

THREE COURSE DINNERS

\$29

*Enjoy our special price for a limited time
Monday-Friday until 5:30 P.M.!*

TO START:

MAKE IT 4-COURSES WITH TWO STARTERS +4

OREGON COAST SHRIMP COCKTAIL GFA

TOMATO BASIL SOUP

Fire roasted tomato basil soup with crème fraîche.

CLASSIC CAESAR SALAD GFA

ENTREES:

BBQ GARLIC PRAWNS GFA

*New Orleans style sauteed prawns with garlic butter, Cajun spices
and red potatoes. Served with seasonal vegetables.*

HOMEMADE CHICKEN POT PIE

*A house specialty combining rotisserie chicken with
fresh vegetables and herbs under a tender crust.*

PORTOBELLO MUSHROOMS GFA

*Rosemary olive oil and tamari glazed portobello mushroom, zucchini,
blistered tomato and roasted corn. Served with champ potatoes.*

WILD ALASKA TRUE COD

*Marinated in white wine and baked with bread crumbs, sour cream,
red onion and fresh dill. Served with raisin pistachio rice pilaf.*

N.W. WILD SALMON GFA

*Chargrilled with citrus butter and topped with cranberry-lime jalapeno relish.
Served with raisin pistachio rice pilaf and seasonal vegetables.*

DESSERTS:

SHARON'S JAR PIE

Your choice of: Chocolate Caramel Mousse - or- Best of Season

ANTHONY'S BURNT CREAM GFA

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.

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NORTHWEST

NORTHWEST

SEAFOOD



SEASONAL
FEATURES

local
FARMERS



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OWNED — WATERFRONT DINING



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