



## LEGENDARY EATS

Served Tuesday-Sunday, 4pm-close

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### POPCORN 4

Rendered pork belly,  
Salish smoked salt, chive

### DEVILED EGGS 9

House-cured bacon, arugula

### HUSHPUPIES 9

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

### OLIVES AND NUTS 10

Olive mix, house-smoked almonds,  
Cajun toasted peanuts

### BUFFALO CHICKEN THIGH CRISPS 15

Bleu cheese dressing,  
creamy carrot celery slaw

### SEA BASS CURRY 17

Potato, carrot, tomato, toasted naan

### SHRIMP COCKTAIL 18

Bloody Mary cocktail sauce,  
chiffonade romaine

### NEW YORK BITES 18

USDA Prime seared beef,  
Gorgonzola sauce,  
crispy russet fries

### CHARCUTERIE 35

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

### GARDEN GREEN SALAD 10

Mixed greens, toasted almond,  
Cougar Gold, sherry vinaigrette

### COBB SALAD

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

### USDA PRIME BURGER 20

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

### MEATLOAF 21

Fingerling potato,  
orange-tomato glaze, mushroom

### 8OZ PRIME NEW YORK 35

USDA Prime, char-grilled,  
roasted fingerling potato

### ESPRESSO CHILI TORTE 13

(Gluten free)  
Flourless chocolate cake, espresso chili salted  
caramel, white chocolate espresso mousse,  
spiced dark chocolate ganache, cocoa nibs

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. 3/6/23