

# 5-COURSE ---\$33---

## EARLY DINNERS

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.*

**DOUBLE R RANCH FLANK STEAK\*** GFA

*Spice rubbed, applewood grilled to your liking, chipotle lime butter and cranberry jalapeno relish. Served with cornbread pudding.*

**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.*

**FRESH COLUMBIA RIVER STEELHEAD**

*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**

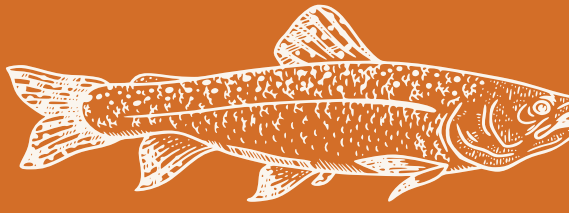
*Your choice of: Chocolate Caramel Mousse - or- Best of Season*

**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.

family  
OWNED



LOCALLY SOURCED

NORTHWEST

NORTHWEST

SEAFOOD

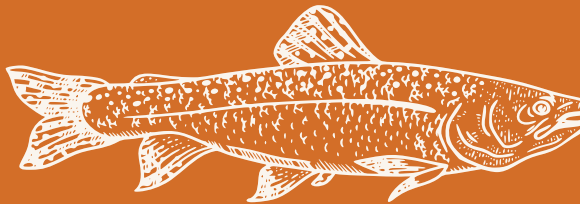


SEASONAL  
FEATURES

local  
FARMERS



family  
OWNED — WATERFRONT DINING



LOCALLY SOURCED

NORTHWEST

