

BUCK'S LUNCH

Appetizers

Hot Artichoke Dip 15.00

House favorite, served with toasted crostini

S&P Citrus Calamari 19.00

Calamari rings and tentacles, dusted with potato starch, fried, tossed with salt and pepper. Served with a Lemon Garlic Aioli.

Tenderloin Skewers 21.00

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

Fried Cheese Ravoli 16.00

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

Creamy Smoked Gouda Mac and Cheese Bites 16.00

Melty and delicious. Served with ranch

Bread and Butter 4.00

Burgers

Served with fries, tater tots, soup or salad. Upgrade to a wedge +\$5.00. Gluten Free Bun Available \$2.50

Buck's Deluxe 19.00

Toasted brioche bun, lettuce, red onion, tomatoes, pickle, and mayo.

Choice of cheese; blue cheese, cheddar cheese, American, or pepper- jack

Add; portobello mushroom, bacon, jalapeno bacon, grilled onion +\$3.00

Buck's Cheddar Melt 17.00

Toasted sourdough bread, mayo, burger patty, melted cheddar cheese and grilled onions.

Grilled Spicy Chicken 19.00

Grilled chicken breast, pepperjack cheese, jalapeno bacon, Toasted brioche bun, chipotle aioli, lettuce, tomato, red onion, pickle and avocado.

Garden Burger 15.00

Veggie Patty with pepper jack cheese, avocado, onion, pickle, lettuce and tomato.

Salads

Beet Salad 19.00

Presented on a bed mixed Romaine and Arcadian Lettuce, tossed with beets and balsamic dressing. Served with blue cheese crumble, diced tomatoes, julienned red onion and candied pecans.

Hot Seafood Salad 29.00

Served on a bed mixed Romaine and Arcadian Lettuce, topped with sautéed Halibut, Salmon, Manila Clams, Prawns and Bay Shrimp. Along side, red onion, zucchini and mushroom in a house-made hot bacon dressing. Finished with fresh tomatoes and Parmesan.

Black and Blue Steak Salad 28.00

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 16.00 Half 12.00

Romaine, roasted garlic Caesar dressing, housemade croutons. Add: lemon pepper chicken 8.00

Add: Blackened salmon 7.00

Add: Shrimp skewers 7.00

Add: Grilled flat iron 9.00

Blue Cheese Wedge 12.00

Crisp wedge of iceberg lettuce drizzled with blue cheese dressing and aged balsamic reduction.

Sprinkled with tomatoes, bacon, and blue cheese crumbles

Cobb 22.00

Chicken, avocado, bacon chopped egg, tomatoes, blue cheese crumbles. On a bed of romaine and Arcadian mix, tossed with your choice of dressing

Side Salad 9.00

Dressings; ranch, blue cheese, Italian, balsamic, honey mustard, derby vinaigrette, thousand island

Sandwiches

Reuben 20.00

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

Applewood BLT 18.00

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

Turkey Cold Sandwich 16.00

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

Black-forest Ham Cold Sandwich 16.00 Sweet-hot mustard on marble rye, lettuce, tomato, Mayo, onion, Swiss cheese

Tacos & More

Rockfish Tacos 18.00

Rockfish tossed in cajun seasoning and grilled, 3 flour tortillas, aioli, lettuce cabbage blend and tomatoes. Served with salsa, roasted pepper sour cream, and fresh fruit.

Alaskan Halibut & Chips 21.00/24.00

Hand cut and beer battered to order with house made tartar sauce. Served with fries, tater tots, soup or salad. Upgrade to a wedge +\$5.00

Clubhouse Wrap 18.00

Turkey, ham, cheddar jack cheese blend, bacon, lettuce cabbage blend and tomatoes. Tossed in roasted pepper cream dressing. Served with fries, tater tots, soup or salad. Upgrade to a wedge +\$5.00

All tables of 6 or more will have an automatic 20% gratuity. All checks over \$300.00 will have an auto 20% gratuity. Split Plate \$2.50. To go orders .50 per item

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

BUCK'S DINNER

Appetizers

Hot Artichoke Dip 15.00

House favorite, served with toasted crostini

S&P Citrus Calamari 19.00

Calamari rings and tentacles, dusted with potato starch, fried, tossed with salt and pepper. Served with a Lemon Garlic Aioli.

Tenderloin Skewers 21.00

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

Steamed Manila Clams 23.00

Pacific Northwest Clams, simmered in white wine garlic butter. Alongside is clarified butter and sourdough bread.

Fried Cheese Ravoli 16.00

Three cheese filled raviolis, lightly battered and fried.

Served with marinara

Creamy Smoked Gouda Mac and Cheese Bites 16.00

Melty and delicious. Served with ranch

Bread and Butter 4.00

Butcher Block

House-made Meatloaf 26.00

Classic House made meatloaf, drizzled with brown gravy. Served with mashed potatoes and seasonal vegetables

Kurobuta Pork Tomahawk 42.00 16oz

pork Tomahawk steak, grilled and oven finished, topped with demi glaze. Served on rice pilaf and seasonal vegetables

Osso Bucco 32.00

Marinated in a house made beef stock and roasted pork, topped with demi glaze Served with mashed potatoes and seasonal vegetables

Land & Sea

8oz Filet 42.00

7oz Sockeye Salmon 28.00

7 oz Alaska Halibut 29.00

8oz Top Sirloin 32.00

7oz Flat Iron 36.00

14oz Rib-eye 48.00

Prime Rib (Friday only 8 oz 34.00 12 oz 38.00)

Salads

Beet Salad 19.00

Presented on a bed mixed Romaine and Arcadian Lettuce, tossed with beets and balsamic dressing. Served with blue cheese crumble, died tomatoes, julienned red onion and candied pecans.

Hot Seafood Salad 29.00

Served on a bed mixed Romaine and Arcadian Lettuce, topped with sautéed Halibut, Salmon, Manila Clams, Prawns and Bay Shrimp. Along side, red onion, zucchini and mushroom in a house-made hot bacon dressing. Finished with fresh tomatoes and Parmesan.

Black and Blue 28.00

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 16.00 Half 12.00

Romaine, roasted garlic Caesar dressing, housemade croutons.

Blue Cheese Wedge 12.00

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

Cobb 22.00

Chicken, avocado, bacon chopped egg, tomatoes, blue cheese crumbles. On a bed of romaine and Arcadian mix, tossed with your choice of dressing

Lemon pepper chicken 8.00

Blackened salmon 10.00

Shrimp skewers 9.00

Grilled flat iron 12.00

Side Salad 9.00

Mixed greens, onion and tomatoes.

Dressings; ranch, blue cheese, Italian, balsamic, honey mustard, derby vinaigrette, thousand island

Pastas

Fettuccine Alfredo 27.00

House made Alfredo sauce with noodles.

Lemon pepper chicken 8.00

Blackened salmon 10.00

Shrimp skewers 9.00

Grilled flat iron 12.00

Bison Sausage Rotini 32.00

Bison Sausage, Red onion, portabello mushroom, fire roasted tomato and a touch of cream. Finished with Parmesan cheese and smoked paprika.

Chicken Parmesan 29.00

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

Enhancements

Sauces

Red Wine Demi 4.00

Butters Garlic & Herb 4.00

Roasted Pepper & Garlic 4.00

Cajun Seasoning 3.00

Toppings

Blue-cheese Crumbles 3.00

Grilled Onions 3.00 Sautéed

Portabella 3.00.

Upgrade to a sizzling castiron skillet \$5.00

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Off the Dock

Sesame Ginger Peach Salmon 35.00

7oz Sockeye Salmon. Pan-seared to perfection with a house made peach glaze. Served with rice pilaf and seasonal vegetables

Alaskan Smoked Halibut 42.00

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

Burgers

Served with fries, tater tots, soup or salad.

Upgrade to a wedge +\$5.00. Gluten Free Bun Available plus \$2.50

Buck's Deluxe 19.00

Toasted brioche bun, lettuce, red onion, tomatoes, pickle, and mayo Choice of cheese; blue cheese, cheddar cheese, American, or pepper- jack Add; portobello mushroom, bacon, jalapeno bacon, Add grilled onion +\$3.00

Garden Burger 15.00

Veggie Patty with pepper jack cheese, avocado, onion, pickle, lettuce and tomato.

Tacos & More

Rockfish Tacos 18.00

Rockfish tossed in cajun seasoning and grilled, 3 flour tortillas, aioli, lettuce cabbage blend and tomatoes. Served with salsa, roasted pepper sour cream and fresh fruit.

Alaskan Halibut & Chips 21.00/24.00

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