

MENU

Salads

HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, croutons, honey poppy seed dressing 16

CAESAR SALAD

Chopped romaine, croutons, white anchov	ies,
parmesan crisp, house Caesar dressing	16

WEDGE SALAD

Wedge of iceberg lettuce, chopped	
bacon, cherry tomatoes, candied	
walnuts, house blue cheese dressing	16

STRAWBERRY SALAD

Toasted almonds, red onion, baby spinach,	
frisee, strawberries, Maytag blue cheese,	
honey balsamic vinaigrette.	18

MANGO SALAD

Butter lettuce, baby arugula, cashews, mangos, blueberries, blackberries, blueberry vinaigrette, and goat cheese 18

SALAD ADDITIONS

GRILLED CHICKEN-6 STEAK TIPS-10 GRILLED SHRIMP-10

Seafood & Vegetarian

LOBSTER ROLL

Butter-poached lobster, fresh baked roll, Asian slaw, served with house chips 29

CRAB CAKES

Two 3 oz. Maryland style crab cakes, jumbo lump crab meat, coleslaw, fries, sriracha aioli

YELLOWFIN TUNA POKE BOWL

Cajun yellowfin tuna with fried egg over easy, kimchi, red onion, Baja sauce, pickled ginger, avocado, sushi rice 22

SALMON BOWL

Reriyaki pepper-crusted salmon, sautéed baby bok choy, broccoli, snow peas, bell pepper, carrot, and mushrooms

CHICKEN THAI NOODLES

Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint, sriracha sauce

*vegetarian selection please order without chicken

Burgers & Plates

ALL AMERICAN

8 oz. Certified Angus Beef, Tillamook cheddar, lettuce, tomato, red onion, on a brioche roll, fries, and a pickle

MUSHROOM BURGER

8 oz. Certified Angus Beef, mushrooms, lettuce, fried onions, tomato, on a brioche roll. Served with fries, roasted red pepper ketchup, pickle 22

BARBECUE BRISKET PLATE

Smoked beef brisket, macaroni salad, fries, grilled crostini

22

13

13

16

Sandwiches

HALF SANDWICH & CUP OF SOUP

Choice of turkey, ham, grilled cheese, chicken, or tuna salad: served on toasted white, wheat or rye bread, chips

FULL SANDWICH

Served with chips and a pickle

GRILLED CHEESE

House bread, Swiss cheese, Tillamook Cheddar, shaved scallions, diced tomatoes, grainy mustard sauce, house chips, pickle 13

REUBEN

22

20

20

Grilled thick-cut marble rye bread, tender stacked corned beef, sauerkraut, Swiss cheese, house thousand island dressing, fries, pickle 20

PULLED PORK SANDWICH

Grilled pretzel roll, pulled pork, mango salsa, cilantro, mint, pickled jalapeño, and sweet fries 20

CUBAN

Pulled pork, soppressata, capicola, sliced pickles, and Swiss cheese on a baguette, with whole grain mustard and mojo sauce. 18 Served with chips

CHICKEN MELT

Grilled chicken breast, bacon, barbecue sauce, cheddar cheese, grilled brioche roll, 18 avocado, fries, and a pickle

> **Executive Chef:** Phil Yautzy **Sous Chef:** Yue-man Chiang