

Dinner

Entrees

» Ground Elk Burger *	12
1/3 lb. served on brioche bun with caramelized onion, mayo, lettuce, tomato, and choice of side	
Add Patty	4
Add Cheese	1
Add Bacon	2
» Angus Burger *	10
1/3 lb. served on brioche bun with caramelized onion, mayo, lettuce, tomato, and choice of side	
Add Patty	4
Add Cheese	1
Add Bacon	2
Bison Shepard's Pie	23
ground bison and ground beef simmered in a savory sauce with peas and carrots - topped with creamy mashed potatoes and parmesan cheese	
Pan Roasted Chicken	18
half chicken roasted and served with pan jus, oven roasted fingerling potatoes, and chef's choice vegetable	
Pork Porterhouse Chop	24
seasoned and seared to perfection and served with Yukon gold mashed potatoes and roasted Brussel sprouts	
» Pasta with Marinara Sauce	9
pasta tossed with house-made marinara topped with parmesan cheese and served with French bread	
Add Meatballs	6
Add Chicken	3
Alfredo Sauce	2
» Pasta with Clam Sauce	17
pasta tossed with a creamy garlic clam sauce topped with parmesan cheese and served with French bread	
Sake Teriyaki Glazed Salmon *	market price
fresh caught salmon served with roasted fingerling potatoes and sautéed green beans	
Roasted Stuffed Pepper	12
roasted red pepper filled with cous cous pilaf and topped with smoked tomato coulis and parmesan	

Sides

Steak Fries	Garlic Green Beans	Baked Macaroni and Cheese
Baked Potato	Side Salad	Roasted Brussel Sprouts

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

» Gluten free options available \$2

Dinner

Small Plates

Dungeness Crab Cocktail served with spicy cocktail sauce and lemon wedge	15
Prawn Cocktail served with spicy cocktail sauce and lemon wedge	13
3 Meatball Sliders house-made meatballs and marinara topped with fresh mozzarella cheese	10
Braised Pork Shank slow cooked pork shank topped with house-made spicy aioli	10
Steamer Clams one pound of delicious Pacific Northwest clams in a garlic broth with tomato and green onions	14
Hot Crab Bread rustic bread smothered with Dungeness crab and melted Tillamook Cheddar cheese	14
Cheese Fondue creamy cheese blend served with assorted breads	10

Salads

Iceberg Wedge Salad topped with bleu cheese crumbles, candied walnuts, bacon bits and house-made blue cheese dressing	9
Green Salad with tomato, cucumber, and onion with choice of dressing Add Chicken 4	8
Spinach and Cantaloupe with Mint with red pepper, avocado, and fresh mint topped with mint vinaigrette Add Chicken 4	10
*Steak Salad cooked to order, served on a bed of mixed greens, onion, mushrooms, tomato, and cucumber with choice of dressing	12
Dungeness Crab Louie 4oz of crab on iceberg lettuce with hard-boiled egg, tomato wedges, cucumber, and house-made Louie dressing	20

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