



Thanksgiving 2020

Appetizer Course

Tickles's Poutine

Our hand-cut fries topped with bacon, green onions, cheese curds, and lots o' gravy
10.5

Spinach and Artichoke Dip

served with crostinis
10.5

Smoked Trout

Smoked in house, served with sliced baguette, cream cheese, capers, and artisan crackers
15.5

Vegan Chili Fries

Our hand-cut fries topped with vegan cheese, green onions, tomatoes, and our Vegan Chili
11.5

Second Course

Chicken Curry Soup

with potatoes in rich coconut milk broth with cayenne, sage, oregano, and cilantro
cup 4 bowl 7

Vegan Chili

with diced tomatoes, corn, and green chiles, and ground Tofurkey crumbles
cup 4 bowl 7

Cascadian Salad

House greens, grape tomatoes, red onions, pumpkin seeds, bacon, and bleu cheese crumbles
8.5

The Wedge

Tomatoes, red onions, pumpkin seeds, bleu cheese crumbles, bacon, and bleu cheese dressing
8.5

The Purist

House greens, red onions, grape tomatoes, and shaved parmesan
7.5

Main Course

Prime Rib

With house potatoes and baby arugula tossed in lemon vinaigrette
10oz Cut 25
14oz Cut 29

Steak Frites Bleu

Grilled 12oz New York topped with our bleu cheese cream sauce,
and served with our hand-cut fries
26.5

Cornish Game Hen

Oven roasted and deep fried served on a bed of house greens and our
Rosemary and thyme potatoes, finished with herb pan jus
17.5

Wild Caught Coho Salmon

8oz fillet seasoned with Mediterranean spice blend, broiled and served atop a deep-fried
Mushroom risotto cake, and finished with port wine, cranberry, and butter reduction
25.5

Mussels and Clams and Pasta

Chilean Blue mussels and Manilla clams basted in white wine, capers, and garlic, served
on a bed of linguini and a killer clam sauce
19.5

Jef's Pork Ribs

St. Louis style spare ribs slow roasted until "fall off the bone" moist – then smothered with Jef's
Unique Northwest BBQ sauce made from apricots, raspberries, and 6 secret spices
Full rack 31.5
Half rack 18.5

Spaghetti and ImpossiBalls

Thin spaghetti topped with our house marinara and three "Jersey" style meatballs
made from ground Impossible burger, parmesan, Italian seasonings, and bread crumbs
17.5

Vegan Creole Penne

Sautéed tomatoes, bell peppers, and onions tossed in a mildly spicy cream sauce made
with coconut milk, vegan cheese, and Cajun spices
18.5

Dessert Course

Brown Sugar Pie

Vegan Carrot Cake

Juju's Frozen Custard

