



SPECIALS

Bay Shrimp Cocktail Salad 16

plump bay shrimp topped in dijon mustard aioli, celery, fresh lemon, and served with cocktail sauce

King Crab Mac and Cheese 26

pasta shells and king crab in our house made smoked gouda cheese sauce and topped with herb breadcrumbs

Kobe Beef Sliders 19

grilled kobe beef on soft potato buns topped with Tillamook cheddar cheese, house made bacon jam and siracha aioli

Smoked Corned Beef Rueben 20

house smoked corned beef, thousand island dressing, sauerkraut, and swiss cheese on grilled marble rye, served with seasoned fries

Halibut Burger 28

blackened fresh Alaskan halibut, cajun tartar sauce, lettuce, tomato, and red onion on a brioche bun, served with seasoned fries

Smoked Beef Ribs 28

fresh prime grade beef ribs smoked in house and glazed with house made blueberry barbeque sauce. Served with yukon gold mashed potatoes and seasonal vegetables

Hunters Style Beef Tips 38

prime grade beef tips pan seared with sundried figs, wild mushrooms, fresh thyme, tomato and green onions cooked in a red wine demi glace. Served with yukon gold mashed potatoes and seasonal vegetables

Osso Bucco 32

lamb shank braised in Mediterranean spices and a rich tomato broth Served with yukon gold mashed potatoes and seasonal vegetables

