



CHINOOK

STEAK, SEAFOOD AND PASTA

APPETIZERS

Baked Brie

Soft, rich cheese, wrapped in puff pastry crust and baked golden. Served with a seasonal chutney and crostini. 16

Jumbo Cocktail Stack

Roasted large prawns served with cocktail sauce, arugula aioli and lemon. 26

Steamed Clams

Beer-steamed fresh Manilla clams with smoky Italian sausage, white wine, roasted garlic, apples and herbs.

1 lb. 22 | 2 lb. 37

Crab Stuffed Mushrooms

Crab meat mixed with cream cheese, mozzarella, breadcrumbs and seasoning. Stuffed in a cremini mushrooms and cooked until golden brown. 15

Fried Calamari

Breaded and deep-fried calamari rings served on a bed of arugula with a garlic confit and garlic aioli for dipping. 16

Burrata

Burrata cheese served with oven-roasted tomatoes and crostini's. Finished with fresh basil, balsamic reduction and pesto drizzle. 15

SOUP AND SALAD

Prime Rib Chili

cup 9 | bowl 15

Soup Du Jour

cup 8 | bowl 14

Caesar Salad

Traditional Caesar salad with romaine lettuce tossed with Caesar dressing, brioche croutons and shaved Reggiano. half 9 | full 15

Northwest Salad

Wild arugula tossed with Idaho honey vinaigrette, shaved red onions, Washington apples, Oregon aged cheddar, marinated berries and toasted walnuts. half 9 | full 15

Berry Salad

Wild arugula with mixed berries, smoked mozzarella cheese, sliced almonds and a white balsamic poppy seed vinaigrette. half 9 | full 15

Wedge Salad

Iceberg wedge with tomato, bacon, chives, blue cheese crumbles and a blue cheese dressing drizzle. half 9 | full 15

Add to any salad

Grilled Chicken +8 | Sockeye Salmon +17 | Crab +16

WOOD FIRED HEARTH OVEN

Entrees are served with a house salad with honey vinaigrette, white balsamic poppy seed vinaigrette, huckleberry vinaigrette, buttermilk ranch, 1,000 Island or blue cheese dressing. Upgrade to Northwest, Caesar or choice of soup. +5

Brined Pork Chop

Seared and hearth oven-roasted 12 oz. pork chop with mustard cream. Served with mac n' cheese. 32

Wild Sockeye Salmon

Pan-roasted salmon served with parsnip puree, jicama slaw and rice pilaf. 29

Chilean Sea Bass

Pan-seared Chilean Sea Bass served with a mango salsa and rice pilaf. 50

All discounts must be applied before you leave the restaurant.

Make sure and show your server your Coeur Rewards club card to see if you qualify.

Split charge for +6, no charge for an additional plate.

18% auto gratuity of parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu items are subject to change without warning.

Not all items are listed on the menu. Please advise your server if you have an allergy.

Curious about gluten-free options, ask your server for more details.

HOUSE SPECIALTIES

Entrees are served with a house salad with honey vinaigrette, white balsamic poppy seed vinaigrette, huckleberry vinaigrette, buttermilk ranch, 1,000 Island or blue cheese dressing. Upgrade to Northwest, Caesar or choice of soup. +5

Chicken Marsala

Lightly floured chicken in a marsala sauce accompanied with fettuccine pasta. 26

NW Seafood Alfredo

Halibut, scallops and shrimp pan-seared and served with a roasted garlic cream sauce tossed with fettuccine pasta. 29

Puttanesca Pasta

Shrimp, oven dried tomatoes, Kalamata olives, artichokes and capers tossed with marinara and bucatini pasta. 29

Pork Tenderloin

Pan-roasted pork served with black currant demi-sauce. Served with rice pilaf. 27

Chicken Alfredo

Fettuccini noodles tossed in our house-made alfredo sauce and topped with grilled chicken. 26

Cold Water Lobster Tail

3/4 lb. Lobster tail fileted and baked with drawn butter. Served with smash fried red potatoes. Market Price

WOOD FIRE GRILL

Entrees are served with chef's choice of vegetable and a house salad with honey vinaigrette, huckleberry vinaigrette, white balsamic poppy seed vinaigrette, buttermilk ranch, 1,000 Island or blue cheese dressing.

Upgrade to Northwest, Caesar or choice of soup. +5

Make any steak into a surf & turf option by adding six shrimp scampi +20

Tomahawk Dinner for 2

Tableside presentation, steak dinner for two. Ribeye steak with a large bone attached to enhance the flavor. Cooked over our wood fire grill, finished with steak butter and sliced at your table. Served with two baked potatoes, one for each of you. 160

Please allow 20 - 30 minutes depending on your desired temperature.

Rib Cap

8 oz. Rib cap, the most tender part of the rib. Served with horseradish whipped potatoes. 47

Tenderloin Filet Mignon

6 oz. Our most tender and leanest steak. Served with horseradish whipped potatoes. 52

Bone-In Ribeye

16 oz. Most flavorful and juicy steak grilled on the bone.

Brushed with steak butter and served with horseradish whipped potatoes. 69

Slow-roasted Prime Rib (Fridays and Saturdays Only)

Dry rubbed and slow cooked prime rib. Served with au jus, horseradish whipped potatoes and horseradish. Available while supplies last.

8 oz. 29 | 12 oz. 39 | 16 oz. 49

Top Sirloin

8 oz. Tender and juicy top sirloin steak. Served with smash fried red potatoes. 32

Pepper Steak

8 oz. Coulotte grilled with cracked black pepper, served with whiskey pepper sauce, red wine reduction and smash fried red potatoes. 28

Chinook Steak Burger

Seasoned ground steak burger on a potato bun, pickles, smoky mayo, and beer mustard. Served with shoestring fries. 23

Add thick cut grilled bacon +4 | Add choice of cheese +2 | Add sautéed mushrooms +3

ADDITIONS

Whiskey Pepper Sauce +4 | Sautéed Mushrooms and Onions +3 | Crab +16

Point Reyes Blue Cheese +5 | Steak Butter +6 | Lobster Tail (Market Price)

Sockeye Salmon +17 | Blackened +2 | Bordelaise Sauce +4 | Chimichurri Sauce +4

Mustard Cream Sauce +3 | Shrimp Scampi +20

Additional Side Choices: rice pilaf, smash fried red potatoes, horseradish whipped potatoes, baked potato, shoestring fries, cast iron mac n' cheese or seasonal vegetables.

Additional sides +5 | Loaded +2

Cooking Temperatures As Follows:

Rare - red all through | Medium Rare - red in the middle

Medium - pink throughout | Medium Well - hint of pink

Well - cooked all the way through

DESSERTS

Baked Alaska 9

Black Forest Cake Roll 8

Cheesecake with Huckleberry Sauce 10

Nitrogen Ice Cream for Two 18

More than two people 6 each

Seasonal Crème Brûlée 8

Pistachio Cake 8