



Appetizers

Shrimp Skewers

Skewers of seven seasoned prawns each charbroiled over apple wood for a delicious finish. *one skewer* 10 *two skewers* 17

Ribeye Pita

Sliced ribeye, sautéed with mushrooms, red peppers and onions. 12
Served on Greek pita bread, topped with gouda cheese and a lemon herb aioli.

Fried Mozzarella

Mozzarella cheese dipped in beer batter and deep fried. 7

Stuffed Mushrooms

Baked mushroom caps filled with cream cheese, bay shrimp and crab. 12

Shrimp Cocktail

Chilled black tiger prawns served with our homemade cocktail sauce. 11

Steamer Clams

Sautéed in olive oil, garlic and red chilies. Finished with white wine and lemon, then topped with fresh tomatoes. *one pound* 9 *two pounds* 17

Crab and Artichoke Dip

A delicious blend of cream cheese, crab and herbs. Served with toasted crustini. 14

Rocky Mountain Oysters

These don't come in a shell! Ask your server for information on these delicacies. *half order* 10 *full order* 15

Steaks and Chops

All entrees are served with fresh bread, soup of the day or house salad, plus your choice of potato and fresh seasonal vegetables.

Lil' Dude*

10 ounce top sirloin charbroiled to perfection over apple wood. 25

Ribeye Steak*

14 ounce "cut off the prime." Truly one of the best! 39

New York Strip*

A delicious 14 ounce center cut. 39

Filet Mignon*

Our 10 ounce cut of the most tender of all steaks. 41

Porterhouse*

Our most popular steak, 26 ounce cut. 59

Cowboy*

A combination of rib eye and sirloin, 24 ounces in total! 59

Cowgirl

20 oz. Cut of top sirloin. 45

Sweetheart Steak (Dinner for Two)

A 30 ounce center cut top sirloin served for two. 65

Huckleberry Ribs

Our own half rack of slow roasted, falling off the bone baby back ribs! Covered in homemade huckleberry bbq sauce. 31

Pork Loin Chop*

Tender charbroiled 10 oz. porterhouse cut chops. Served with applesauce. *double order* 29 *single order* 20

Rare=red all through • Med. Rare=red in the middle • Medium=pink all the way through • Med. Well=strip of pink • Well=cooked all the way through

We are proudly serving Premium Northwest Choice Angus Beef

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Seafood & Chicken Favorites

Wild Salmon*

A boneless filet of wild salmon baked on a cedar plank and served with smoked tomato beurre blanc. *market price*

Scampi

Eight large prawns sautéed in wine with mushrooms, green onions topped with fresh diced tomatoes in a delicate cream sauce. Served over pasta. 29

Ale Battered Prawns

Black tiger prawns are deep fried in ale batter to a golden brown. Served with our fresh housemade cocktail sauce. 23

Fresh Catch of the Day

Our fresh, never frozen, catch of the day. Ask your server for today's selection! *market*

Tiger Prawns

Extra large marinated prawns. These delicious prawns are cooked over apple wood and served with drawn butter. Truly one of our favorites. *market*

Australian Rock Lobster

A wonderful delicacy! Our 10 ounce lobster tail baked and served with drawn butter. *market*

Teriyaki Chicken

Tender chicken breast filet broiled and topped with a teriyaki glaze, mandarin oranges, pineapple and toasted almonds. 22

Bourbon Chicken

Boneless chicken breast prepared with bourbon and Madeira wine, shallots and sautéed mushrooms in a cream sauce. 25

Add your favorites to your entree

Boneless Filet of Wild Salmon	+market
Ale Battered Prawns	+14
Scampi	+14
Tiger Prawns	+market
Lobster	+market
Bernaise or Bleu Cheese Sauce	+8
Blackening	+3

Soup

French Onion Soup 7
with entree 3

Fresh Homemade Soup du Jour
cup 4 *bowl* 6

Sides

sautéed mushrooms	5	pear spinach salad	
grilled onions	3	<i>small</i> 9	<i>large</i> 15
house salad	6	pear spinach salad with entrée	5
caesar salad		loaded baked potato	4
<i>small</i> 7	<i>large</i> 12	baby red whipped potatoes	4
caesar salad with entrée	3	fresh vegetable du jour	3
chicken caesar salad	19	apple sauce	2
		french fries	4

Please enjoy our complimentary fresh baked bread with your salad.
You may order additional bread for 1.00 per loaf. Split entrée charge is 6.00