

## FROM THE GRILL

entrees include your choice of two sides

steaks are USDA Choice or higher, aged a minimum of 21 days and hand-cut daily

side caesar 6

classic wedge 6

side spring mix salad 5

Blue Rare  
Cold Red

Rare  
Cool Red

Medium Rare  
Warm Red

Medium  
Warm Pink

Medium Well  
Hot Slightly Pink





Well Done  
Cooked Through

	USDA Prime Top Sirloin	8 oz 23
	New York Steak	12 oz 28
	Rib Eye Steak	12 oz 30 / 16 oz 36
	Center Cut Filet Mignon	6 oz 30 / 8 oz 36

### Prime Rib

seasoned, seared and slow roasted  
served with au jus, creamy or fresh grated horseradish

8 oz 24 / 12 oz 30 / 16 oz 36 / 24 oz 49

	Marinated Grilled Chicken Breasts	22
	BBQ Baby Back Pork Ribs	Half Rack 24 / Full Rack 36
	Northwest King Salmon eight ounce seasoned fillet, cooked to order, beurre blanc	29
	Grilled Prawns eight large gulf prawns	25
	Grilled Halibut six ounce fillet, beurre blanc	36












### SIDES

additional sides 5

	Baked Potato Your Way		Yukon Gold Mashed Potatoes		Steamed Broccoli
	Three Cheese Penne		Seasonal Vegetable		Cup of Soup
	Roasted Brussel Sprouts		Garden Wedge		Grains of Life
	Grilled Zucchini Spears		House Risotto		

### DINNER ADDITIONS

add to any salad or entree

		Sauteed Mushrooms	4		Five Ounce Sliced Steak	10
		Sauteed Onions	3		Six Ounce Salmon Fillet	13
		Sauteed Onions and Mushrooms	6		Six Sauteed Prawns	10
					Lobster Tail	MP
					Two Seared U-10 Scallops	MP

18% Gratuity added to parties of 7 or more

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.