

APPETIZERS

Scampi Style Prawns

Seven prawns in butter, lemon, garlic and white wine . . . 11 GF

Stuffed Mushrooms

Smoked salmon and cream cheese baked with parmesan. . . . 8.50

Brazilian Cheese Puffs

Crispy crust, chewy cheddar center, with a green chili crema . . . 6.25 GF

New!

Grilled Sourdough

Rosemary and sea salt artisan bread with balsamic & EVOO. . . 5.50

Brussels Sprouts

Fried and tossed with a balsamic reduction. . . . 6 GF/V

Steak Bites

Handcut angus beef tenderloin, marinated in soy, sesame & green onions. . . . 7.50

Artisan Flatbreads

Goat Cheese, grilled onion, pesto and arugula . . . 7.50
Marinara, mozzarella, pepperoni, olive, parmesan . . . 7.50

FRESH SALADS

Served with warm sliced baguette and butter

Balsamic Toscano

Crisp romaine with a medley of crumbled feta cheese, minced sundried tomato, and fresh basil, topped with artichoke hearts, grape tomato and toasted pine nuts. Served with our house made balsamic vinaigrette dressing . . . 13 GF/V

Seared Ahi Salad

Seared Ahi Tuna served over seasoned seaweed salad, fresh cabbage, and baby greens, topped with crispy wonton threads, toasted sesame seeds, avocado, grape tomato and green onions. Served with wasabi aioli and sweet soy-sriracha reduction. . . . 16

Ancient Grain Bowl

Quinoa and farro on a bed of baby arugula, topped with sliced avocado, cucumber, toasted almonds, and dried cranberries. Served with balsamic and olive oil. . . 14.25 V
add chicken. . . 3.50 add prawns, salmon or carnitas. . . 4.50

New!

Beet Salad

Roasted baby beets with braised greens, citrus herbed goat cheese, toasted pistachios, baby arugula and drizzled with a balsamic reduction and EVOO. . . 14.25

California Grilled Chicken

Fresh greens topped with grilled chicken breast, avocado slices, hard boiled egg, grape tomato, cucumber and roasted red pepper.
Your choice of dressing . . . 15.25 GF

Classic Caesar*

Fresh romaine lettuce, shaved parmesan and our garlic seasoned croutons tossed with our housemade dressing.

Side size . . . 7 Regular . . . 11
add oven grilled chicken breast . . . 4
add pan seared wild salmon fillet . . . 4.50

Add 3 prawns, pan seared with garlic butter . . . 4.50

*items marked with an asterisk may be served raw or under cooked and may increase your risk of food borne illness.

HOMEMADE SOUPS

Add warm sliced baguette . . . 75

Soups of the Day

Always offering at least one meatless variety
Cup . . . 5 Bowl . . . 7



Clam Chowder

Seven time champion - people's choice
Chuckanut Chowder Cookoff
Cup . . . 6 Bowl . . . 8

BURGERS & SANDWICHES

Served with your choice of Tim's Kettle Style Chips, French Fries or Housemade Coleslaw

Sub soup or salad . . . 3

GLUTEN FREE BUN . . . 2

Bistro Burger*

1/2 pound ground Angus, seasoned, hand formed, then grilled to perfection. Topped with lettuce, tomato, mayo and deli style mustard on a grilled brioche bun . . . 13.95
swiss, provolone, cheddar or mozzarella cheese . . . 1
add bacon. . . 1.50

Avocado Chicken Burger

Grilled chicken breast, avocado, melted provolone cheese, crisp lettuce, and tomato on a grilled brioche bun with mayo and brown mustard . . . 13.50

Thai Peanut Fish Burger

Pacific cod, pan seared with a spicy Thai marinade, served with peanut sauce, lettuce tomato and cucumber on a toasted Bun . . . 13.25
Like it hot? Ask for more spice. No problem!

Salmon Burger

Handcut wild salmon fillet, pan seared, and topped with lettuce tomato and tartar sauce on a grilled brioche bun . . . 13.75

Beef Dip

Roast beef, with au jus made from seasoned beef broth and red wine reduction.
Served on a grilled ciabatta bun . . . 13.25
add grilled onions and green peppers. . . 1.50
swiss, provolone, cheddar or mozzarella cheese . . . 1

Garden Melt

Zucchini, eggplant and roasted red peppers, then roasted with balsamic and herbs on ciabatta bun, with melted provolone pesto aioli and sliced avocado. . . 13 V

Salad Dressings

Homemade

Raspberry Poppy Seed Vinaigrette, Tomato Basil Vinaigrette
Zesty Yogurt, Balsamic Vinaigrette

Also available

Blue cheese, Ranch, Thousand Island, Italian & Honey mustard

SEAFOOD MEALS

BEEF & POULTRY

All entree's come with seasonal veggies and your choice of quinoa rice pilaf, garlic mashed potatoes, or french fries

Add soup or salad . . . 3

New!

Grilled Wild Salmon

Char-broiled wild salmon fillet topped with citrus herbed goat cheese and a sweet-smokey chipolte drizzle. . . 22 GF

Fish & Chips

Alaskan cod lightly breaded with seasoned panko then fried until golden brown. Served with our french fries, coleslaw, and tartar sauce. . . 15.75

New!

Crab Cakes

3 crab cakes, seared golden, served on a bed of baby arugula with lemon aioli and balsamic reduction. . . 24

Jumbo Prawn Scampi

Seven large prawns sauteed in butter with minced garlic, fresh lemon juice, white wine and black pepper . . . 19 GF

New York Steak

10oz Angus Choice* , cooked to order and finished with bleu Cheese herb butter . . . 28
add 5 large scampi style prawns . . . 34
add 5 oz wild caught salmon fillet . . . 33

Top Sirloin Steak

8oz Angus Choice*, cooked to order and finished with bleu cheese herb butter . . . 20
add 5 large scampi style prawns . . . 26
add 5 oz wild caught salmon fillet . . . 25

New!

Porchetta

Pork loin rolled with goat cheese, dried cranberries, spinach and pistachios, topped with a pan jus and cranberry relish. . .22 GF

PASTA MEALS

Our pasta meals are served with warm sliced baguette and butter. Add soup or salad . . . 2.50

Substitute Gluten Free Pasta . . . 2.00

Pesto Alfredo

Housemade pinenut & basil pesto, in a cheesy white cream sauce. Tossed in gluten free penne pasta (also available with linguini noodles). . . 16.50
add chicken. . . \$3.50
add prawns. . . \$4.50

Smoked Salmon Linguini

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 . . . 18.75

Winter Squash Rissotto

Rich and creamy herbed risotto, with coriander roasted butternut squash and sauteed wild mushrooms. Topped with parmesan cheese and seasonal vegetables. . .18 GF/V

Beef Stroganoff

Slow roasted pot roast, with sauteed mushrooms and onion in a cream, and red wine sauce Served over linguini . . . 17.50

WEEKDAY SPECIALS

MONDAY thru THURSDAY

5:00pm to 9:00pm
(except holidays)

YOUR CHOICE \$13.50

May not be combined with other discounts.

Traditional Spaghetti & Meatballs

Meatballs made in house, simmered in a rich marinara sauce over pasta and topped with shaved parmesan. Served with a side salad and garlic bread.

Homestyle Meatloaf

1/2 pound of our flavorful housemade meatloaf drizzled with our rich and zesty tomato sauce. Your choice of side.

Baked Macaroni & Cheese

Housemade with cheddar and parmesan cheeses, topped with seasoned bread crumbs and more cheese then baked until golden. Served with a side salad and garlic bread.

* items marked with an asterisk may be served raw or under cooked and may increase your risk of food borne illness.

18% gratuity added to parties over 6 persons.

GF= Gluten free V= vegetarian

SENIOR DISCOUNT 5%

62 years or older - not valid with other discounts
Not valid on beer or wine.

DESSERTS

Delicious creations made from scratch with wholesome ingredients in our own kitchen.

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 . . . 7.25
(Alcohol has not been cooked out)

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 . . . 6.25

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, and a walnut crumble crust. Topped with whip cream and toasted walnuts . . . 6

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 . . . 6 GF

Creme Brulee

Classic cream custard. Lightly sweetened and flavored with the finest pure vanilla extract. Topped with a crunchy layer of caramelized sugar . . . 5.75 GF

Fudge Brownie Bliss

A warm chewy brownie snuggled up to a cool scoop of vanilla ice cream then smothered in homemade hot fudge. Topped with fresh made whipped cream and chopped, toasted walnuts . . . 6.25

Seasonal Selection

Ask your server about our amazing dessert we make each season. . . 6.25

Ice Cream

Traditional hard ice cream produced in the Northwest by Cascade Glacier Co. Choose Vanilla or Chocolate
3.25 (single) 4.75 (double) GF

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 3.75
Double shot mellowed with hot water.

Cafe Latte 4.50
Double shot with gently steamed milk.

Cafe Mocha 4.95
Double shot, steamed milk and chocolate syrup.

Cafe Breve 4.95
Double shot with steamed half-and-half.

Cafe Cappuccino 4.50
Double shot, lots of foam and a little steamed milk.

Chai Tea 4.50
The original Oregon Chai Tea served hot or cold.

Espresso Milk Shake . . . 7.50
Thick and smooth, choose chocolate or vanilla.

Soy Milk . . . 75 additional

Flavorings . . . 75 additional

Extra Shot . . . 1.00 additional

BEVERAGES

Coffee, regular or decaf . . . 2.95

Hot Tea by "TAZO" . . . 2.95
awake, zen, passion, wild orange, green ginger, refresh, earl grey, calm

Iced Tea, free refill . . . 2.50

Hot chocolate 3.25

Voss Sparkling. . . 3.50

Italian Soda . . . 3.75

Soda Pop, free refill . . . 2.95
(root beer, sprite, orange, coke, diet coke)

Dairy Milk . . . 2. 3.95

Cultured Buttermilk . . . 3.00 . . . 3.95

Orange Juice . . . 3.00 . . . 3.95

Apple Juice . . . 3.00 . . . 3.95

Tomato Juice . . . 3.00 . . . 3.95

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 . . . 7.25
Add fruit (banana or raspberry) . . . 8.25

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 . . . 7.50