



D I N N E R

**APPETIZERS**

**PAN SEARED SCALLOPS**

Brandy ponzu buerre blanc, avocado, jasmine rice, and julienne vegetables

19

**SHRIMP PIRI PIRI**

Sautéed with garlic Cajun seasoning and lemon herb butter sauce with parmesan grits

18

**NORTHWEST STEAMED CLAMS**

Steamed clams with sherry wine, orange, thyme, garlic, butter, chilies, and grilled crostini

16

**BAKED BRIE**

Wrapped in filo dough, apricot butter sauce, and roasted cashew nuts

15

**SHRIMP COCKTAIL**

Crispy avocado, Bloody Mary granita, cocktail sauce, and grilled lemon

16

**NORTHWEST DUNGENESS CRAB CAKES**

Dungeness crab cakes served over a tangy apple slaw and curry aioli

21

**SAUTÉED ARTICHOKE HEARTS**

Pistachio lemon butter sauce with Swiss cheese

13

**SALADS AND SOUPS**

**BEET SALAD**

Sherry honey vinaigrette, orange supreme, goat cheese, arugula, and garlic crostini

12

**SLAHAL SALAD**

Pancetta lardon, radicchio, arugula, candied walnuts, and citrus raspberry vinaigrette with shaved blue cheese

15

**BASIL CRUSTED GOAT CHEESE SALAD**

Mixed greens, arugula, baby heirloom tomato, balsamic reduction, tomato jam, and garlic crostini

15

**ROMAINE HEARTS**

Classic Caesar dressing served with brioche croutons and shaved Parmigiano-Reggiano cheese

13

*Enhancement:*

Jidori Chicken 10

Gratinee French Onion Soup 9

Soup of the Day Bowl 7

Shrimp 12

Clam Chowder Bowl 8

Sockeye Salmon 15

FROM THE **RANCH**

**PRIME BONE-IN STEAKS**

We proudly serve 35 day aged all natural prime certified beef.

Served with scalloped potatoes, seasonal vegetables, and your choice of salad or soup of the day.

*Add a cup of clam chowder \$7*

**RIB EYE**

**89**

**NEW YORK**

**87**

**FILET MIGNON**

**86**



**DOUBLE R RANCH PREMIUM STEAKS**



Our steaks are from the heart of the Pacific Northwest. USDA Signature Grade Steak.

Served with your choice of house salad or a cup of soup of the day.

*Add a cup of clam chowder for \$7*

**RIB EYE**

Char-grilled rib eye topped with black pepper truffle butter and served with roasted Peruvian fresh herb potato and Syrah wine demi

55

**RIB EYE BURGER**

House-made Rib Eye burger grilled to perfection

22

Cheese of choice \$2 Bacon \$2 Sautéed mushrooms \$3

**NEW YORK STEAK AU POIVRE**

Seasoned pan-seared New York steak served with brandy peppercorn sauce

50

**GRILLED FILET MIGNON**

Sherry demi

55

**BONE-IN KUROBUTA PORK CHOP**

Apple demi, blue cheese creamy polenta and macadamia nut onion confit

39

**JIDORI STUFFED**

**CHICKEN CORDON BLEU**

Jidori chicken, lemon pan jus served with corn brulee and roasted corn salsa

30

*Enhancement:*

Lobster Tail Market Price | Shrimp Scampi 12



D I N N E R

FROM THE **SEA**

<b>CEDAR PLANK GRILLED FRESH WILD NORTHWEST KING SALMON</b>	<b>40</b>
<b>CEDAR PLANK GRILLED FRESH WILD ALASKAN SOCKEYE SALMON</b>	<b>30</b>

Char grilled salmon served over cedar plank with cilantro lime and garlic butter.

Served with choice of house salad or soup of the day.  
*Add a cup of clam chowder for \$7*

<b>LOBSTER TAIL</b> Oven roasted lobster tail served with garlic lemon drawn butter	<b>MARKET PRICE</b>	<b>CRAB STUFFED JUMBO PRAWNS</b> Bacon wrapped crab stuffed jumbo prawns served with beet risotto, seasonal baby vegetables, and macadamia nut beurre blanc	<b>38</b>
<b>SEARED MISO MARINATED BLACK COD</b> Served with smoked clam panzella crumble, dashi pearls, mushroom risotto, and bok choy	<b>38</b>	<b>GRILLED JUMBO PRAWNS</b> Thyme marinated prawns served over a roasted corn risotto and topped with arugula and balsamic pearls	<b>35</b>
<b>BAKED HALIBUT</b> Roasted garlic, Kalamata olives, capers, roasted bell peppers and lemon shallot butter sauce served with saffron mashed potatoes and seasonal vegetables	<b>36</b>	<b>PAN SEARED JUMBO SCALLOPS</b> Marinated with garlic and shallots served with seasonal vegetables, citrus beurre blanc and saffron mashed potatoes	<b>35</b>

**PASTAS**

Served with choice of house salad or soup of the day and grilled Ciabatta crostini.  
*Add a cup of clam chowder for \$7*  
All pasta dishes contain eggs

<b>SHRIMP SCAMPI LINGUINE</b> Sautéed shrimp with garlic, shallot, and red chili flakes, tossed with a white wine, fumet, and parmesan cream sauce	<b>31</b>	<b>TUSCAN BEEF TENDERLOIN PASTA</b> Char-grilled beef tenderloin, sautéed garlic, shallot, sundried tomato, and roasted red bell pepper, tossed with fettuccine, parmesan and blue cheese wine sauce, and balsamic glaze	<b>36</b>
<b>LOBSTER STUFFED RAVIOLI</b> House made ravioli pasta stuffed with lobster meat, cheese, tomato caper cream sauce, and grilled crostini	<b>35</b>	<b>CHICKEN ALFREDO FETTUCCINE</b> Grilled chicken breast tossed with sautéed zucchini, onions, and house made Alfredo sauce over fresh egg fettuccine	<b>29</b>

**BEVERAGES**

**\$3**

**TEA      COFFEE      SODA      HOT CHOCOLATE      JUICE      MILK**

Espresso drinks are available. Please ask your server for details.

