

APPETIZERS

FRIED OYSTERS

FOUR GOOSE POINT OYSTERS WITH OUR COCKTAIL SAUCE . . . 8.50



OYSTER SHOOTER*

LOCAL EXTRA SMALLS, HOUSE MADE COCKTAIL SAUCE, LEMON . . . 2.00



STEAMED MANILA CLAMS

HALF POUND . . . 7.95 POUND . . . 12.95

GRILLED QUESADILLA

THREE CHEESE WITH PROVOLONE, CHEDDAR AND SWISS . . . 7.00

GRILLED CHICKEN WITH DICED TOMATO . . . 9.00

VEGETARIAN WITH AVOCADO, TOMATO AND RED ONION . . . 8.00



STUFFED MUSHROOMS

SMOKED SALMON AND CREAM CHEESE WITH PARMESAN, BAKED . . . 8.00



BRAZILIAN CHEESE PUFFS

CRISPY CRUST, CHEWY CHEDDAR CENTER, GREEN CHILI SAUCE . . . 4.50

FLATBREADS

PESTO, CAPICCOLLA, TOMATO & MOZZARELLA . . . 5.00

ZESTY MARINARA, MOZZARELLA, PEPPERONI, OLIVE, PARMESAN . . . 5.00



SCAMPI STYLE PRAWNS

SEVEN PRAWNS IN BUTTER, LEMON, GARLIC AND WHITE WINE . . . 10.50

FRIED ALASKAN COD

THREE PIECES IN SEASONED PANKO WITH OUR TARTAR SAUCE . . . 9.00

SHANGHAI BEEF SKEWERS

SEARED STRIPS OF STEAK IN SESAME, SOY AND GARLIC . . . 5.50



JUMBO PRAWN COCKTAIL

SEVEN PRAWNS WITH OUR FRESH MADE COCKTAIL SAUCE . . . 10.75

FRESH SALADS

SERVED WITH FRESH BAKED DINNER ROLL AND BUTTER

SHANGHAI BEEF WITH MANDARIN

SEARED STRIPS OF MARINATED BEEF WITH SLICED RED PEPPER MANDARIN ORANGE WEDGES, SLICED CUCUMBER, PEAR TOMATOES SCALLION AND SESAME SEEDS ON A BED OF MIXED GREENS WITH SHREDDED NAPA CABBAGE. SERVED WITH OUR SAVORY MANDARIN SESAME, SOY DRESSING ON THE SIDE . . . 10.50



CHUCKANUT BLUE

FRESH GREENS AND CUCUMBER WITH SLICED OVEN ROASTED TURKEY BREAST AND CRUMBLER BLUE CHEESE. TOPPED WITH TOASTED WALNUTS AND TANGY DRIED CRANBERRIES. SERVED WITH OUR ZESTY, SWEET YOGURT DRESSING . . . 10.25



BALSAMIC TOSCANO

CRISP ROMAINE WITH A MEDLEY OF CRUMBLER FETA CHEESE, MINCED SUNDRIED TOMATO, AND FRESH BASIL. TOPPED WITH ARTICHOKE HEARTS, PEAR TOMATO HALVES AND TOASTED PINE NUTS. SERVED WITH OUR HOUSE MADE BALSAMIC VINAIGRETTE DRESSING . . . 10.00



CALIFORNIA GRILLED CHICKEN

FRESH GREENS TOPPED WITH CHUNKS OF SEASONED ROAST CHICKEN BREAST, AVOCADO SLICES, HARD BOILED EGG, PEAR TOMATO HALVES CUCUMBER AND RED PEPPER. YOUR CHOICE OF DRESSING . . . 10.50

CLASSIC CAESAR*

FRESH ROMAINE LETTUCE, SHREDDED PARMESAN AND OUR GARLIC SEASONED CROUTONS TOSSED WITH OUR HOUSEMADE DRESSING, TOPPED WITH MORE PARMESAN AND CROUTONS.

SIDE SIZE (NO BREAD) . . . 4.95 REGULAR . . . 8.25

ADD OVEN ROASTED CHICKEN BREAST . . . 2.50

ADD TENDER PACIFIC COAST BAY SHRIMP . . . 3.00

ADD 3 PRAWNS, PAN SEARED WITH GARLIC BUTTER . . . 3.95

HOMEMADE SOUPS

ADD FRESH BAKED DINNER ROLL . . . 75

SOUPS OF THE DAY

ALWAYS OFFERING AT LEAST ONE MEATLESS VARIETY

CUP . . . 4.50 BOWL . . . 6.50



CLAM CHOWDER

SEVEN TIME CHAMPION - PEOPLE'S CHOICE

CHUCKANUT CHOWDER COOKOFF

CUP . . . 5.00 BOWL . . . 7.00

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF TIM'S KETTLE STYLE CHIPS, FRENCH FRIES OR ZESTY COLESLAW

GLUTEN FREE BUN . . . 1.00

BISTRO BURGER*

1/2 POUND CUSTOM GROUND BEEF FROM CLAU'S MEATS, SEASONED AND HAND FORMED THEN PAN SEARED TO PERFECTION. TOPPED WITH LETTUCE, TOMATO, MAYONNAISE AND STONE GROUND MUSTARD ON A GRILLED BRIOCHE BUN . . . 11.50

1/4 POUND VERSION . . . 9.50

SWISS, PROVOLONE, CHEDDAR OR MOZZARELLA CHEESE . . . 75

GOLIATH BURGER*

ONE FULL POUND (TWO PATTIES) OF OUR CUSTOM GROUND BEEF PAN SEARED AND TOPPED WITH 4 SLICES OF BACON, CHEDDAR CHEESE AND SMOKED PROVOLONE CHEESE IN A BRIOCHE BUN WITH LETTUCE, TOMATO, MAYONNAISE AND STONE GROUND MUSTARD . . . 16.95

THAI PEANUT ROCKFISH BURGER

GENEROUS PORTION OF PACIFIC ROCKFISH PAN SEARED WITH A SPICY THAI MARINADE. SERVED WITH PEANUT SAUCE, LETTUCE TOMATO AND CUCUMBER ON A TOASTED BUN . . . 10.75
LIKE IT HOT? ASK FOR MORE SPICE. NO PROBLEM!

AVOCADO CHICKEN BURGER

SLICED CHICKEN BREAST, AVOCADO, MELTED PROVOLONE CHEESE, CRISP LETTUCE, AND TOMATO ON A GRILLED BRIOCHE STYLE BUN WITH MAYONNAISE AND DIJON MUSTARD . . . 10.75

PAN SEARED SALMON BURGER

6 OZ WILD CAUGHT SALMON FILET -- NOT A PROCESSED PATTY. PAN SEARED, TOPPED WITH LETTUCE AND TOMATO ON A GRILLED BRIOCHE BUN WITH SAVORY DIJON SEAFOOD SAUCE . . . 11.50

GARDENBURGER

A HEARTY MEATLESS PATTY ON A GRILLED BRIOCHE BUN WITH LETTUCE, TOMATO, CUCUMBER, RED BELL PEPPER, MUSTARD AND MAYO . . . 10.75
SWISS, PROVOLONE, CHEDDAR OR MOZZARELLA CHEESE . . . 75

CIABATTA BEEF DIP

WE'VE UPDATED OUR FRENCH DIP WITH AN ARTISAN QUALITY CIABATTA ROLL AND NEW AU JUS MADE WITH SEASONED BEEF BROTH AND RED WINE REDUCTION. WE CONTINUE TO USE A DOUBLE PORTION OF SLICED ROAST BEEF AND GRILL THE CHAIBATA ROLL WITH BUTTER. IF YOU LIKED THE ORIGINAL, YOU WILL LOVE OUR NEW VERSION . . . 11.75

CIABATTA CHEESE STEAK

OUR NEW CIABATTA ROLL AND MORE MEAT AND PEPPERS ARE THE NEWS HERE. PREMIUM SLICED ROAST BEEF WITH GRILLED ONION AND GREEN BELL PEPPERS SMOOTHED IN MELTED PROVOLONE CHEESE, THEN PILED INTO A WARM CHAIBATA ROLL . . . 11.50



THIS SYMBOL MARKS GLUTEN SAFE ITEMS.

GLUTEN FREE BREAD OR BUN ON ANY SANDWICH OR BURGER . . . \$1.00

SEAFOOD MEALS

OUR SEAFOOD ENTREES ARE SERVED WITH FRESH BAKED DINNER ROLL AND BUTTER. ADD SOUP OR SALAD . . . 2.50
STEAMED BROCCOLI AND CHOICE OF QUINOA RICE PILAF, ROASTED GARLIC MASHED, SLICED STEAMED REDS OR FRENCH FRIES

CRAB STUFFED SOLE

DOVER SOLE STUFFED WITH ATLANTIC CRAB MEAT, PROVOLONE CHEESE, MINCED ROMA TOMATO, RED ONION AND FRESH BASIL. BAKED WITH SEASONED BREAD CRUMBS . . . 18

CITRUS & HERB SALMON

8OZ. FILLET OF WILD CAUGHT COHO FROM BARLEAN'S FISHERY, BAKED WITH HERB BUTTER AND WHITE WINE . . . 17

BAKED SALMON DIJON

8OZ. FILLET OF WILD CAUGHT COHO, TOPPED WITH A SAUCE OF DIJON, PARMESAN AND SOUR CREAM THEN BAKED UNTIL GOLDEN . . . 18

BAKED OYSTERS WITH BACON

HALF DOZEN GOOSE POINT OYSTERS BAKED WITH GARLIC BUTTER AND BACON WITH A CRISP GRATIN TOPPING . . . 16

FRIED OYSTERS

HALF DOZEN FRESH GOOSE POINT OYSTERS SEASONED AND BREADED WITH PANKO THEN FRIED UNTIL GOLDEN. SERVED WITH OUR HOUSEMADE COCKTAIL SAUCE AND FRESH LEMON . . . 16

ROCK FISH PROVENCAL

PACIFIC ROCKFISH POACHED IN ROAST VEGETABLE BROTH WITH CRUSHED CAPERS, GARLIC, WHITE WINE AND HALVED PEAR TOMATOES. A GREAT HIGH PROTIEN, LOW FAT MEAL WITH LOTS OF FLAVOR . . . 15

JUMBO PRAWN SCAMPI

SEVEN LARGE PRAWNS SAUTEED IN BUTTER WITH MINCED GARLIC, FRESH LEMON JUICE, WHITE WINE AND BLACK PEPPER . . . 18

PESTO GRILLED HALIBUT

6OZ HALIBUT FILLET PAN SEARED THEN TOPPED WITH OUR FRESH MADE BASIL AND PINE NUT PESTO THEN FINISHED IN THE OVEN . . . 22

HALIBUT FILLET

6OZ FILLET OF PACIFIC HALIBUT BROILED WITH FRESH LEMON, WHOLE BUTTER AND OF GARLIC AND BLACK PEPPER . . . 21

FISH & CHIPS

ALASKAN TRUE COD LIGHTLY BREADED WITH SEASONED PANKO THEN FRIED UNTIL GOLDEN BROWN. SERVED WITH OUR OVEN BAKED FRENCH FRIES, COLESLAW, AND TARTER SAUCE. . . . 14

PASTA MEALS

OUR PASTA MEALS ARE SERVED WITH FRESH BAKED DINNER ROLL AND BUTTER. ADD SOUP OR SALAD . . . 2.50

ROMESCO CAPOCOLLO *New!*

SEARED STRIPS OF CAPOCOLLO IN A SAUCE OF PUREED ALMONDS, FIRE ROASTED RED PEPPERS, OLIVE OIL, GARLIC AND SMOKED PAPRIKA. TOSSED WITH GLUTEN FREE PENNE PASTA. THIS REGIONAL SPANISH SAUCE IS GLUTEN FREE AND DAIRY FREE . . . 17

SMOKED SALMON LINGUINI

CHUNKS OF PACIFIC NORTHWEST SMOKED SALMON SIMMERED IN A FRESH CREAM SAUCE, SEASONED WITH A PINCH OF DILL AND A DASH OF GARLIC THEN SERVED OVER LINGUINI . . . 16

BUTTERNUT SQUASH LASAGNA

TENDER PASTA LAYERED WITH ROASTED BUTTERNUT SQUASH, PARMESAN CHEESE, AND A RICH ALFREDO STYLE CREAM SAUCE. SEASONED WITH ROSEMARY AND GARLIC THEN BAKED UNTIL GOLDEN BROWN. SERVED WITH A SIDE OF STEAMED BROCCOLI . . . 13

LINQUINI VONGOLE

FRESH LOCAL MANILA CLAMS ON LINGUINE TOSSED WITH DICED TOMATO AND ITALIAN PARSLEY IN A BUTTERY SAUCE MADE FROM THE CLAM'S NECTAR, WHITE WINE, GARLIC AND LEMON. . . . 16

SEAFOOD THERMIDOR

PRAWNS, CLAMS AND ALASKAN TRUE COD WITH SLICED MUSHROOMS AND SCALLIONS IN A SAVORY CREAM SAUCE OF PARMESAN CHEESE, SHERRY AND A HINT OF MUSTARD. SERVED OVER LINGUINI . . . 18

BEEF STROGANOFF

CHUNKS OF BLUE MESA 100% ANGUS, SAUTEED WITH MUSHROOMS AND ONION IN A SAUCE OF SOUR CREAM, RED WINE AND MILD HUNGARIAN PAPRIKA. SERVED OVER LINGUINI . . . 16

BUDGET BAILOUT

MONDAY THRU THURSDAY

5:00PM TO 9:00PM

(EXCEPT HOLIDAYS)

YOUR CHOICE \$10.50

MAY NOT BE COMBINED WITH OTHER DISCOUNTS.

BRAISED PORK MEDALLION

6OZ PORK LOIN TENDERIZED WITH A SEASONED MUSTARD AND APPLE JUICE MARINADE, THEN PAN SEARED.

HOMESTYLE MEATLOAF

1/2 POUND OF OUR FLAVORFUL HOUSEMADE MEATLOAF DRIZZLED WITH OUR RICH AND ZESTY TOMATO SAUCE.

BAKED MACARONI & CHEESE

HOUSEMADE WITH CHEDDAR AND PARMESAN CHESES, TOPPED WITH SEASONED BREAD CRUMBS AND MORE CHEESE THEN BAKED UNTIL GOLDEN. SERVED WITH A SIDE SALAD AND GARLIC BREAD.

BEEF & POULTRY

SERVED WITH FRESH BAKED DINNER ROLL AND BUTTER. STEAMED BROCCOLI AND CHOICE OF QUINOA RICE PILAF, ROASTED GARLIC MASHED, SLICED STEAMED REDS OR FRENCH FRIES
ADD SOUP OR SALAD . . . 2.50

OVEN ROAST CHICKEN BREAST

DRAPER VALLEY NATURAL RAISED CHICKEN BREAST, BRINED THEN OVEN ROASTED UNTIL FALLING OFF THE BONE WITH CRISPY SKIN . . . 14

TOP SIRLOIN STEAK*

6OZ ANGUS, SOURCED LOCALLY FROM CLAU MEATS. BROILED TO ORDER* AND FINISHED WITH JACK DANIELS HERB BUTTER . . . 17
DOUBLE UP WITH A SECOND 6OZ STEAK . . . 8

NEW YORK STEAK*

12OZ ANGUS, SOURCED LOCALLY FROM CLAU MEATS. BROILED TO ORDER* AND FINISHED WITH JACK DANIELS HERB BUTTER . . . 24

ADD 5 LARGE SCAMPI STYLE PRAWNS . . . 30

ADD 5 OZ WILD CAUGHT SALMON FILLET . . . 28

*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDER COOKED AND MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SPLIT ORDERS ADD . . . 1.50

GROUPS OF SIX OR MORE REQUIRE RESERVATIONS.

SENIOR DISCOUNT 5%

ANY INDIVIDUAL 62 YEARS OR OLDER.

*EATING RAW OR UNDER COOKED MEAT
MAY INCREASE YOUR RISK OF FOOD BORNE

18% GRATUITY ADDED TO PARTIES OVER 6 PERSONS.

NOT VALID WITH OTHER DISCOUNTS.
NOT VALID ON BEER OR WINE.

DESSERTS

DELICIOUS CREATIONS MADE FROM SCRATCH WITH WHOLESOME INGREDIENTS IN OUR KITCHEN. YOU CAN TASTE THE QUALITY IN EVERY BITE.

BREAD PUDDING WITH BUTTERED BOURBON SAUCE

A THICK SLICE OF MOIST BREAD PUDDING. SERVED WARM WITH A BUTTERY SAUCE THAT HAS A GOOD KICK OF KENTUCKY BOURBON AND WHIPPED CREAM . . . 6.75
(ALCOHOL HAS NOT BEEN COOKED OUT)

ESPRESSO CHEESECAKE

THE ULTIMATE DESSERT FOR THE NORTHWEST'S CAFFEINE SCENE. TWO LAYERS OF ESPRESSO INFUSED CREAM CHEESE FILLING, CHOCOLATE COOKIE CRUST WITH A MOCHA FUDGE SAUCE DRIZZLED OVER THE TOP. DECORATED WITH FRESH WHIPPED CREAM AND CHOCOLATE CURLS . . . 5.95

UPSIDE DOWN APPLE PIE

DECONSTRUCTED HOT APPLE PIE? A TOPSY TURVEY APPLE CRISP? OR SIMPLY THE BEST PARTS OF APPLE PIE SERVED WARM OVER VANILLA ICE CREAM WITH CHEWY MORSELS OF OATMEAL, WALNUT, CRUMBLE CRUST. TOPPED WITH A DOLUP OF REAL WHIP CREAM AND MORE TOASTED WALNUTS . . . 5.75

CHOCOLATE DECADENCE WITH RASPBERRY PUREE

A MELT IN YOUR MOUTH TEXTURE LIKE CHEESECAKE WITH AN INTENSE, DARK CHOCOLATE FLAVOR. TOPPED WITH CRUSHED RASPBERRIES AND WHIPPED CREAM . . . 5.75

CREME BRULEE

CLASSIC CREAM CUSTARD, SMOOTH AS SILK AND DELECTABLY CRISP WITH A PERFECT BALANCE OF EGGS AND CREAM. FLAVORED WITH THE FINEST PURE VANILLA EXTRACT AND TOPPED WITH A CRUNCHY BRITTLE LAYER OF CARAMELIZED SUGAR . . . 5.50

FUDGE BROWNIE BLISS

A WARM CHEWY BROWNIE SNUGGLED UP TO A COOL SCOOP OF VANILLA ICE CREAM THEN SMOTHERED IN HOMEMADE HOT FUDGE THEN TOPPED WITH FRESH MADE WHIPPED CREAM AND CHOPPED, TOASTED WALNUTS . . . 5.95

MACADAMIA MOUSSE

ROASTED MACADAMIA NUTS FINELY GROUND UNTIL SMOOTH THEN INCORPORATED INTO A RICH CREAMY ALL DAIRY MOUSSE. SERVED WITH CRISP, FLORENTINE STYLE HONEY ALMOND WAFER COOKIES. TRULY, AN INCREDABLY LUXURIOUS EXPERIENCE FOR YOUR TASTE BUDS . . . 5.95

ICE CREAM

TRADITIONAL HARD ICE CREAM PRODUCED IN THE NORTHWEST BY CASCADE GLACIER CO. CHOOSE VANILLA OR CHOCOLATE
3.25 (SINGLE) 4.75 (DOUBLE)

ADD A TOPPING . . . 1.50

RASPBERRY, HOT FUDGE, STRAWBERRY, ESPRESSO FUDGE, BANANA

ICE CREAM FLOATS

CHOOSE YOUR FAVORITE SODA POP TOPPED WITH ONE OR TWO FLOATING SCOOPS OF VANILLA OR CHOCOLATE ICE CREAM
3.75 (SINGLE) . . . 4.75 (DOUBLE)

ESPRESSO

CAFE AMERICANO 2.75
ONE SHOT MELLOWED WITH HOT WATER.

CAFE LATTE 3.50
ONE SHOT WITH GENTLY STEAMED MILK.

CAFE MOCHA 4.00
ONE SHOT, STEAMED MILK AND CHOCOLATE SYRUP.

CAFE BREVE 4.00
ONE SHOT WITH STEAMED HALF-AND-HALF.

CAFE CAPPUCINO 3.75
ONE SHOT, LOTS OF FOAM AND A LITTLE STEAMED MILK.

CHAI TEA 3.75
THE ORIGINAL OREGON CHAI TEA SERVED HOT OR COLD.

ESPRESSO MILK SHAKE . . . 6.50
THICK AND SMOOTH, CHOOSE CHOCOLATE OR VANILLA.

SOY MILK . . . 75 ADDITIONAL

FLAVORINGS . . . 75 ADDITIONAL

EXTRA SHOT . . . 1.00 ADDITIONAL

BEVERAGES

COFFEE, REGULAR OR DECAF . . . 2.50

HOT TEA BY "TAZO" . . . 2.50
AWAKE, ZEN, PASSION, WILD ORANGE, GREEN GINGER, REFRESH, EARL GREY, CALM

ICED TEA, FREE REFILL . . . 2.50

HOT CHOCOLATE 3.00

SAN PELLEGRINO . . . 3.50

RED BULL . . . 4.00

ITALIAN SODA . . . 2.75

SODA POP, FREE REFILL . . . 2.50
(ROOT BEER, SPRITE, ORANGE, COKE, DIET COKE)

DAIRY MILK . . . 1.75 . . . 2.95

CULTURED BUTTERMILK . . . 1.75 . . . 2.95

SOY MILK . . . 2.25 . . . 3.50

ORANGE JUICE . . . 1.75 . . . 2.95

APPLE JUICE . . . 1.75 . . . 2.95

TOMATO JUICE . . . 1.75 . . . 2.95

MILK SHAKES

SUPER THICK! HAND SCOOPED ICE CREAM AND MILK. TOO BIG TO FIT IN A GLASS SO YOU GET THE MIXING CUP TOO. ASK YOUR SERVER ABOUT THE CURRENT FLAVORS . . . 5.50
ADD FRUIT (BANANA OR RASPBERRY) . . . 6.50

MALTED MILK SHAKES

ONE OF OUR SUPER THICK MILK SHAKES WITH AUTHENTIC MALTED MILK POWDER. JUST LIKE THE OLD TIME ICE CREAM FOUNTAINS AND DINERS . . . 5.75