

Soups & Salads

Soup of the Day 6/9

Ask your server for today's selection

Crab Chowder 8/11

Dungeness and Chilean crab, bacon, smoked corn and fresh herbs

Black Bean Lentil Chili 6/9

Tricolored lentils, black beans, poblano chili, spicy cumin broth and green onions. *add* cheese n/c

Little Lake Street Salad 6/9

Mixed greens, tomatoes, cucumbers, feta cheese, sunflower seeds and blueberry vinaigrette

Caesar 7/10

Romaine, croutons and Asiago cheese

Bleu Cheese Bibb 9

Bibb lettuce, bleu cheese dressing, bacon, bleu cheese crumbles, almonds, cherry tomato, and cucumber

Kale & Quinoa Salad 11

Lacinato kale, currants, sunflower seeds, tri-colored quinoa, roasted garlic dressing, parmesan and grapefruit slices

Salad Add-Ons: New York steak 8, shrimp 6, chicken 5

Steaks & Chops

All steaks and chops are served with mashed potatoes and seasonal vegetables

Bone In Rib-Eye* 38

16 oz. RR Ranch grilled to your liking. Topped with herb butter and served with hand-breaded onion rings

New York Pepper Steak*

26 / 8 oz or 32 / 12 oz
brandy peppercorn demi-glaze

Classics

Cedar Plank Salmon 24

Wild salmon served on a cedar plank with Cointreau-citrus jus, served with tricolored quinoa and vegetables

Jambalaya 18

Prawns, chicken, Andouille sausage, peppers, onions, ham, okra, tomatoes and Cajun rice

Stir Fry 13

Snap peas, asparagus, carrots, cabbage, red onion, peppers, kaiware sprouts, soy ginger glaze, shiitake mushrooms and brown rice
add chicken 5

Beef Stroganoff 18

Braised beef, fresh herbs, mushrooms, penne pasta, red wine cream sauce, sour cream and herb toast

Burgers

add cheese, bacon, mushrooms or avocado 1 ea

sub chicken breast, veggie patty or portobello at no charge

The Burger* 14

8oz seasoned Angus beef patty with lettuce, tomato, grilled onions and mayo. Served with fries

Chicken Cobb 15

Julienne romaine, bacon, avocado, tomatoes, bleu cheese crumbles, almonds and white balsamic dressing

Chopped Salad 15

Julienne romaine, garbanzo beans, salami, turkey, tomato, red onion, mozzarella and Italian vinaigrette with balsamic glaze

Greek Salad 11

Romaine lettuce, tomatoes, kalamata olives, cucumbers, pepperoncini, red onion, feta and tzatziki dressing

Grilled Wild

Salmon Salad* 18

A bed of spinach and arugula tossed in white balsamic vinaigrette, roasted beets, goat cheese crumbles and toasted pecans
sub blackened chicken breast 15

Flat Iron Steak Salad* 18

Chopped romaine tossed with Italian vinaigrette, topped with diced bacon, tomatoes, bleu cheese and frizzled onions
sub blackened chicken breast 15

Filet Mignon* 36

6 oz center cut, cabernet-pomegranate gastrique and Gorgonzola cheese

Pork Chop* 23

Pan seared double cut pork chop with an apple bourbon jus

Prime Rib Dip* 16

French roll, caramelized onions, creamy horseradish sauce, au jus and fries
add cheese 1

Fish Tacos

Panko-breaded Cod 14

Blackened Wild Salmon 17

Choice of fish with cabbage, feta, chipotle crema, pico de gallo, corn tortillas and slaw

Hector's Fish & Chips 14

Panko-breaded cod, yam fries, russet fries, coleslaw and tartar

Crab Mac & Cheese 20

It's famous! White cheddar sauce, Brie, bread crumbs and truffle oil

Lamb Burger* 16

Cumin scented lamb, olive tapenade, roasted garlic aioli, feta, lettuce, tomato on a brioche bun and served with a Greek salad



Starters

Seared Ahi* 14

Togarashi spice, wasabi sour cream, Asian slaw and won ton crisp

Cheese Plate 12

Imported and domestic cheese, fig jam and artisan crackers

Crispy Calamari 11

Served with chipotle aioli

Mussels 12

1/2 lb of Penn Cove mussels, Serrano lime sauce, diced tomatoes and grilled Grand Central sourdough

Lettuce Wraps 12

Chicken, portobello, soy-ginger glaze, water chestnuts, bibb lettuce and plum sauce

Nachos 10

Cheddar, mozzarella, black beans, jalapeños, tomatoes, sour cream and guacamole
add chicken 5, beef 6, pulled pork 6

Hummus 9

House made hummus, feta, cucumber salad, kalamata olives and warm pita bread

Wine

We take pride in our wine program. It's variety is carefully sourced from around the world.

Please see reverse side of menu for selection

Desserts

Big Kahuna 8

Vanilla bean and espresso ice cream, fudge, and macadamia nuts

Crème Brulée 7

Ask your server for today's selection

Fruit Crisp 7

Served à la Mode. Ask your server for today's selection

Cheesecake 7

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Dark Chocolate Cake 7

Dense chocolate cake with a gooey fudge center and vanilla ice cream

Olympic Mountain Sorbet 7

Three scoops of mango sorbet and a rolled vanilla wafer

*Consuming raw or undercooked foods may increase risk of food borne illness.

GF menu available. To our food sensitive guests: Although every effort will be made to prepare your dish allergy safe, please be aware that your allergen may be present in other areas of our establishment.

8.12.20