



Appetizers/Small Plates

Seared Beef Tips * Served with Wasabi Slaw and Hoisin Sauce	7.95
Bruschetta Changes Daily with Local Ingredients	5.95
Lettuce Wraps * Thinly Sliced Beef, Veggies and Dipping Sauce	9.95
Oysters on the Half Shell * Cocktail Sauce and Mignonette Sauce	11.95
Ancho Onion Rings With Grilled Pineapple and Chipotle Aioli	6.95
Antipasto Plate * A Selection of Made in House and Imported Meat and Cheeses	11.95
Crab Tower * Fresh Dungeness Crab, Roasted Red Bell Pepper, Mango and Avocado	16.95
Salad Roll * Veggies with King Crab, Sweet Thai Chile Sauce	7.95
Flat Bread * Changes Daily with Local Ingredients	8.00

Soups & Salad

French Onion Soup Gruyere and Swiss Cheese	7.00
Soup of the Day Made Fresh Daily with Local Ingredients	4/7
House Caesar Salad Hearts of Romaine, Fresh Parmigiano' Reggiano and House Made Garlic Croutons Add Chicken or Prawns * 5.00	5/8
Seasonal Salad Use of only the Freshest Local produce Ask you Server about what's Fresh Today	9.00
Heirloom Tomato, Mozzarella Balsamic Reduction, Basil and Sel Gris	9.00
Wedge Iceberg & Blue Blue Cheese, Bacon and Tomatoes	8.00
House Salad Mixed Greens and Tomato, Red Onion and Croutons with your Choice of Dressing	5.00

<i>Add a Side</i>	5.00
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Creamed Spinach	Sautéed Mushrooms
Creamy Polenta	Creamy Macaroni & Cheese

Steaks & Chops

Flank Steak* Marinade Flank Steak Served with Black Bean Corn Salad and Roasted Purple and Red Potatoes	14.95
Filet Mignon * 6 oz Filet with Potato Croquette, Béarnaise Sauce and Seasonal Vegetables	22.95
New York Strip Loin * 10 oz Steak with Baked Potato and Seasonal Vegetables	20.95
Rib-eye * Carlton Farms Dry Aged 12 oz Rib-eye with Peppercorn Sauce, Mashed Potatoes and Seasonal Vegetables	24.95
Surf & Turf * 8 oz Top Sirloin and Scampi Prawns Served with Mashed Potatoes and Seasonal Vegetables	23.95
Lamb Chops * Served with Blood Orange Gastrique, Creamy Polenta And Seasonal Vegetable	22.95
Double Cut Pork Chop * Carlton Farms Chop Served with Apple Ginger Chutney, Mashed Potatoes and Seasonal Vegetables	19.95
Top Sirloin * 8 oz Top with Pinot Noir Demi Served with Mashed Potatoes and Seasonal Vegetables	17.95

House Specialties

Baked Macaroni & Blue Cheese * Blue Cheese, House Smoked Bacon and Penne Pasta	9.95
Cascade Natural Meat Loaf * Topped with House Smoked Bacon and Served with A Mushroom Sauce, Mashed Potatoes and Seasonal Vegetable	14.95
Seared Rock Fish * Creamed Brussels Sprouts with House Smoked Bacon	16.95
Saint Louis Style Ribs * ½ Rack Carlton Farm Pork, Chef Prepared BBQ Sauce or Mop Sauce, Baked Beans and Seasonal Vegetables	17.95
BBQ Platter * Hot Link Sausage, Pulled Pork and Ribs Served with Baked Beans and Seasonal Vegetable	18.95
Prawn Scampi * Prawns Tossed in a White Wine, Basil Butter Sauce Served with Rice and Cherry Tomatoes	19.95
Cowboy Rib Steak * 20 oz Bone-In with Baked Beans and Seasonal Vegetable	29.95
Chicken Marsala * Draper Valley Chicken Breast, Mashed Potatoes and Seasonal Vegetables	17.95
Portobello Ravioli With Olive Oil, Pear Tomato and Basil	16.95

Call for Reservations 360-723-0810

We Support our Local Farmers: Carlton Farms Pork, Cascade Natural Beef, Draper Valley Chicken, Gus & CO. Produce
*Meat and fish can be cooked to order. Consuming raw or undercooked meat & fish may increase your risk of food borne illness.