APPETIZERS

FRIED OYSTERS
Four goose Point oysters with our cocktail sauce . . . 9.00

OYSTER SHOOTER*
Local Extra Smalls, House Made Cocktail Sauce, Lemon . . . 2.00

STEAMED MANILA CLAMS
Half pound . . . 8.25  Pound . . . 13.50

GRILLED QUESADILLA
Three cheese with provolone, cheddar and swiss . . . 7.25
Grilled Chicken with diced tomato . . . 9.25
Vegetarian with avocado, tomato and red onion . . . 8.25

STUFFED MUSHROOMS
Smoked salmon and cream cheese with parmesan, baked . . . 8.50

BRAZILIAN CHEESE PUFS
Crispy crust, chewy cheddar center, green chili sauce . . . 5.50

FLATBREADS
Pesto, Capicolla, Tomato & Mozzarella . . . 6.25
Zesty Marinara, Mozzarella, Pepperoni, Olive, Parmesan . . . 6.25

SCAMPI STYLE PRAWNS
Seven prawns in butter, lemon, garlic and white wine . . . 11.00

FRIED ALASKAN COD
Three pieces in seasoned panko with our tartar sauce . . . 9.50

JUMBO PRAWN COCKTAIL
Seven prawns with our fresh made cocktail sauce . . . 11.00

NEW!

BALSAMIC TOSCANO
Crisp romaine with a medley of crumbled 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 . . . 11.25

Bottle . . . 75

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 . . . 13.00

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) . . . 5.50  Regular . . . 10.00
Add oven roasted chicken breast . . . 3.25
Add tender Pacific Coast bay shrimp . . . 3.50
Add 3 prawns, pan seared with garlic butter . . . 4.50

GARDENBURGER
A hearty meatless patty on a grilled brioche bun with lettuce, tomato, cucumber, red bell pepper, mustard and mayo . . . 11.75
Swiss, provolone, cheddar or mozzarella cheese . . . 1.00

GLUTEN FREE BUN . . . 2.00

BISCUIT BURGER*
1/3 pound ground angus, seasoned then hand formed then pan seared to perfection. Topped with lettuce, tomato, mayonnaise and stone ground mustard on a grilled brioche bun . . . 12.00
Swiss, provolone, cheddar or mozzarella cheese . . . 1.00

THAI PEANUT ROCKFISH BURGER*
Generous portion of pacific rockfish pan seared with a spicy thai marinade. Served with sauce, peanut, lettuce, tomato and cucumber on a grilled bun . . . 12.25
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 . . . 12.50

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 . . . 12.75

ANGRY CHICKEN BURGER
Spicy grilled chicken breast with louisiana style red sauce, mozzarella cheese, lettuce, and tomato on a grilled brioche bun with spicy chipotle mayo . . . 11.75

 butcher's BEST

NEW!

BOTTLED:

Bottled . . . 55

SOUPS OF THE DAY
Always offering at least one meatless variety

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Always offering at least one meatless variety

CLAM CHOWDER
Seven time champion - people’s choice
Chuckanut Chowder Cookoff
Cup . . . 5.00  Bowl . . . 7.00

BOTTLED

GLUTEN FREE BUN . . . 2.00

BISCUIT BURGER*
1/3 pound ground angus, seasoned then hand formed then pan seared to perfection. Topped with lettuce, tomato, mayonnaise and stone ground mustard on a grilled brioche bun . . . 12.00
Swiss, provolone, cheddar or mozzarella cheese . . . 1.00

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 . . . 12.25
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 . . . 12.50

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 . . . 12.75

ANGRY CHICKEN BURGER
Spicy grilled chicken breast with louisiana style red sauce, mozzarella cheese, lettuce, and tomato on a grilled brioche bun with spicy chipotle mayo . . . 11.75

GARDENBURGER
A hearty meatless patty on a grilled brioche bun with lettuce, tomato, cucumber, red bell pepper, mustard and mayo . . . 11.75
Swiss, provolone, cheddar or mozzarella cheese . . . 1.00

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 ciabatta roll with butter. If you liked the original, you will love our new version . . . 12.75

Ciabatta Cheese Steak
Our new ciabatta roll and more heat and peppers are the news here. Premium sliced roast beef with grilled onion and green bell peppers smothered in melted provolone cheese, then piled into a warm ciabatta roll . . . 12.50

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

Served with warm sliced baguette 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

**Citrus & Herb SALMON**
8oz. fillet of wild caught coho from Barlean's Fishery, baked with herb butter and white wine... 17.50

**Baked Salmon Dijon**
8oz. fillet of wild caught coho, topped with a sauce of dijon, parmesan and sour cream then baked until golden... 18.50

**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

**Fried Oyster Dinner**
Half dozen fresh Goose Point oysters seasoned and breaded with panko then fried until golden. Served with our housemade cocktail sauce and fresh lemon... 16.50

**Rock Fish Provencal**
Pacific rockfish poached in roast vegetable broth with crushed capers, garlic, white wine and halved pear tomatoes. A great high protein, low fat meal with lots of flavor... 15.50

**Jumbo Prawn Scampi**
Seven large prawns sautéed in butter with minced garlic, fresh lemon juice, white wine and black pepper... 19.00

**Fish & Chips**
Alaskan true cod lightly breaded with seasoned panko then fried until golden brown. Served with our oven baked french fries, coleslaw, and tartar sauce... 14.50

**Budget Bailout**
Monday thru Thursday
5:00PM to 9:00PM
(except holidays)

**Your Choice $11.00**
May not be combined with other discounts.

**Classic Chicken Caesar**
Fresh romaine lettuce, shredded parmesan and our garlic seasoned croutons tossed with our housemade dressing, topped with more parmesan and croutons.

**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 cheese, topped with seasoned bread crumbs and more cheese then baked until golden. Served with a side salad and garlic bread.

**BEEF & POULTRY**

Served with warm sliced baguette 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

**Top Sirloin Steak**
6oz Double R Ranch Choice, cooked to order and finished with Jack Daniels herb butter... 18
Add 5 large scampi style prawns... 24
Add 5 oz wild caught salmon fillet... 22

**New York Steak**
12oz Double R Ranch Choice, cooked to order and finished with Jack Daniels herb butter... 27
Add 5 large scampi style prawns... 33
Add 5 oz wild caught salmon fillet... 31

**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 linguine... 16.75

**Linguini 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... 16.95

**Smoked Salmon Linguini**
Chunks of Blue Mesa 100% Angus, sautéed with mushrooms and onion in a sauce of sour cream, red wine and wild Hungarian paprika. Served over linguine... 16.50

**BEEF STROGANOFF**
Chunks of Blue Mesa 100% Angus, sautéed with mushrooms and onion in a sauce of sour cream, red wine and wild Hungarian paprika. Served over linguine... 16.50

**Rock Fish Provencal**
Pacific rockfish poached in roast vegetable broth with crushed capers, garlic, white wine and halved pear tomatoes. A great high protein, low fat meal with lots of flavor... 15.50

**Signed Salad**
Served with warm sliced baguette and butter. Add soup or salad... 2.50

**Substitute Gluten Free Pasta**... 2.00

**Cajun Chicken**
Spicy grilled chicken breast, simmered in New Orleans style creole tomato sauce served over linguine with creme fraiche... 15.00

**Briannna's Lemon Chicken**
Chicken breast sautéed in butter, white wine and garlic with fresh lemon, cherry tomatoes, scallion and shaved parmesan. Served over linguine... 15.00

**Romescap qllocollo**
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... 16.95

**MONDAY thru Thursday**
5:00PM to 9:00PM
(except holidays)

**Your Choice $11.00**
May not be combined with other discounts.

**Classic Chicken Caesar**
Fresh romaine lettuce, shredded parmesan and our garlic seasoned croutons tossed with our housemade dressing, topped with more parmesan and croutons.

**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 cheese, topped with seasoned bread crumbs and more cheese then baked until golden. Served with a side salad and garlic bread.

**Split orders add... 1.50**

18% gratuity added to parties over 6 persons.

Senior Discount 5%
62 years or older - not valid with other discounts
Not valid on beer or wine.

* Items marked with an asterisk may be served raw or under cooked and may increase your risk of food borne illness.
Delicious creations made from scratch with wholesome ingredients in our own kitchen.

**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 CHEESECAKE**

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 a chocolate curl . . . 5.95

**CHOCOLATE DECADENCE WITH RASPBERRY PUREE**

A dense, rich, melt in your mouth texture with an intense, dark chocolate flavor. Topped with crushed raspberries and whipped cream . . . 5.75

**CREME BRULEE**

Classic cream custard. Lightly sweetened and flavored with the finest pure vanilla extract. Topped with a crunchy 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

**CHAI TEA**

The original Oregon Chai Tea served hot or cold.

- 4.00

**ESPRESSO MILK SHAKE**

Thick and smooth, choose chocolate or vanilla.

- 6.50

**SOY MILK**

- 75 additional

**FLAVORINGS**

- 75 additional

**EXTRA SHOT**

- 1.00 additional

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**ESPRESSO**

**CAFE AMERICANO**

Double shot mellowed with hot water.

- 3.25

**CAFE LATTE**

Double shot with gently steamed milk.

- 4.00

**CAFE MOCHA**

Double shot, steamed milk and chocolate syrup. Topped with whipped cream.

- 4.50

**CAFE BREVE**

Double shot with steamed half-and-half.

- 4.50

**CAFE CAPPUCINO**

Double shot, lots of foam and a little steamed milk.

- 4.00

**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 . . . 6.95

(Alcohol has not been cooked out)

**UPSIDE DOWN APPLE PIE**

Deconstructed hot apple pie. The best parts of apple pie served warm over vanilla ice cream with chewy morsels of oatmeal, walnut crumble crust. Topped with whip cream and toasted walnuts . . . 5.95

**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 SHAKE**

One of our super thick milk shakes with authentic malted milk powder. Just like the old time ice cream fountains and diners . . . 5.75

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**BEVERAGES**

**COFFEE**

- Regular or decaf . . . 2.50

**HOT TEA BY “TAZO”**

Awake, Zen, Passion, Wild Orange, Green Ginger, Refresh, Earl Grey, Calm

- 2.50

**ICED TEA**

Free refill . . . 2.50

**HOT CHOCOLATE**

- 3.00

**SAN PELLEGRINO**

- 3.50

**RED BULL**

- 4.00

**ITALIAN SODA**

- 2.75

**SOYA MILK**

- 75 additional

**DRIED MILK**

- 2.95

**COGNAC MILK**

- 2.95

**GARFIELD MILK**

- 2.95

**ORANGE JUICE**

- 1.75 . . . 2.95

**APPLE JUICE**

- 1.75 . . . 2.95

**CULTURED BUTTERMILK**

- 1.75 . . . 2.95

**SOY MILK**

- 2.25 . . . 3.50

**CARAMEL MILK**

- 2.95

**FRUIT JUICE**

- 2.95

**SOY MILK**

- 2.25 . . . 3.50

**MACARONI TEA**

- 2.95

**FLAVORINGS**

- 75 additional

**EXTRA SHOT**

- 1.00 additional

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**FLAVORINGS**

- 75 additional

**EXTRA SHOT**

- 1.00 additional

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**GLUTEN SAFE**