

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 7

classic wedge 7

side spring mix salad 6

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 24
 New York Steak	12 oz 29
 Rib Eye Steak	12 oz 34 / 16 oz 40
 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 26 / 12 oz 32 / 16 oz 38 / 24 oz 54


 Marinated Grilled Chicken Breasts	22
BBQ Baby Back Pork Ribs	Half Rack 26 / Full Rack 39
 Northwest King Salmon eight ounce seasoned fillet, cooked to order, beurre blanc	34
 Grilled Prawns eight large gulf prawns	25

SIDES

additional sides 6












 Baked Potato Your Way
Three Cheese Penne
 Roasted Brussel Sprouts
 Grilled Zucchini Spears

 Yukon Gold Mashed Potatoes
 Seasonal Vegetable
Garden Wedge
House Risotto

 Steamed Broccoli
Cup of Soup
Grains of Life
Sautéed Green Beans

DINNER ADDITIONS

add to any salad or entree

  Sautéed Mushrooms	4	 Five Ounce Sliced Steak	12
  Sautéed Onions	3	 Six Ounce Salmon Fillet	15
  Sautéed Onions and Mushrooms	6	 Six Sautéed 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.