



EASTER 2019
Serving 10:00AM to 2:00PM



APPETIZERS

SCOTCH EGGS 1- 4.95 or 2 - 9.00
 Soft Boiled Egg Wrapped in Pork Sausage Breaded and Deep Fried

PAN FRIED OYSTERS 13.95
 Flour Dredged Pan Fried Washington Oysters Served with Lemon And House Remoulade

SALMON SPREAD 11.50
 Savory Recipe Served with Tasted Pita and Pickled Jalepenos

MEXICAN STYLE CEVICHE 12.50
 A Blend of Fresh Seafood Lightly Cooked In a Lime and Chili Brine with Onions, Garlic, Tomato, and Cilantro
 Served with Corn Chips

EGG DISHES & BRUNCH

SMOKED BRISKET HASH 14.95
 Tender Smoked Beef Brisket with Red Skin Potatoes, Baby Peppers, Onions, Asparagus, Mixed Kale and Smoky
 Sour Cream - Served with Choice of Eggs

FRENCH TOAST BREAD PUDDING 12.95
 A Twist to a Classic with French Baguette in French Custard with Fresh Berries

HANGTOWN FRY 13.95
 An Open-Faced Omelet with Briny NW Oysters, Potatoes
 Onions, Baby Spinach and Garlic, Oven Finished With Parmesan

FRITATTA CARBONARA 12.95
 Of Bacon, Herbs, Penne Pasta and Garlic Cream...Oven Finished with Parmesan Cheese

ASPARAGUS-PARMESAN OMELET 11.95
 Served With Boiled Parsley Potatoes

LUNCH ENTREES

BET SPRING SALAD 12.95
 Mixed Greens in our Lemon Vinaigrette with Candied Walnuts, Roasted Red Beets, Chevre and Diced Apples

CAESAR SALAD 12.95
 Crisp Romaine Dressed in our House Caesar Dressing with Croutons and Shaved Parmesan

PAN SEARED ALASKAN TRUE COD 17.95
 Flour Crusted Cod with Mediterranean Spice and Tzatziki, Served With Saffron Rice Pilaf and Chef's Vegetables

STRIPLOIN 21.95
 Angus Beef Grilled to Preference with Savory Herb Butter, Parsley Boiled Red Potatoes and Chef's Vegetables

GLORIOUS CHEESE BURGER 12.95
 1/3# Ground Beef on a Brioche Bun with Cheddar Cheese, Parmesan and Swiss Gruyere, Served With Fries

FISH AND CHIPS 15.95
 Ale Battered Oregon Rockfish with Hand Cut Coleslaw, House Remoulade, and Potato Fries

DESSERT

GOOEY BUTTER CAKE 7
 Warmed with Scratch Whiskey Caramel Sauce and Vanilla Ice Cream

CRÈME BRULEE 7
 Classic Burnt Sugar Vanilla-Enriched Custard

FLOURLESS CHOCOLAT CAKE 7
 With Strawberry Coulee and Powdered Cocoa

CARROT CAKE 7
 With Cream Cheese Frosting



We Look Forward to Serving You !