

BUCK'S LUNCH

Appetizers

Bang Bang Shrimp 17.00

Crispy popcorn shrimp tossed in Sriracha, green onion, sesame seeds

Hot Artichoke Dip 14.00

House favorite, served with toasted crostini

S&P Citrus Calamari 16.00

Zest marinated calamari strips, dusted with potato starch, fried, tossed with salt and pepper. Served with a Citrus Gastrique

Tenderloin Skewers 19.00

Three tenderloin skewers marinated in garlic, rocky mountain seasoning, and chili oil. Grilled to your liking. Served with Chipotle Ranch

Coconut Prawns 16.00

Lightly breaded panko and coconut and fried.
Served with Sweet chili sauce

Pulled Pork Quesadilla 17.00

In house, 8hr braise pork butt, shredded. Flour tortilla, grilled, cheddar jack cheese, green onion and our in-house. Served with Caption BBQ

Fried Cheese Raviolis 16.00

Three cheese filled raviolis, lightly battered and fried.
Served with marinara

Bread and Butter 3.00

Salads

Green Goddess 17.00

Romaine, cabbage, and spinach tossed in our house made dressing. Topped with cherry tomato, cucumber, croutons, bacon, herb chicken, pickled onion and Parmesan

Port Gardner Seafood Louis 18.00

Cabbage, romaine, and mixed greens tossed with Lemon dill caper dressing. Accompanied with bay shrimp, crab, bay scallops, boiled egg, cucumber, cherry tomatoes, and avocado

Black and Blue 27.00

Grilled flat iron steak, blue cheese crumble, tomato, green onion, red onion on a bed of spinach and Romaine, drizzled with our house creamy green peppercorn vinaigrette

Classic Caesar 12.00

Crisp romaine, roasted garlic Caesar dressing, romaine croutons.

- Lemon pepper chicken 8.00 • Blackened salmon 7.00
- Shrimp skewers 7.00 • Grilled flat iron 9.00 half 7.00 full 12.00

Riverside Sunshine 17.00

Romaine and spring mix, sunflower seeds, herb vinaigrette, croutons, cucumber, cherry tomatoes, red onion and Parmesan

Blue Cheese Wedge 10.00

Crisp wedge of iceberg lettuce drizzled with blue cheese dressing and aged balsamic reduction. Sprinkled with tomatoes, bacon, and blue cheese crumbles

Cobb 18.00

Chicken, avocado, bacon chopped egg, tomatoes, blue cheese crumbles. On a bed of Romaine and spinach tossed with Derby Vinaigrette

Side Salads 7.00

Classic Caesar, riverside primavera; ranch, blue cheese, Italian, balsamic, honey mustard, derby vinaigrette, thousand island

Split Plate 2.50

All tables of 7 or more will have an automatic 20% gratuity.

All checks over \$300.00 will have an automatic 20% gratuity.

*Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Burgers *

Served with fries, tater tots, soup or salad

Buck's Deluxe 16.00

Toasted brioche bun, lettuce, red onion, tomatoes, pickle, and mayo
Choice of cheese; blue cheese, cheddar cheese, american, or pepperjack
Add Bacon 1.00

Mushroom Swiss 16.00

Sautéed bella mushrooms and double Swiss

Pulled Pork Sammy 18.00

In house braised pork tossed with Captain BBQ and melted cheddar, slaw on a toasted brioche bun

Black and Blue Burger 18.00

Burger patty dusted with blackened seasoning, grilled and topped with melted blue cheese and bacon

Spicy Chicken 16.00

Fried or Grilled

Buttermilk battered chicken breast fried golden brown, pepperjack cheese, jalapeno bacon. Toasted brioche bun, chipotle aioli, lettuce, tomato, red onion, avocado

Garden Burger 14.00

Hot and spicy with pepperjack cheese, avocado, lettuce and tomato

Sandwiches and Wraps

Served with fries, tater tots, soup or salad

Buck's Cheddar Melt 17.00

Toasted Sourdough bread, burger patty, melted cheddar, grilled onions

Reuben 17.00

In house cooked, thin sliced corned beef on rye bread, Swiss, and sauerkraut. Side of 1000 Island dressing

Applewood BLT 14.00

Applewood smoked bacon, mayo, lettuce, tomato on toasted wheat bread

Turkey Sandwich 15.00

Cranberry mustard on honey wheat bread, lettuce, tomato, onion, Havarti cheese

Black-forest Ham Sandwich 15.00

Sweet-hot mustard on marble rye, lettuce, tomato, onion, Swiss cheese

Clubhouse Wrap 16.00

Tossed turkey, ham, cheddar jack cheese, bacon, lettuce and cabbage shred and tomatoes, tossed roasted pepper cream

Chipotle Chicken Ranch Wrap 16.00

Cabbage and lettuce shred, tossed with chipotle ranch, crispy chicken, red onion, tomato, shredded cheddar, bacon

Tacos and more *

Rockfish Tacos 18.00

Pacific rockfish tossed in Cajun seasoning and grilled, 2 flour tortillas, aioli, lettuce and cabbage mix and tomatoes

Sriracha Shrimp Tacos 18.00

Popcorn shrimp tossed with sriracha aioli, 2 flour tortillas, cabbage shred, tomatoes, roasted red and green onion, sesame seeds

Carnitas Tacos 17.00

In house braised carnitas, cheesy tortillas, taco shred, tomato, pickled red onion, and green onion

Alaskan Halibut & Chips 19.00/22.00

Hand cut and beer battered to order. Served with french fries and house made tartar sauce.



BUCK'S

DINNER

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Crispy popcorn shrimp, Sriracha, green onion, sesame seeds

Hot Artichoke Dip 14.00

House favorite, served with toasted crostini

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Coconut Prawns 16.00

Lightly breaded panko and coconut and fried. Served with Sweet chili sauce

Pulled Pork Quesadilla 17.00

In house, 8hr braise pork butt, shredded. Flour tortilla, grilled, cheddar jack cheese, green onion and our in house braised pork carnitas. Served with Caption BBQ

Steamed Manilla Clams 22.00

Pacific Northwest Clams, simmered in white wine, garlic butter. Served with clarified butter and sourdough bread.

Fried Cheese Raviolis 16.00

Three cheese filled raviolis, lightly battered and fried. Served with marinara

Bread and Butter 3.00

Salads

Green Goddess 17.00

Romaine and spinach tossed in our house made dressing. Topped with cherry tomato, cucumber, croutons, bacon, herb chicken, pickled onion and Parmesan

Port Gardner Seafood Louis 18.00

Cabbage, romaine, and mixed greens tossed with Lemon dill caper dressing. Accompanied with bay shrimp, crab, bay scallops, boiled egg, cucumber, cherry tomatoes, and avocado

Black and Blue 27.00

Grilled flat iron steak, blue cheese crumble, tomato, green onion, red onion on a bed of spinach and Romaine, drizzled with our house creamy green peppercorn vinaigrette

Classic Caesar 12.00

Crisp romaine, roasted garlic Caesar dressing, romaine croutons.
 • Lemon pepper chicken 8.00 • Blackened salmon 7.00
 • Shrimp skewers 7.0 • Grilled flat iron 9.00
 half 7.00 or full 12.00

Riverside Sunshine 17.00

Romaine and spring mix, sunflower seeds, herb vinaigrette croutons, cucumber, cherry tomatoes, red onion and Parmesan

Blue Cheese Wedge 10.00

Crisp wedge of iceberg lettuce drizzled with blue cheese dressing and aged balsamic reduction. Sprinkled with tomatoes, bacon, and blue cheese crumbles

Cobb 18.00

Chicken, avocado, bacon, chopped egg, tomatoes, blue cheese crumbles. On a bed of Romaine and spinach tossed with Derby Vinaigrette

Side Salads 7.00

House, riverside primavera, ranch, blue cheese, Italian, Derby vinaigrette

Butcher Block*

Blackened Cast-iron Rib-eye 47.00

14oz in house cut rib-eye dusted with Cajun seasoning, cooked on cast-iron skillet and topped with blue cheese crumbles

Bacon Bison Meatloaf 24.00

Mix of pork, beef and bison wrapped with applewood smoked bacon, drizzled with Captain BBQ. Served with mashed potatoes and seasonal vegetables

Black Garlic Kurobuta Tomahawk 39.00

Kosher salt and cracked 4 peppercorn blend rubbed 16oz long pork chop grilled and oven finish, topped with black garlic butter. Served on rice pilaf and sautéed peppers, onions and bella mushrooms

Table D'hote*

Served with Garlic Mashed Potatoes or Rice Pilaf

8oz Filet 45.00

7oz Sockeye Salmon 28.00

7 oz Alaska Halibut 29.00

8oz Top Sirloin 29.00

7oz Flat Iron 32.00

14oz Rib-eye 47.00

Prime Rib (Friday only)

8 oz 32.00 12 oz 36.00

Make it Surf and Turf

Add a Prawn Skewer 10.00

Pastas

Prawn Fire Roasted Vodka Rigatoni 27.00

7 garlic butter cooked prawns accompanied with a rich roasted pepper, tomato and alfredo sauce, rigatoni pasta and parmesan, chimichurri

Chicken Sausage

Primavera Ravioli 28.00

Ricotta and spinach stuffed ravioli, sautéed, peppers, red onions, zucchini, squash, spinach, bella mushrooms, roasted garlic alfredo and grilled chicken-garlic sausage

Chicken Parmesan 27.00

Panko herb crusted chicken breast topped with marinara, Parmesan, oven baked. Served with fettuccine alfredo and seasonal vegetables

Enhancements

Sauces

Chimichurri 3.00

Red Wine Demi 3.00

Au Poivre 3.00

Toppings

Blue-cheese Crumbles 3.00

Grilled Onions 3.50

Sauteed Portabella 5.00

Butters

Black Garlic 2.00

Hunters Butter 2.00

Garlic and Herb 2.00

Roasted Pepper and Garlic 2.00

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BUCK'S



DINNER

Off the Dock

Sizzling Prawns 32.00

Peppers, red onions, zucchini, squash, prawns drizzled with citrus Beurre Blanc on a sizzling platter. Served with rice pilaf and seasonal vegetables

Crab Stuffed Salmon 35.00

7oz Sockeye fillet stuffed with a mix of crab, artichoke, roasted reds, spinach, red onion, herbs, cream cheese. Panko herb crusted, fried and oven finished. Served with rice pilaf and seasonal vegetables

Spring Smoked Halibut 32.00

Herbs de providence rubbed halibut, pan seared oven finished, zucchini and squash, jasmine rice, roasted pepper, and garlic sauce. Served with Smoke Dome
Served with rice pilaf and vegetables

Burgers

All burgers and sandwiches come with fries, tater tots, soup or salad

Buck's Deluxe 16.00

Toasted brioche bun, lettuce, red onion, tomatoes, pickle, and mayo.
Choice of cheese; blue cheese, cheddar cheese, american, or pepperjack
Add Bacon 1.00

Mushroom Swiss 16.00

Sautéed bella mushrooms
and double Swiss

Pulled Pork Sammy 18.00

In house braised pork tossed with Captain BBQ and melted cheddar, slaw on a toasted brioche bun

Black and Blue Burger 18.00

Burger patty dusted with blackened seasoning, grilled and topped with melted blue cheese and bacon

Garden Burger 14.00

Hot and spicy with pepperjack cheese, avocado, lettuce and tomato

Tacos and more

Rockfish Tacos 18.00

Pacific rockfish tossed in Cajun seasoning and grilled, 2 flour tortillas, aioli, lettuce cabbage mix and tomatoes

Carnitas Tacos 17.00

In house braised carnitas, cheesy tortillas, taco shred, tomato, pickle, red onion, green onion

Alaskan Halibut & Chips

Hand cut and beer battered to order. Served with french fries and house made tartar sauce.

Two piece 19.00 Three piece 22.00

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Please let your server know of any allergies to better assist in your experience.

GF bun available 2.50

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