

## Dinner Menu

 $Available\ Tuesday-Saturday\ from\ 4:30pm-close$ 

## **SALADS**

| <b>Southwest Chicken Salad</b> Mixed greens, grilled and blackened chicken, black beans, roasted corn, tomatoes, and avocado tossed in Baja ranch dressing then served in a tortilla bowl.                               | 15 |
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| Caesar Salad Freshly chopped romaine topped with hard-boiled egg, Parmesan cheese, and croutons tossed with a Caesar dressing.  Add grilled or blackened chicken - \$4, grilled wild salmon - \$8                        | 11 |
| <b>Cobb Salad</b> Romaine lettuce freshly chopped with diced tomatoes, red onion, blue cheese crumbles, Kalamata olives, bacon, avocado, grilled chicken, and a hard-boiled egg tossed in bleu cheese dressing.          | 15 |
| SANDWICHES, BURGERS & MORE   |    |
| Served with choice of: Caesar salad, French fries or house made coleslaw.<br>Substitute onion rings, tater tots or sweet potato fries - \$2  |    |
| Fish & Chips Wild cod beer-battered in-house with French fries, house-made coleslaw, and dill aioli.   | 22 |
| French Dip Thinly sliced roast beef and cheddar cheese served on Ciabatta bread with a side of au jus.  Make it a classic Philly Cheesesteak sandwich - \$1.50   | 16 |
| Crispy Chicken Sandwich Topped with Swiss, lettuce, tomato, onion, mayo and served on brioche.   | 13 |
| Classic Bacon Cheeseburger  Handcrafted 1/3-lb. special blend ground beef served with lettuce, tomato, onion, and burger sauce.  Make it a burger dip with caramelized onions and Swiss on ciabatta for no extra charge. | 15 |
| ENTRÉES  |    |
| Served with choice of: mashed potatoes or rice pilaf and seasonal vegetables.<br>Add a starter Caesar - \$5, house salad - \$5, or cup of soup - \$4   |    |
| <b>Wild Salmon Picatta</b> Wild Northwest salmon char-broiled and served with classic butter, garlic, and caper sauce.   | 30 |
| 12oz Pork Chop Pan-seared then topped with an onion-beer gravy and fresh herbs.  | 35 |
| Sauteed Prawns With bell peppers, onions, mushrooms, and sun-dried tomatoes then tossed in a dry vermouth butter sauce.  | 25 |
| 8oz Baseball Cut Top Sirloin Char-broiled and topped with a demi-glace of brandy, mushrooms, and fresh berbs   | 32 |