

## Appetizers

### Pan-Seared Dungeness Crab Cakes\* 12

*Roasted corn relish, chipotle aioli*

### Pan-Seared Ahi Tuna\* 11

*Served with tempura asparagus, pickled ginger, ponzu sauce*

### Garlic Hummus & Pita\* 7

*Grilled pita bread, fresh vegetables, mixed artesian gourmet olives*

### Edamame\* 8

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

### Teriyaki Beef Tenderloin Tips\* 10

*Fresh pineapple, orange sections, artisan bread*

### Grilled Chicken or Carnitas Quesadilla\* 9

*Blend of cheeses, salsa, homemade guacamole, sour cream*

### Thai Chicken Sauté\* 8

*Served with homemade peanut butter curry sauce*

### Spicy/BBQ Chicken Wings\* 6/12 8/14

*Served with crunchy vegetables*

### NW Clam Chowder\* 6

*Infused with sherry wine*

### Market Soup\* 5

*Chef's daily creation with seasonal ingredients*

## Greens

### Baby Mixed Organic Lettuce\* 6

*English cucumbers, cherry tomatoes, carrots, champagne vinaigrette*

### Farm Salad\* 7

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

### Asian Grilled Chicken Salad\* 13

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

### Chophouse Cobb\* 8

*Mixed baby greens, smoked bacon bits, diced tomato, sliced black olives, hardboiled egg, maytag bleu cheese*

*With grilled chicken \$12/grilled salmon \$15/crab cakes \$16*

### Classic Caesar\* 7

*Crisp romaine hearts, herb focaccia croutons, parmesan cheese, caesar dressing.*

*With grilled chicken \$12/grilled salmon \$15/crab cakes \$16*

## 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\* 13

*Two eggs with your choice of ham, sausage or bacon*

## Mix N Match Pick any two 10

#### Soup

*Soup of the day  
Clam Chowder*

#### ½ Sandwich

*Grilled Turkey Swiss  
Grilled Ham & Cheddar*

#### Salad

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

### **The Classic Burger\* 12**

*Tillamook® cheddar cheese, smoked bacon*

### **Teriyaki Burger\* 12**

*Grilled pineapple, teriyaki sauce*

### **Lamb Burger\* 14**

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

### **Garden Burger\* 11**

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

### **Grilled Chicken BLT\* 12**

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

### **Traditional Club Sandwich\* 12**

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

### **Tandoori Grilled Chicken Sandwich\* 12**

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

### **Cheese Steak Sandwich\* 13**

*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\* 17**

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

### **Halibut Fish & Chips\* 17**

*Beer battered fried halibut fish, spicy tartar sauce, fries*

### **Prawns Capellini\* 19**

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

### **Pan-Seared Halibut\* 19**

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

### **Chicken Piccata\* 15**

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

### **NY Steak\* 19**

*8oz steak, wild mushrooms, cabernet sauce, roasted fingerling potatoes*

### **Three Cheese Ravioli\* 13**

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

## *Sides*

Sliced Tomatoes	5
Roasted fingerling 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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