

early bird menu

Available between 4pm - 5:30pm
*Served with your choice of Dauphinois potatoes,
orzo cous, french fries or baked potato,
fresh seasonal vegetables and bread*

add a house salad or a cup of our famous
clam chowder, smoked halibut chowder
or a Caesar salad for 1.95

Caesar Salad

With your choice of our famous
clam chowder, smoked halibut chowder
or french onion soup 9.95

Dungeness Crab Cakes

Served with Asian mustard sauce, fresh
seasonal vegetables and choice
of potato 14.95

Fettuccine Alfredo

Fresh pasta with alfredo sauce served with
parmesan cheese toast 11.95

Top Sirloin

A chargrilled certified Angus Beef® served
with béarnaise sauce, fresh seasonal
vegetables and choice of potato 16.95

Chicken Satay

Chicken breast tenders marinated in our
own satay sauce. Served with Thai peanut
sauce, fresh seasonal vegetables and
choice of potato 10.95

Baked Cod

Alaskan cod encrusted in parmesan cheese
and seasoned breadcrumbs served with
fresh seasonal vegetables and choice
of potato 14.95

Buttermilk Parmesan Chicken

Boneless, skinless chicken breast marinated in
buttermilk and coated with parmesan cheese
and seasoned bread crumbs with a sage
supreme sauce. Served with fresh seasonal
vegetables and choice of potato 12.95

Fish N' Chips

Pacific halibut coated in our house made
beer batter and deep fried to a golden
brown. Served with fresh seasonal
vegetables and french fries 13.95

draught beers

pints 4.00 schooner 3.25

Widmer Hefeweizen, Rouge Dead Guy, Black Butte
Porter, Mirror Pond Pale Ale, Rogue Hazelnut Brown,
Coors Light, Fat Tire

bottled beers

Budweiser 3.25	Haake Beck
Bud Light 3.25	non-alcoholic 3.75
Heineken 3.75	Kaliber
Corona 3.75	non-alcoholic 3.75

A 17% gratuity will be added to parties of 6 or more guests.
We use only zero trans fat oils to pan and deep fry, unless
noted as saturated in butter.