



LEGENDARY EATS

Served Tuesday-Sunday, 4pm-close

POPCORN 4

Rendered pork belly,
Salish smoked salt, chive

DEVEILED EGGS 9

House-cured bacon, arugula

HUSHPUPIES 9

Roasted Hatch chili, rosemary aioli,
house-curred bacon collard greens

GARDEN GREEN SALAD 10

Mixed greens, toasted almond,
Cougar Gold, sherry vinaigrette

OLIVES AND NUTS 10

Olive mix, house-smoked almonds,
Cajun toasted peanuts

BUFFALO CHICKEN THIGH CRISPS 15

Bleu cheese dressing,
creamy carrot celery slaw

SHRIMP COCKTAIL 18

Bloody Mary cocktail sauce,
chiffonade romaine

NEW YORK BITES 18

USDA Prime seared beef,
Gorgonzola sauce,
crispy russet fries

MAPLE MASCARPONE MOUSSE BOARD 20

(Serves two)

Poached pear, ginger snap crumble,
berries, fresh rosemary, milk chocolate
caramel sauce, pound cake

USDA PRIME BURGER 20

House-ground, Tillamook cheddar,
mayo, lettuce, tomato, fries

MEATLOAF 21

Fingerling potato,
orange-tomato glaze, mushroom

COBB SALAD

Romaine, mixed greens,
cucumber, red onion fritz, bacon,
bleu cheese, tomato, egg
Tenderloin Tips* 29
Smoked Salmon 25
Garlic Chicken 24

8OZ PRIME NEW YORK 32

USDA Prime, char-grilled,
roasted fingerling potato

CHARCUTERIE 35

Artisan cheeses, fig jam,
assorted cured meats,
smoked garlic honey mustard, crackers

Prepared by Chef Tanya Broesder

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.
*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 1/18/23