

SMALL PLATES

CALAMARI FRITTI <i>golden calamari, lemon pepper aioli</i>	19
BRUSCHETTA FLATBREAD <i>Roma tomatoes, fresh basil, seasoned olive oil, smoked mozzarella, Fontina & provolone cheese, balsamic glaze</i>	14
CRAB, SHRIMP & ARTICHOKE DIP <i>Dungeness crab, shrimp, artichokes, onion, cream cheese, Parmesan, flatbread</i>	19
STEAMED MANILA CLAMS GFA <i>Manila clams, white wine, butter, garlic, lemon-herb broth</i>	21
WILD SEARED SALMON GFA <i>Northwest salmon, sweet-tamari sauce, crispy wontons, pickled ginger</i>	15
CRAB STUFFED MUSHROOMS <i>Dungeness crab, Northwest mushrooms, shrimp, artichokes</i>	16

SOUP & SALAD

CLAM CHOWDER <i>with clams, bacon, red potatoes</i>	8 12
CLASSIC CAESAR SALAD GFA <i>crisp romaine, garlic croutons, Parmesan</i>	10
SIMPLE SALAD GFA <i>cherry tomatoes, mixed greens, cucumber, red onion, your choice of dressing</i>	8
SPINACH SALAD GFA <i>tomato, mushroom, toasted almonds, applewood smoked bacon, egg, Parmesan, honey mustard dressing</i>	12
FIESTA CHICKEN SALAD <i>fajita seasoned chicken, romaine, tomato, red onion, olives, cheddar-jack cheese, jalapeno, avocado, tortilla strips, lime, housemade cilantro-ranch dressing</i>	24
CLASSIC SHRIMP LOUIE GFA <i>chilled shrimp, romaine, egg, olives, sweet pepper, tomato, avocado, watermelon radish, housemade thousand island dressing</i>	28

THREE FOR \$33

Enjoy a three course dinner with your choice of the following -

Starters: Clam Chowder or Classic Caesar Salad

Entrees: Double R Ranch Top Sirloin - grilled to your liking, champ potatoes, seasonal vegetables

Wild Salmon Duet - chargrilled, citrus butter, shrimp, craisin pistachio rice pilaf, seasonal vegetables

Desserts: Buffalo Trace Bourbon Mousse - smooth & velvety chocolate mousse, Buffalo Trace Bourbon Cream, whipped cream, topped with chocolate shavings

*May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.
GFA We can make this item using "gluten free" ingredients. Please notify your server if you have any dietary concerns.

SEAFOOD

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. We are committed to sourcing the best seafood throughout the Pacific Northwest, Alaska and Hawaii, supporting local fisheries.

FRESH WILD NORTHWEST SILVER SALMON ^{GFA} 36

grilled, citrus butter, Northwest peach-nectarine salsa, raisin pistachio rice pilaf, seasonal vegetables

IDAHO RAINBOW TROUT 30

pan seared golden brown, almond butter, wild huckleberries, raisin pistachio rice pilaf, seasonal vegetables

WILD ALASKA TRUE COD 26

breaded and pan seared, lemon, thyme, raisin pistachio rice pilaf, seasonal vegetables

SEAFOOD RISOTTO 36

sautéed prawns, scallops, Manila clams, seasonal fish, mushrooms, spinach, risotto, panko-Parmesan topping

MANILA CLAM DINNER 32

one & half-pound Manila clams, white wine, butter, garlic, lemon-herb broth, toasted baguettes

FRESH NORTHWEST ROCKFISH ^{GFA} 26

rubbed with Cajun spices, blackened, topped with pineapple-mango salsa, raisin pistachio rice pilaf, seasonal vegetables

HOUSE SPECIALITIES

MAPLE CHIPOTLE GLAZED MEATLOAF 24

house-ground sirloin, diced onions, celery, fennel seed, breadcrumbs, maple chipotle barbecue sauce, frizzled onions, champ potatoes, seasonal vegetables

DOUBLE R RANCH RIBEYE* 62

14 ounces, grilled to your liking, champ potatoes, seasonal vegetables

LAKESIDE BURGER* 21

grilled to your liking, lettuce, tomatoes, onion-mayo, french fries

DOUBLE R RANCH TOP SIRLOIN* ^{GFA} 39

10 oz. grilled to your liking, champ potatoes, seasonal vegetables

CHICKEN SALTIMBOCCA 30

diced chicken breast sautéed with prosciutto, penne pasta, onions, mushrooms, sage, garlic, Marsala wine, cream, Parmesan

FILET MIGNON* 56

8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi, champ potatoes, blistered tomatoes

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