

DINNER AT BUCK'S

AMERICAN BAR & GRILL

STARTERS

BRUSSELS SPROUTS 14

Fried brussels sprouts tossed with candied pecans, tomatoes and chopped bacon all tossed together in our cayenne spiked maple syrup **GF**

HOT ARTICHOKE DIP 14

A house favorite! Creamy warm artichoke dip with toasted crostinis on the side

STEAMED MANILA CLAMS 21

Fresh Pacific northwest manila clams simmered in a white wine herb lemon-butter and warm bread **GF**

BLACK AND BLUE STEAK SALAD 22

Grilled choice sirloin with blackening spices, served on a bed of spinach and romaine, blue cheese crumbles, green/red onions, and tomatoes dressed in a house creamy peppercorn vinaigrette **GF**

COBB SALAD 18

Chicken, avocado, bacon, tomatoes, blue cheese crumbles and a sliced hardboiled egg all on a bed of romaine tossed in our original brown derby french dressing **GF**

DAILY SPECIALS

Everyday our professional team of chefs present a new and exciting dish for you to enjoy. Look at our chalkboard for these unique and local specials or ask your server for details.

COCONUT PRAWNS

Prawns that are breaded with coconut then fried to perfection with our sweet thai chili sauce

13

FRIED CHEESE RAVIOLIS

Cheese filled raviolis lightly breaded and fried served with marinara on the side

10

TENDERLOIN SKEWERS 18

Tenderloin marinated with garlic and chipotle oil, flame broiled and served with chipotle ranch **GF**

BAKED BRIE 16

Perfectly baked brie cheese with portabella mushroom slices, roasted garlic and toasted baguettes

BLUE CHEESE WEDGE 10

A crisp wedge of iceberg lettuce drizzled with balsamic glaze and blue cheese dressing topped with tomatoes, bacon, and blue cheese crumbles **GF**

PEAR, PRAWN & WALNUT SALAD

Fresh prawns, chardonnay poached pears, raisins, and toasted walnuts atop a bed of fresh romaine & spinach tossed in house made poppyseed vinaigrette topped **GF 20**

HOT SEAFOOD SALAD

Salmon, white fish, clams, bay shrimp and, prawns with zucchini, mushrooms and onions all on a bed of mixed greens tossed in warm hot bacon dressing finished with tomatoes and parmesan **GF 23**

BEEF SALAD

Roasted beets with candied pecans, blue cheese crumbles, red onions and tomatoes on a bed of romaine and mixed greens tossed in our balsamic vinaigrette **GF 16**

DINNER SIDE SALAD 7

A small salad to start your dinner with or have with your entree your choice of dressing:

CAESAR SALAD 12

Fresh, crisp romaine in our roasted garlic caesar dressing, topped with croutons and shaved parmesan cheese

Add protein:

Bay shrimp 5

White fish 6

Salmon 9

Prawn skewer 5

Grilled chicken 6

SALADS



#WFAB

ENTREES

CHICKEN PARMESAN 27

Baked with house marinara sauce and parmesan, served on top of fettuccine noodles in our traditional alfredo sauce with steamed vegetables

WILD SALMON 28

Fresh sockeye salmon drizzled with our maple bacon bourbon sauce, topped off by pecans served with rice pilaf and steamed vegetables

RIB EYE 47

Decadently marbled 14oz choice cut of steak served with our garlic mashed potatoes and steamed vegetables

BURGERS & TACOS

BUCK'S DELUXE 16

Toasted Brioche bun, lettuce, onion, tomatoes, pickles, mayo, bacon and your choice of cheddar, swiss, pepperjack, havarti, provolone, white cheddar, or Blue Cheese served with your choice of side

THE MELS BURGER 15

Creamy havarti & a heap of blue cheese crumbles with lettuce, onion, tomatoes, pickles and mayo on a brioche bun served with your choice of side

ALASKAN HALIBUT & CHIPS

Hand cut, tempura battered to order served with BUCK'S tartar sauce and french-fries
2pc 19 3pc 22

OSSO BUCCO

Your towns favorite dinner is back! A beautiful pork shank in our house made red wine demi glace served with garlic mashed potatoes and steamed vegetables
36

GREEN CURRY ALASKAN HALIBUT

Fresh halibut with house green curry sauce served with jasmine rice and steamed vegetables
34

MUSSELS MARINER

Fresh pen cove mussels sauteed in our house garlic onion marinera sauce with linguini noodles
32

SIZZLING FLAT IRON STEAK

Choice cut 7oz flat iron steak with mushrooms and onions in a house black peppercorn demi-glace served on a sizzling cast iron skillet with garlic mashed potatoes and steamed vegetables
32

COWBOY BURGER

BBQ sauce and onion strings with white cheddar cheese and bacon inside a warm brioche bun served with your choice of side
17

KUNG PAO SHRIMP TACOS

Popcorn shrimp coated with korean BBQ sauce in warm flour tortilla with shredded cabbage, peppers, green/red onions, and peanuts
16

SIDE CHOICES

French fries, tater-tots, soup or
Salad for one BUCK

PRIME RIB 8oz 28 12oz 34

Available on Friday nights

Choice Angus beef slow roasted and cut to order with your choice of baked potato, garlic mashed potatoes, or rice pilaf

TOP SIRLOIN 6oz 24 8oz 29

Choice center-cut top sirloin, grilled, served with garlic mashed potatoes and steamed vegetables

BISON SAUSAGE MAC & CHEESE 20

Sliced bison sausage, smoked ham, and bacon in a penne pasta with a creamy mixture of cheddar, jack and, parmesan cheese topped with crunchy bread crumbs

BUCK'S FISH TACOS 18

Blackened wild mahi mahi, shredded cabbage, and chipotle aioli in warm flour tortillas with roasted red pepper sour cream, and peach salsa on the side

BLACKBEAN BURGER 14

Pepperjack cheese, avocado, lettuce, onion, tomatoes, and pickles on a brioche bun with your choice of side



#WFAB

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

DRAFT BEERS

Coors Light
Pelican Hefe
Mac & Jacks African Amber
Johnny Utah Pale Ale
Diamond Knot IPA
Ask about our rotating taps

STARTERS

BOTTLED BEERS

Budweiser
Bud Light
Michelob Ultra
Corona
Rainier
Canned Seltzer
Heineken 00 N/A
Athletic IPA N/A

SODAS

Coke
Diet Coke
Sprite
De Pepper
Iced Tea
Lemonade
Shirley Temple

BOTTLED SODAS

Root Beer
Orange Cream
Black Cherry Cream
Ginger Ale

OTHER BEVERAGES

Coffee
Decaf
Hot Tea
Hot Coco
Milk
Orange Juice
Cranberry Juice

RED WINES

Seven Falls Cabernet.....11..... 35
Columbia Merlot.....10..... 45
Meiomi Pinot Noir.....12..... 40
Bogle Petite Syrah.....10..... 30
Dreaming Tree Blend.....11..... 37
Catena Malbec.....12..... 40

WHITE WINES

Barnard Griffin Chard.....9.....23
Butter Chardonnay.....10.....34
Josh Chardonnay.....11.....32
Wither Hills Sauv Blanc.....10.....25
Townshend Sauv Blanc.....9.....38
Vino Pinot Grigio.....8.....27
Vino Rose.....8.....25
Benvolio Persecco.....7.....

SALADS