

Starters

Clam Chowder
Homemade daily! 5.99

Buffalo Sliders
3 ground buffalo sliders with lettuce, tomato and onion on the side. 9.99

Pan Seared Oysters*
Served with tartar sauce. 10.99

Grilled Prawn Cocktail
Served with a spicy, red cocktail sauce. 11.99

Falls Signature Salad
Wild mixed greens, candied walnuts, pears and crumbled Gorgonzola.
Tossed with a herb vinaigrette 8.99
With entrée 5.99

Caesar Salad with broiled chicken. 12.99
With five grilled prawns. 14.99
Caesar Salad with entrée 3.99

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. 17.99 or Grilled chicken. 15.99



FALLS TERRACE STEAKS & CHOPS

All steaks are aged 28 days from mid-west beef all choice cuts or above.

Sirloin Steak
Choice sirloin marinated and grilled to perfection. 21.99
450 calories 21/2 protein
Add Peppercorn. 23.99
Add Brie Sirloin. 23.99
Add Gorgonzola. 23.99

New York "The Jason"
12 oz. of extra choice Angus New York and grilled to perfection. 28.99

Ground Round Steak
One pound of fresh ground Kobe beef grilled and served with sautéed, thin sliced onions. Walla Walla in season. 18.99

COMBINATIONS

Sirloin and Prawns 27.99
Choice sirloin marinated along with 4 grilled large Mexican prawns.

Sirloin and Cedar Planked Salmon 28.99
Choice sirloin with our famous fresh cedar planked salmon.

Sirloin with Grilled Oysters 27.99
Choice sirloin with 5 extra fresh Hood Canal oysters.

Sirloin with Lobster 33.99
Choice sirloin and a cold water lobster tail.

Vegetarian

Stuffed Portabello 16.99 

Vegetarian Delight 16.99

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

Stuffed Portabello
Fresh extra large mushroom stuffed with artichoke & Crab & cheese. Toasted cheese croutons. 11.99

Steamed Clams
1lb of clams, wine, onions, and garlic butter. 12.99

Batter Dipped Avocado
Beer battered, deep fried avocado and served with a gorgonzola dip. 10.99

Northwest Crab Cakes
Served with our delicious Mango chutney. 11.99


The Tower
A tower of grilled chipotle prawns, crab & artichoke dip, peppercorn tenderloin tips & sautéed mushrooms. 17.99

Grilled Brie
Served with a pecan caramel sauce and sourdough croutons. 8.99

Artichoke & Crab Dip
Our famous Artichoke & Crab dip served with a plateful of toasted cheese croutons. 11.99


Two Pork Chops
Tender Iowa center cut pork chops. 19.99
One Pork Chop 16.99 
300 calories 1 1/2 protein

Steak Terrace
Filet mignon topped with Dungeness crab, shrimp, asparagus spears and Hollandaise sauce. 32.99

Petite Filet Mignon
The most tender of the corn fed family, prepared and served your way! 27.99 

Prime Rib
All aged for 30 days and seasoned with onion, garlic, black pepper and sea salt. Slow cooked to perfection.

One pound 29.99
12 oz. 24.99
Petite cut 19.99

Healthy meal choices from Solutions and us here at the Falls. Experts who know! When you see this symbol we have made the changes to meet Solutions requirements! 



SOLUTIONS SPECIAL

Three Berry Chicken Salad
Fresh wild greens, broiled chicken breast, berries, gorgonzola cheese, and raspberry vinaigrette. 14.99

WE CAN DO MANY GLUTEN FREE ITEMS


18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

Local Favorites

Kobe Burger*
8oz fresh ground kobe beef on a Kaiser bun with bacon, cheese, lettuce, tomato, mushrooms and onions. Served with fries. 12.99

Steak Sandwich Dip
Choice sirloin of corn fed beef on a toasted French roll with onion rings & fries, au jus to dip-in. 15.99

BBQ Chicken and Swiss
Chicken breast grilled to perfection brushed with a great smoke house BBQ sauce on a Kaiser bun. Served with fries. 12.99

Steak Mozzarella
Broiled sirloin atop fresh wild greens, sliced tomatoes and mozzarella cheese. Topped with Balsamic vinaigrette. 16.99
2 protein 465 calories 1 dairy and 10 condiments 

Chicken Cordon Bleu
An old favorite here at the Terrace, a boneless, skinless chicken breast wrapped around ham and Swiss cheese. Baked and topped with a creamy butter sauce. 17.99

Chicken Pasta
Boneless broiled chicken breast sautéed in olive oil with onions, garlic, mushrooms, cream and white wine over Cavatappi pasta. 18.99

Seafood

Crab Enchilada
Dungeness crab, shredded Jack and Cheddar cheese wrapped in a flour tortilla topped with rancho sauce, sour cream and sliced avocado. 19.99

Sole Amandine
Lightly floured and grilled, topped with toasted almonds. 17.99


Cedar Planked Salmon
Fresh salmon, smoked on a cedar plank, served flaming. 22.99

Falls Signature Halibut Olympia
Pacific halibut grilled and topped with crab, shrimp and mushroom in a rich butter sauce. 23.99

Grilled Pacific Oysters
Fresh Puget Sound oysters, acclaimed by many to be the "Worlds" finest. Served with tartar sauce. 20.99

Ports of Call Seafood Sauté
A GREAT dish of prawns, clams, small shrimp, and King crab legs, scallops, whole button mushrooms in a rich wine and butter sauce. 24.99

Bouillabaisse
(pronounced boo-yah-bayss)
All of the above seafood in a tomato Britney sauce. Our version of a San Francisco treat. French rolls for dipping. 24.99

Seafood Louie
Dungeness crab, shrimp and a large prawn with tomato egg, olives and asparagus. 17.99
low cal 1000 or ranch.
465 calories 21/2 protein 3 vegetable 

Prawns Acapulco
Large Mexican shrimp sautéed in olive oil with sweet peppers, onions, mushrooms, white wine and a hint of tomato. 20.99
Or

Breaded Prawns
Lightly breaded and deep fried. 18.99

Lobster Tails
Two cold water lobster tails with drawn butter and lemon. 35.99