

Dinner Menu

Available Wednesday-Saturday 4:30pm-close

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Caesar Salad	12
Freshly chopped romaine topped with hard-boiled egg, Parmesan cheese, and croutons tossed with a Caesar dressing. <i>Add grilled or blackened chicken -</i> \$7	
Cobb Salad	18
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. Asian Chicken Salad	20
Romaine and spring greens, marinated chicken breast, mandarin oranges, cashews, sweet sesame dressing, and crispy Chinese noodles.	
SANDWICHES, BURGERS & MORE	
Served with choice of: soup du jour, salad, French fries, or house-made coleslaw. Substitute onion rings, tater tots, or sweet potato fries - \$2	
Hand-Dipped Fish & Chips	22
Wild cod beer-battered in-house with French fries, house-made coleslaw, and dill aioli.	
French Dip	18
Thinly sliced roast beef and cheddar cheese served on Ciabatta bread with a side of au jus.	
Crispy Chicken Sandwich	16
Topped with Swiss, lettuce, tomato, onion, mayo and served on brioche.	
Classic Cheeseburger Handcrafted 1/3-lb. special blend ground beef served with lettuce, tomato, onion, and burger sauce.	17
ENTRÉES	
Served with choice of: mashed potatoes, baked potato (Friday only), or rice pilaf and seasonal vegetables. Add a starter Caesar - \$5, house salad - \$5, or cup of soup - \$4	
Wild Salmon Picatta	30
Wild Northwest salmon char-broiled and served with classic butter, garlic, and caper sauce.	
Butternut Squash Ravioli and Starter Salad	28
Tossed in a sage-vermouth butter sauce with spinach, diced tomatoes, and toasted pumpkin seeds.	
House-Made Brisket	20
Slow cooked until tender.	
Roasted Half Chicken	25
Free-range chicken marinated with citrus, garlic, and herbs, then roasted and served with a vermouth-butter sauce.	
Portabella Mushroom Ravioli and Starter Salad	26
Served with a red bell pepper coulis.	
Flat Iron Pork Steak	26
Grilled to perfection and served with a red wine reduction.	
6 oz. Grilled Top Sirloin Char-broiled and topped with demi-glace and a Cabernet steak butter	35
Embers Pasta Alfredo With grilled or blackened chicken – 25 With steamer clams – 34	18