

SMALL BITES & APPS

CHICKEN WINGS \$19

teriyaki | bbq | buffalo | red chili garlic | nashville hot
jalapeno pineapple | harissa pepper
ranch or blue cheese dipping sauce

SPINACH and ARTICHOKE DIP \$16 v

spinach | artichoke | cream cheese | baked pita

MARSALA STEAK TIPS \$21

steak | wild mushrooms | marsala wine sauce
Garlic | cream

SMOKED GOUDA FRIES \$15

potato wedges | smoked gouda | bacon | scallions

DUNGENESS CRAB MAC & CHEESE \$24

pasta shells | crab | smoked gouda | herb breadcrumbs

SPICY CALAMARI \$19

calamari | breaded and deep fried | sweet chili aioli
blackened Spice

PAN-SEARED CALAMARI \$19

calamari | white wine | butter | lemon | capers
lightly breaded | heavy cream | fresh thyme

BLIND DATES \$16 GF

dates | bacon | goat cheese | balsamic reduction

SALT & PEPPER SHRIMP \$21

large prawns | buttermilk battered and fried
kosher salt | black pepper | sweet chili and garlic aioli

FRESH STEAMED CLAMS \$21

fresh clams | white wine | butter | lemon | french baguette
thyme | basil | green onions | garlic

SNAKE RIVER FALLS KOBE BEEF SLIDERS \$21

kobe beef | bacon jam | sriracha aioli
cheddar | mini brioche buns

SALADS

EVERETT'S HOUSE SALAD \$13 GF, V, VG

mixed greens | tomato | cucumber | carrot | pickled onion

STEAK & MUSHROOM SALAD \$32 GF

8oz top sirloin | portobello | onions | greens | balsamic

ARUGULA SALAD \$17 GF

arugula | bacon lardons | pears | onions | parmesan
fried shallots | balsamic vinegar | olive oil
sea salt | black pepper

BEETS & BERRIES \$19 GF

roasted pepitas | feta | pickled onion | cashew spread
mixed greens | shallot vinaigrette

MEDITERRANEAN SALAD \$18 GF

ripe tomatoes | cucumbers | red onions | basil | feta cheese
kalamata olives | olive oil | balsamic vinegar | red peppers

CLASSIC CAESAR \$8

Romaine lettuce | parmesan cheese | cracked pepper | crou-
tons | Caesar dressing

Protein options — Halibut or Steak add \$12

Shrimp add \$9 or Chicken add \$6

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

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

*Parties of 6 or more and Everett's group activity attendees are
subject to an automatic 20% gratuity.*

DELECTABLE DESSERTS

All desserts are made fresh in-house

SPICED CARROT CAKE \$13

*Spiced carrot cake with pecans and coconut
with warm Caramel sauce over vanilla ice cream*

BERRIES AND ICE CREAM \$13

*A scoop of vanilla ice cream with fresh mixed berries
topped with whipped cream and
served with raspberry sauce*

FRENCH CLASSIC CHOCOLATE MOUSSE \$13

*Chocolate Mousse topped with Chantilly cream
and served with raspberry sauce*

CHOCOLATE POT DE CREME \$13

*Classic chocolate custard in a pot topped with
Frangelico Anglaise and Chantilly cream*

CLASSIC CRÈME BRULEE \$13

*Classic vanilla bean custard topped with a
crisp sheet of caramel and Chantilly cream*

CHOCOLATE BOMB \$13

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

CHEESECAKE \$13

*Classic cheesecake served with fresh berries and rasp-
berry sauce*

BREAD PUDDING \$13

*House made apple bread pudding topped with vanilla
ice cream and drizzled with a brandy anglaise*

DESSERT CORDIALS, WINES, SPECIALTY DRINKS, 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 |
| Graham's Six Grapes Reserve Port | \$ 8.00 |
| Graham's 10-year Tawny Port | \$ 11.00 |
| Graham's 30-year Tawny Port | \$ 17.00 |
| 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 |
| Coffee Mocha | \$ 6.00 |
| Italian Soda | \$ 6.00 |
| Virgin Mojito | \$ 8.00 |
| Strawberry Lemonade | \$ 6.00 |
| Raspberry Lemonade | \$ 6.00 |
| Blueberry Lemonade | \$ 6.00 |

SOUPS

EVERETT'S SEAFOOD CHOWDER \$12 v
alaskan halibut, cod, shrimp & clams | bacon | potato
onions | chive oil

TOMATO AND BASIL SOUP \$10 v
tomatoes | cream | basil | croutons

BURGERS & SANDWICHES

CLASSIC CHEESEBURGER \$17 *
beef patty | lettuce | tomato | onion | pickle
cheddar | brioche bun
add bacon \$3

MJ BURGER \$17 *
beef patty | sautéed wild mushrooms
colby jack cheese | brioche bun

COWBOY BURGER \$19 *
beef patty | bacon | onion rings | barbecue
cheddar | smoked gouda | tomato | brioche bun

 **FIRECRACKER BURGER \$19 ***
beef patty | spicy aioli | pepper jack cheese
breaded jalapenos | brioche bun
add bacon \$3

BLACKENED HALIBUT BURGER \$28
blackened halibut | cajun tartar sauce | lettuce
tomatoes | red onions | brioche bun

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

 **NASHVILLE HOT CHICKEN SANDWICH \$16**
buttermilk fried chicken breast | lettuce | tomato | mayo
cheese | brioche bun

HOUSE SMOKED CORNED BEEF REUBEN \$19
smoked corned beef | sauerkraut
swiss cheese | thousand island dressing | brioche bun

RED SALMON REUBEN \$22
red salmon | sauerkraut
swiss cheese | thousand island dressing | brioche bun

FRESH ALASKAN FISH and CHIPS \$18
alaskan cod | tartar sauce | slaw | french fries

CUBANO \$17
house made pulled pork | smoked ham | dill pickles
house made bacon jam | mustard sauce | swiss cheese

GRILLED CHEESE AND BACON JAM SANDWICH \$19
pepper jack | smoked gouda | cheddar | bacon jam
served with tomato and basil soup

CLASSIC PRIME RIB FRENCH DIP \$23
Prime rib | caramelized onions | guryere | French baguette
French onion au jus

**burgers and sandwiches come with
seasoned fries or macaroni salad
substitute sweet potato fries or onion rings for \$3
add a cup of soup or side salad to any meal for \$5**

ENTREES

BEEF

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

8 oz. TOP SIRLOIN \$34 GF*
GRILLED to ORDER
TOPPED with TALLOW BUTTER

8 oz. FILET MIGNON \$46 GF*H
SEARED TO YOUR LIKING
TOPPED with MUSHROOM BORDELAISE SAUCE

22 oz. BONELESS RIBEYE \$67 GF*H
STEAK LOVER'S STEAK
MARBLED and TENDER
TOPPED with GORGONZOLA BUTTER

18 oz. NEW YORK STRIP \$62 GF*
PRIME GRADE
TOPPED with TALLOW BUTTER

32 oz. TOMAHAWK RIBEYE \$129 GF*
THE ICONIC CUT!
MARBLED and FLAVORFUL
TOPPED with GORGONZOLA BUTTER

All steaks can be modified upon request.
Sauces and toppings include:
**Green Peppercorn Sauce
Mushroom Bordelaise Sauce
Gorgonzola Butter
Tallow Butter**

SEAFOOD

ALASKAN KING CRAB \$149 GF
*1 pound of Bering Sea King Crab
served with clarified butter for dipping*

FRESH ALASKAN HALIBUT MACADAMIA \$38
*Grilled and topped with an apple and
pear citrus beurre blanc sauce*

All fish options can be modified upon request.

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

PASTA

SHRIMP SCAMPI \$26
gulf shrimp | heavy cream | white wine
garlic | red chili pepper flake | linguini pasta

SPINACH AND CHEESE RAVIOLI \$24 v
spinach | ricotta | mozzarella | parmigiana | ravioli
garlic | cream | fresh thyme

SEAFOOD PASTA \$34
scallops | prawns | calamari | halibut | clams | king crab
garlic cream sauce | linguini pasta

MEATBALLS AND PASTA \$24
house made marinara sauce | meatballs | onion | garlic
linguini pasta

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