

Winter 2010

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. 13.99

Crab Au Gratin
Crab mixture on a toasted English
muffin, topped with Hollandaise and
cheddar cheese. Baked. 13.99

Pacific Oysters
Fresh Puget Sound oysters
quickly grilled to perfection. 13.99

Choice Sirloin Steak
Cooked your way! 13.99

Sole Amandine
Lightly floured, egg-dipped,
topped with toasted almonds.
12.99

Fish & Chips
Beer battered Arctic Cod,
deep fried. Served with
coleslaw and fries. 12.99

Fried Prawns
Lightly breaded deep fried
to a golden brown. 13.99

Chicken Scalopini
Thin cut fresh chicken breast sautéed with
mushrooms, garlic, green onions a hint of tomato in a
Marsala demi glace. Served on Cavatappi. 12.99

Seafood Pasta
Sautéed in olive oil with shrimp, prawn, clams, salmon,
garlic, mushrooms and onions tossed in
a pesto cream with a new pasta. Cavatappi 13.99

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.
13.99 with cup of soup add 1.50

Power Lunch 13.99
Sirloin STEAK, Fresh SALMON or CHICKEN Breast. Served over a CHOP-CHOP salad with wild
greens, tomato, olives sweet peppers and cheddar cheese, Low cal ranch dressing.
Less than 500 calories!

Oyster Stew 13.99
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. 12.99

Seafood Louie
Dungeness crab, shrimp and a
large prawn with tomato, egg,
olives and asparagus.
16.99

Oriental Chicken Salad
A teriyaki chicken breast on a bed
of greens tossed in Oriental
dressing, almonds, and
mandarin oranges.
12.99

Prawn or Chicken Caesar
Crisp Romaine, grated Parmesan
and croutons tossed with
our Caesar dressing.
Grilled prawns. 13.99
Grilled chicken. 10.99

**Pomegranate & Pear Salad
(Prawns or Chicken)**
Pears, onions, sweet peppers and
candied walnuts sautéed in olive
oil on a bed of wild greens with a
Pomegranate glaze. Great with
Grilled prawns. 13.99 or
Grilled chicken. 11.99

Terrace Cobb
Sliced turkey, ham, bacon, Swiss,
cheddar and bleu cheeses, on
chopped Romaine.
Garnished with tomato and
your choice of dressing.
12.99

The Brittany
A fisherman stew of prawns, shrimp, clams, and crab leg
in a rich Brittany sauce of tomato and clam juice. Served with a
Caesar salad and French roll. 13.99

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.
9.99

Shrimp and Avocado
An open faced, knife and fork
sandwich of shrimp, sliced
avocado and Alfalfa sprouts on
honey wheat bread.
10.99

Portabello
A healthy alternative. A jumbo
SHROOM with sprouts, tomato
and onion on a whole
wheat bun. 9.99

Monte Cristo
Ham, turkey, Cheddar and Swiss
Cheeses on egg-dipped bread.
9.99

The Reuben
Tender corned beef, sauerkraut
and Swiss cheese on grilled dark
rye. Served with horseradish sauce.
9.99

Smothered Chicken
Fresh chicken breast grilled to
perfection with smoked ham, Swiss
cheese and brushed with a great
smoke house Bar-B-Que sauce.
9.99

French Dip
Thinly sliced roast beef
stacked high on a French roll.
With au jus to dip in.
10.99

½ lb. Kobe Beef Burger
Lean ground beef, mixed Cheddar
and Jack cheeses, bacon
mushrooms, lettuce, tomato
and sliced onion.
10.99

Steak Sandwich Dip
Choice sirloin of corn fed beef
on a toasted French roll with
onion rings & fries,
au jus to dip in. 13.99

BLT
Served on toasted nine
grain wheat bread.
9.99