

ENTREES (All entrees are served with choice of soup of the day or tossed green salad)

Filet of Salmon

Baked in white wine and butter, or poached with fresh dill. 15.95

Crab Au Gratin

Crab mixture on a toasted English muffin, topped with Hollandaise and cheddar cheese. Baked. 15.95

Pacific Oysters

Fresh Puget Sound oysters quickly grilled to perfection. 14.95

Choice Sirloin Steak

Cooked your way! 15.95

Sole Amandine

Lightly floured, egg-dipped, topped with toasted almonds. 13.95

Fish & Chips

Beer battered Arctic Cod, deep fried. Served with coleslaw and fries. 13.95

Fried Prawns

Lightly breaded deep fried to a golden brown. 14.95

Chicken Scalopini

Thin cut fresh chicken breast sautéed with mushrooms, garlic, green onions a hint of tomato in a Marsala demi glace. Served on pasta 14.95

Seafood Pasta

Sautéed in olive oil with shrimp, prawn, clams, salmon, garlic, mushrooms and onions tossed in a pesto cream with pasta. 15.95

Sirloin Steak Mozzarella

Broiled sirloin atop fresh wild greens, thinly sliced red onions and sliced beefsteak tomatoes with a reduced balsamic vinaigrette and melted fresh mozzarella.

15.95 with cup of soup add 2.00

Power Lunch 15.95

Sirloin STEAK, Fresh SALMON or CHICKEN Breast. Served over a CHOP-CHOP salad with wild greens, tomato, red onion, cheddar cheese, Low cal ranch dressing. Less than 500 calories!

Oyster Stew 14.95

Fresh from the hood canal sautéed in butter and cream with a chop-chop shrimp salad.

Salads

Three Berry Chicken

Wild greens, broiled chicken breast, berries, gorgonzola cheese, candied walnuts and raspberry vinaigrette. 14.95

Seafood Louie

Dungeness crab, shrimp and a large prawn with tomato, egg, olives and asparagus. 16.95

Oriental Chicken Salad

A teriyaki chicken breast on a bed of greens tossed in Oriental dressing, almonds, and mandarin oranges. 14.95

Prawn or Chicken Caesar

Crisp Romaine, grated Parmesan and croutons tossed with our Caesar dressing. Grilled prawns. 15.95 Grilled chicken. 12.95

Pomegranate & Pear Salad (Prawns or Chicken)

Pears, onions, sweet red and yellow peppers and candied walnuts sautéed in olive oil on a bed of wild greens with a Pomegranate glaze. Great with Grilled prawns. 15.95 or Grilled chicken. 12.95

Sliced turkey, ham, bacon, Swiss, cheddar and bleu cheeses, on chopped Romaine.

Garnished with tomato and your choice of dressing. 13.95

Terrace Cobb

The Brittany

A fisherman stew of prawns, shrimp, clams, and crab in a rich Brittany sauce of tomato and clam juice. Served with a Caesar salad and French roll. 15.95

Sandwiches

All sandwiches are served with a choice of soup of the day or tossed green salad or fries.

Croissant Club

Turkey breast, ham, Swiss and Cheddar cheeses with bacon, lettuce and tomato. 10.95

Shrimp and Avocado

An open faced, knife and fork sandwich of shrimp, sliced avocado and Alfalfa sprouts on honey wheat bread. 11.95

Portabello

A healthy alternative. A jumbo mushroom with lettuce, tomato and onion on a whole wheat bun. 10.95

Monte Cristo

Ham, turkey, Cheddar and Swiss Cheeses on egg-dipped bread. 10.95

The Reuben

Tender corned beef, sauerkraut and Swiss cheese on grilled dark rye. Served with horseradish sauce. 11.95

Smothered Chicken

Fresh chicken breast grilled to perfection with smoked ham, Swiss cheese and brushed with a great smoke house Bar-B-Que sauce. 10.95

French Dip

Thinly sliced roast beef stacked high on a French roll. With au jus to dip in. 11.95

BLT

Served on toasted nine grain wheat bread. 10.95

½ lb. Kobe Beef Burger

Lean ground beef, mixed Cheddar and Jack cheeses, bacon mushrooms, lettuce, tomato and sliced onion. 11.95

Steak Sandwich Dip

Choice sirloin of corn fed beef on a toasted bun French roll with onion rings & Au Jus to dip in. 15.95

18% gratuity added on parties of eight or more.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS, may increase your risk of food borne illness, especially if you have certain medical conditions.