautéed large prawns, garlic, onions, mushrooms, spinach, sun dried tomato cream sauce

Three Cheese Ravioli* 16

Sautéed spinach, wild mushrooms, onions, asparagus tips, feta cheese, bourse cream sauce

Pan-Seared Halibut* 24

Olive-tomato & caper relish, seasonal vegetables, herb risotto

Chicken Piccata* 17

Sautéed chicken breast, wine, lemon juice, capers, butter herb risotto, seasonal vegetables

NY Steak* 23

8oz steak, wild mushrooms, cabernet sauce, garlic mashed potatoes

Top Sirloin USDA Prime* 25

10oz steak, cabernet demi glaze, roasted fingerling potatoes, seasonal vegetables

Sides

Sliced Tomatoes	5
Roasted Yukon Potatoes	5
Garlic Fries	6
Herb Risotto	6
Sautéed Asparagus	7
Capellini Alfredo	7
Seasonal Fruit Bowl	7

Beverages

Fiji® Bottled Water 500ml/1L	5
Perrier® Sparkling Water	5
Assorted Juices	4
Milk (2%, skim, or chocolate, soy)	4
Starbucks® Coffee	3.50
Assorted Tazo® Teas	3
Hot Chocolate	3
Soft Drinks	3

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