STARTERS

SPICY BUFFALO CAULIFLOWER

house buffalo sauce, blue cheese dressing - 11

TEMPURA CHICKEN STRIPS

spicy Buffalo style or Thai style - 14

CALAMARI FRITTI

flash fried; lemon pepper aioli - 18

BRUSCHETTA FLATBREAD

Roma tomatoes, fresh basil, seasoned olive oil, fresh mozzarella; balsamic glaze - 12

HOT CRAB, ARTICHOKE & CHEESE DIP

Dungeness crab, shrimp, artichokes, onion, cream cheese, Parmesan, flatbread - 18

STEAMED MANILA CLAMS GFA

Manila clams, white wine, butter, garlic, lemon-herb broth, grilled sourdough - 21

EMORY'S GARLIC CHEESE BREAD - 7

WILD SEARED SALMON GFA

Northwest salmon, sweet-tamari sauce, crispy wontons, pickled ginger - 15

PUB FARE

LAKE HOUSE CHEESE BURGER* GFA

hand made PNW beef patty, onion mayo, secret sauce, lettuce, cheddar, pickle, French fries - 19 Add Bacon - 1.5

Vegetarian - 24

GARLIC CHEESE FRENCH DIP

slow roasted beef on garlic cheese bread; au jus, French fries - 24

UNCLE FRED'S STEAK CHILI

Northwest sirloin, hot Italian sausage, onion, jalapenos, tomatoes, roasted red peppers, creme fraiche, cheddar cheese, homemade chili cheese chips, parsley - 19

FISH & CHIPS

herb panko crusted, coleslaw, lemon, tartar, French fries - 24

SOUP & SALAD

AWARD-WINNING CLAM CHOWDER

cup - 7 / bowl - 11

GARDEN GREENS SALAD GFA

mixed greens, tomato, cucumber, garlic croutons, parmesan, choice of house made dressing - 8 / 12

CAESAR SALAD GFA

romaine lettuce, garlic croutons, shaved parmesan - 8 / 12

SPINACH SALAD

tomato, mushrooms, toasted almonds, Applewood smoked bacon, egg, parmesan; honey mustard dressing - 9 / 14

BLUE CHEESE SALAD

romaine lettuce, gorgonzola crumbles, Applewood smoked bacon, tomato, garlic croutons; blue cheese dressing - 9 / 14

ADD TO ANY SALAD:

5 oz Grilled Chicken Breast - 8 3 oz Chilled Shrimp - 7 5 oz Grilled Salmon - MP

ENTREE SALADS

FIESTA CHICKEN GFA

fajita seasoned chicken, romaine lettuce, tomato, red onion, olives, cheddar-jack cheese, jalapeño, avocado, tortilla chips, lime; house made cilantro ranch dressing - 24

NORTHWEST SHRIMP LOUIE GFA

chilled shrimp, romaine lettuce, egg, olives, sweet pepper, tomato, avocado, watermelon radish; house made 1000 Island dressing - 24

HOUSE SALAD DRESSING:

1000 Island
Blue Cheese Caesar
Cilantro Ranch
Honey Mustard
Red Wine Vinaigrette

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

GFA Gluten free recipes available. Please notify your server of any dietary concerns.

DINNER ENTREES

Your server will describe nightly specials

ALASKA LONG LINE COD PARMESAN

seared panko-parmesan crusted cod fillet, lemon beurre blanc, champ potatoes, seasonal vegetable - 28

CREAMY SEAFOOD RISOTTO*

sautéed prawns, scallops, clams, seasonal fish, mushrooms, spinach, creamy risotto; panko-parmesan crisp topping - 36 Vegetable Risotto - 21

WILD NORTHWEST SALMON* GFA

7oz char-grilled fillet, sundried tomato basil butter; craisin pistachio rice pilaf, seasonal vegetables - 34

CHICKEN PENNE SALTIMBOCCA*

diced chicken breast sautéed with prosciutto, onions, mushrooms, sage, garlic, Marsala wine and cream; parmesan - 26

SALMON CREEK FARMS PORK CHOP GFA

finished with fresh ginger sauce, apple-cranberry compote, champ potatoes, seasonal vegetables - 36

MAPLE CHIPOTLE GLAZED MEATLOAF

house-ground sirloin, diced onions, celery, fennel seeds, breadcrumbs, maple chipotle barbecue sauce, frizzled onions, champ potatoes, seasonal vegetables - 24

NORTHWEST TOP SIRLOIN* GFA

10 oz. grilled to your liking, champ potatoes, seasonal vegetables - 39

Petite Top Sirloin - 34*

DOUBLE R RANCH RIBEYE* GFA

14 ounces, grilled to your liking, champ potatoes, seasonal vegetables - 62

FILET MIGNON* GFA

8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi, champ potatoes, blistered tomatoes - 56

ADD TO ANY STEAK:

Tempura Prawns / Garlic Scampi Prawns four - 8 / six - 12

WOODSTONE PIZZA

house made pizza dough baked in our 600° WoodStone oven.

MARGHERITA

roasted Roma tomatoes, olive oil, basil, red sauce, fresh mozzarella - 19

MOLLY'S GARDEN

mushrooms, caramelized onion, Roma tomato, artichoke hearts, olives, roasted red peppers, fresh basil, basil pesto, goat cheese - 21

PEPPERONI

pepperoni, red sauce, mozzarella & provolone - 18

PALERMO

pepperoni, Italian sausage, olives, onions, mushrooms, red sauce, mozzarella & provolone - 21

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