

# BREAKFAST AT ISLAND GRILLE

## CLASSIC

### TRADITIONAL BREAKFAST (GF) 12.00

Two eggs any style, bacon, sausage or ham, hashbrowns and toast



### EGGS BENEDICT 13

English muffin, ham, two poached eggs, hollandaise and hashbrowns (add crab \$15)

## hearty & healthy omelets

### DENVER OMELET (GF) 12.00

Cheddar cheese, ham, green peppers, onion, hashbrowns and toast

### VEGETABLE OMELET (GF) 12.00

Sautéed onions, green peppers, squash, zucchini, broccoli, asparagus, tomatoes, mushrooms, cheddar cheese, hashbrowns and toast

## SIDES

### ONE EGG (GF) 2

### TOAST 2.50

### FRUIT CUP (GF) 3.50

### BACON OR SAUSAGE (GF) 4.50

### GRAVY 2.50

### HAM (GF) 4

### BISCUIT 2.50

### COTTAGE CHEESE (GF) 3

### HASHBROWNS 2.50

Photos may not depict actual presentation of food served.

### STEAK PREPARATION GUIDE

rare: cool red center • medium rare: warm red center medium: rosy pink center  
medium well: slightly pink center • well: brown center

## SPECIALTY

### COUNTRY FRIED STEAK 16

Breaded beef patty, sausage gravy, two eggs any style, hashbrowns and toast

### STEAK & EGGS (GF) 21

8oz top sirloin, two eggs any style, hashbrowns and toast

### FLAP JACKS 8

Stack of 3 buttermilk pancakes, whipped butter and syrup (add blueberries, strawberries or chocolate sauce \$1)



### WAFFLE 8

Belgian waffle, whipped butter, warm syrup and choice of toppings (add blueberries, strawberries or chocolate sauce \$1)

### FRENCH TOAST 9

Two slices of egg-battered Texas toast grilled and dusted with powdered sugar



### BISCUITS & GRAVY 9.75

Fluffy biscuits, sausage gravy, two eggs any style

## BEVERAGES

### COFFEE 2.50 (regular or decaf)

### TEA 3 (hot or iced)

### HOT CHOCOLATE 3

### MILK 3

### SODA 3

### FLAVORED LEMONADE 3.50

### JUICE 3.50 (orange, cranberry, grapefruit, pineapple, tomato)

### BOTTLED WATER 2

ISLAND GRILLE  
RESTAURANT

Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of foodborne related illness.

Parties of 6 or more add 20% gratuity / Split plates add \$2 | (GF) Gluten Free | Updated: 05.08.2024

# LUNCH AT ISLAND GRILLE

## STARTERS

### PAN FRIED OYSTERS 16

Salish seafood's oysters house blend breading with lemon caper aioli

### HOT CRAB & ARTICHOKE DP (GF) 20

Dungeness crab meat, artichoke & spinach dip, with grilled sliced toast points

## FROM THE GARDEN

### GARDEN SALAD (GF) 8

Mixed greens, cucumbers, cherry tomatoes, red onions and croutons

### CAESAR SALAD (GF) 13

Baby gem, shaven parmesan, caesar dressing and croutons

### TOMATO & MOZZARELLA CAPRESE (GF) 14

Tomatoes, fresh mozzarella, extra virgin olive oil balsamic glaze with fresh basil



## LAND & SEA

### FISH & CHIPS 20

Beer battered halibut, fries and coleslaw

### PRAWNS & CHIPS 18

Beer battered prawns, fries and coleslaw



### CRAB CAKES 30

Three crab cakes, asparagus, lemon caper aioli, chowder or garden salad

## SANDWICHES

### SQUAXIN CHEESEBURGER (GF) 15

Half pound beef patty, cheddar cheese, tomatoes, lettuce, red onions, pickle, kaiser bun and fries

### CLASSIC CLUB 15

Turkey, ham, bacon, swiss, lettuce, tomatoes, pickle, choice of bread and fries



### PRIME RIB DIP 20

Sliced prime rib, grilled onions, grilled mushrooms, provolone cheese, au jus, toasted hoagie roll and fries

## DESSERT

### CHOCOLATE THUNDER CAKE 8

Chocolate cake with dark chocolate icing, with semi-sweet chocolate pieces dusted with dutch cocoa

### CHEESECAKE FACTORY®

#### GODIVA® MOUSSE CHEESECAKE 10

layers of fudge cake, chocolate cheesecake, vanilla mascarpone mousse topped with whipped cream

### NEW YORK STYLE

#### CHEESECAKE (GF) 9

New York cheesecake on a gluten free crust topped with our mixed berry tootie fruity coulis!



### CHOCOLATE LAVA CAKE (GF) 9 (ala mode \$2)

chocolate cake with molten center topped with powdered sugar

### LEMON DELIGHT CAKE 9

3 layer lemon cake with mascarpone and white chocolate

## seasonal treats

### OLYMPIC MOUNTAIN ICE CREAM 7

BREAD PUDDING WITH CRÈME ANGLAISE 9 (ala mode \$2)

CRÈME BRULÉE WITH MACARONS 12

# DINNER AT ISLAND GRILLE

## STARTERS

### SEARED SEA SCALLOPS (GF) 24

In lemon butter sauce on whipped potatoes



### PAN FRIED OYSTERS 16

Salish seafood's oysters house blend breading with lemon caper aioli

### CALAMARI 14

Fried squid with lemon caper aioli

### HOT CRAB & ARTICHOKE DP (GF) 20

Dungeness crab meat, artichoke & spinach dip, with grilled sliced toast points

### FRITO MISTO 17

Fried calamari, prawns and pan fired Squaxin Island oysters

### CRISP POLENTA 8

Sautéed spinach, mushroom ragu with shaved parmesan

## FROM THE GARDEN

### TRIO LOUIS (GF) 35

Crab, bay shrimp, prawns, shredded iceberg lettuce, asparagus, egg, tomato and olives

### GARDEN SALAD (GF) 8

Mixed greens, cucumbers, cherry tomatoes, red onions and croutons

### CAESAR SALAD (GF) 13

Baby gem, shaven parmesan, caesar dressing and croutons

### TOMATO & MOZZARELLA CAPRESE (GF) 14

Tomatoes, fresh mozzarella, extra virgin olive oil balsamic glaze and fresh basil

## SOUPS

**CRAB BISQUE** Cup 10 / Bowl 18

**CLAM CHOWDER** Cup 6 / Bowl 10

**OYSTER STEW** Made to Order 14

## SANDWICHES

### SQUAXIN CHEESEBURGER (GF) 15

Half pound beef patty, cheddar cheese, tomatoes, lettuce, red onions, pickle, kaiser bun and fries

### CLASSIC CLUB 15

Turkey, ham, bacon, swiss, lettuce, tomatoes, pickle, on choice of bread and fries



### PRIME RIB DIP 20

Sliced prime rib, grilled onions, grilled mushrooms, provolone cheese, au jus, toasted hoagie roll and fries

## STEAKS



Choice of mushroom demi-glaze or classic bearnaise / one side. Choice of side garden salad or cup of clam chowder

**8 OZ. FILET (GF) 60**

**12 OZ. NEW YORK STRIP (GF) 59**

**GREEK STYLE LAMB CHOPS (GF) 32**

Two lamb chops marinated in red wine, olive oil, lemon juice, mint, parsley, oregano, finished on the grill & served with parsley and corlander chimichurri

**PRIME RIB (GF) / 8oz. 28 / 12oz. 35**

### STEAK PREPARATION GUIDE

rare: *cool red center* • medium rare: *warm red center* • medium: *rosy pink center*

medium well: *slightly pink center* • well: *brown center*

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RESTAURANT

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## PASTA

### SHORT RIB WITH POLENTA (GF) 28

Shot rib ragout, san marzano tomatoes, pepperoncini with shaved parmesan

### LINGUINI & MUSSELS 23

Mussels, sundried tomatoes, bacon, white wine with chili butter



## primavera

### SEAFOOD MEDLEY 33

Fettuccini, salmon, halibut, prawns, sautéed vegetables, garlic cream or pesto, sliced garlic baguettes with parmesan cheese

### CHICKEN 25

Fettuccini, sautéed vegetables, garlic cream or pesto, grilled garlic baguettes with parmesan cheese

## SIDES

### YUKON POTATO PUREE (GF) 5

### PILAF (GF) 5

### BAKED POTATO (GF) 5

### FRENCH FRIES 5

### CREAMY POLENTA (GF) 5

### PARMESAN RISOTTO (GF) 6

### GARLIC BUTTER ASPARAGUS (GF) 6

### STEAMED BROCCOLI (GF) 6



save  
ROOM  
for  
Dessert

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## LAND & SEA

### CHICKEN MARSALA 20

Pan seared chicken breast, mushrooms, with side and cup of chowder or side garden salad

### SEAFOOD CIOPPINO:

### CLASSIC FISHERMAN'S STEW 29

Shrimp, scallops, clams, mussels, salmon & halibut, onions, garlic, tomato broth, grilled baguettes, with side garden salad

### PAN SEARED HALIBUT (GF) 35

Halibut, blistered cherry tomatoes, lemon caper butter, with side and cup of chowder or side garden salad

### PAN SEARED SALMON (GF) 33

Pacific northwest salmon, citrus herb butter, wilted spinach, with side and cup of chowder or side garden salad



### FISH & CHIPS 20

Beer battered halibut, fries and coleslaw

### PRAWNS & CHIPS 18

Beer battered prawns, with fries and coleslaw



### CRAB CAKES 30

Three crab cakes, asparagus, lemon caper aioli, with chowder or garden salad

## ENTRÉE COMPLIMENTS

### OSCAR STYLE (GF) 11

Crab meat, asparagus with bearnaise sauce

### BLUE CHEESE CRUST 5

Fresh cream bleu cheese, roasted garlic panko bread crumbs

### SHRIMP (GF) 9

Six (6) jumbo broiled shrimp with blackened seasoning

### LOBSTER TAIL (GF) 31

Lobster tail, cajun spices, sea salt and butter

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