

SMALL BITES @ APPS

 **SPICY CALAMARI \$18**
fried squid | sweet chili aioli

BAR PLATTER \$21 GF
portobello mushroom fries | cheese curds | fried pickles
jalapeno bottle caps | cheesy jalapeno potato bites
chipotle ranch dipping sauce

JUMBO PRETZEL \$5 v
fresh baked jumbo pretzel | gouda cheese sauce

CHICKEN WINGS \$19
choose teriyaki, bbq, buffalo or red chili garlic wing sauce
choose ranch or blue cheese dipping sauce

SPINACH and ARTICHOKE DIP \$9 v
spinach | artichoke | cream cheese | baked pita

MARSALA STEAK TIPS \$15
steak | wild mushrooms | marsala wine sauce

SMOKED GOUDA FRIES \$13
potato wedges | smoked gouda | bacon | scallions

DEVILS ON HORSEBACK \$19
bacon wrapped Alaskan scallops

SOUP @ SALAD

EVERETT'S HOUSE SALAD \$13 GF, V, VG
mixed greens | tomatoes | cucumbers | carrots
pickled onions

BLUE CHEESE WEDGE SALAD \$12 GF
iceberg wedge | bacon | tomatoes | cucumbers | onions

STEAK & MUSHROOM SALAD \$19 GF
grilled steak | portobello | onions | greens | balsamic

EVERETT'S SEAFOOD CHOWDER \$10
Alaskan seafood | bacon | potato | onions | chive oil

Marked items are gluten-free (GF), vegetarian (V), or vegan (VG)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Parties of 8 or more are subject to an automatic 20% gratuity

BURGERS

CLASSIC CHEESEBURGER \$15
beef patty | lettuce | tomato | onion | pickle
white cheddar | brioche bun
add bacon \$3

M&M BURGER \$15
beef patty | sautéed wild mushrooms
muenster cheese | brioche bun

COWBOY BURGER \$17
beef patty | bacon | onion rings | barbecue
white cheddar | smoked gouda | tomato | brioche bun

 **FIRECRACKER BURGER \$17**
beef patty | spicy aoli | pepper jack cheese
jalapenos | brioche bun
add bacon \$3

SANDWICHES

RIBEYE DIP \$20
shaved ribeye | peppers | onions | smoked gouda
roasted garlic aioli | toasted ciabatta roll | au jus

TURKEY BACON GUAC WRAP \$15
roasted turkey | bacon | guacamole | tomato
mixed greens | pita

BUTTERMILK FRIED CHICKEN SANDWICH \$16
fried chicken breast | lettuce | tomato | mayo
cheese | brioche bun

SALMON RUEBEN \$19
blackened red salmon | sauerkraut | swiss cheese
thousand island dressing | brioche bun

burgers and sandwiches come with seasoned fries

substitute sweet potato fries or onion rings for \$3

add a cup of soup or side salad to any meal for \$5

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ENTREES

BEEF

Everett's proudly serves Alaskan beef
Our steaks are cooked to order and finished with our
signature butters and sauces

TOP SIRLOIN \$32 GF

GRILLED to ORDER

TOPPED with TALLOW BUTTER

BONE-IN NEW YORK STRIP \$44 GF

RICH and FLAVORFUL

TOPPED with ESCARGOT BUTTER

BONELESS RIBEYE \$54 GF

STEAK LOVER'S STEAK

MARbled and TENDER

TOPPED with GORGONZOLA BUTTER

All entrees above include a HOUSE SALAD and
SEASONAL VEGETABLES with
YUKON GOLD GARLIC MASHED POTATOES

HOUSE SPECIALTIES

FRESH ALASKAN FISH and CHIPS \$18

ALASKAN COD served with TARTAR SAUCE

HOUSE-MADE SLAW and FRENCH FRIES

SHRIMP SCAMPI \$26

GULF SHRIMP sautéed in WHITE WINE and GARLIC
served with LINGUINE PASTA

PORTOBELLO RAVIOLI \$24 v

PORTOBELLO MUSHROOM ASIAGO RAVIOLI

served in a GARLIC CREAM sauce

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DELECTABLE DESSERTS

All desserts are made fresh in-house

WHITE CHOCOLATE PUMPKIN CHEESECAKE \$10

Pumpkin Cheesecake Layered in White Chocolate

TRADITIONAL CRÈME BRÛLÉE \$9 GF, V

Vanilla Bean Custard Topped with Carmelized Sugar

SPICED CARROT CAKE \$11 v

Spiced Carrot Cake with Walnuts and Coconut
with Warm Caramel Sauce over Vanilla Ice Cream

CHERRIES EMILIA \$18 v

Ice Cream in an Almond Tulip Cup surrounded by Dark
Sweet Red Cherries in Port Wine Syrup
Generously sized for sharing!

CHOCOLATE BOMB \$11 v

Chocolate Soufflé Cake Layered with Chocolate Mousse
covered with Grand Marnier Chocolate Sauce

SPICED APPLE BREAD PUDDING \$12 v

Bread Pudding with Sliced Apples in a
Spiced Cider Anglaise Sauce

DESSERT CORDIALS, WINES, LIQUEURS & COFFEES

Amarula Cream	\$ 6.50
B and B Liqueur	\$ 8.50
Bailey's Irish Crème	\$ 6.50
Disaronno Amaretto	\$ 7.00
2008 Disznoko 5 Puttonyos	\$15.00
Drambuie	\$ 8.50
Frangelico Hazelnut Liqueur	\$ 7.00
Godiva Chocolate Liqueur	\$ 7.00
Graham's Six Grapes Reserve Port	\$ 8.00
Graham's 10-year Tawny Port	\$11.00
Graham's 20 year Tawny Port	\$14.00
Grand Marnier	\$ 8.50
Kahlua Coffee Liqueur	\$ 7.00
Rum Chata	\$ 7.00
Terra d' Oro Zinfandel Port	\$12.00
Coffee Americano	\$ 6.00
Coffee Breve	\$ 6.00
Coffee Latte	\$ 6.00
Coffee Cappuccino	\$ 6.00

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