

PUB GRUB

FETTUCINI ALFREDO - 24

parmesan cream, fresh herbs, roasted tomato & garlic, grilled 7-grain

add chicken 5 add prawns 9 add crab 11

SPICE RUBBED T-BONE- 36

16 oz. T-bone steak, spice rubbed, house steak sauce, fresh cut fries

WILD ALASKAN SALMON - 28

grilled Alaskan salmon, roasted beets, beet puree, quinoa, fennel

ALE BATTERED ALASKAN HALIBUT - 19

fresh cut fries, tartar sauce, lemon wedge

BURGERS & SANDS

Served with your choice of fresh cut fries, steak fries, sweet potato fries, house salad

sub \$1-truffle fries, \$3 Caesar, \$5 wedge

THE GA BURGER - 13

ground beef, tomato, lettuce
cheese +2 bacon +2 mushrooms +2

AMERICAN KOBE BURGER - 19

1/2 lb, bacon, gruyere cheese,
Aleutian Greens, red onion gastrique,
tomato, red pepper aioli, red chile ketchup

LAMB BURGER - 16

ground New Zealand lamb,
Aleutian Greens, red onion,
tomato, house tzatziki sauce

CHEESESTEAK - 12

shaved ribeye, caramelized
onions, beer cheese

CHICKEN SANDWICH - 12

grilled breast, tomato, lettuce
cheese +2 bacon +2 avocado +2

HALIBUT SANDWICH - 19

grilled, lettuce, tomato,
onion, tartar sauce

SALMON AVOCADO CLUB - 19

sockeye, bacon, avocado, lettuce,
tomato, red pepper aioli, 7-grain

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SOUP/SALADS

SOUP DU JOUR

see server for preparation cup - 5 bowl - 7

FRENCH ONION SOUP - 9

crostini, gruyere cheese

THE WEDGE - 10

iceberg, bacon, tomato, rogue river blue, balsamic reduction, blue cheese dressing

CAESAR SALAD - 8

house made dressing/croutons,
freshly shaved parmesan
add seafood 7

CRAB SALAD - 16

king crab, fresh spring mix, avocado,
cherry tomatoes, carrots, sherry vinaigrette

BEEF SALAD - 12

cherry gastrique, beet puree, chevre,
toasted pistachios, mustard seed gremolata

APPETIZERS

SPICY PRAWNS - 14

sambal oelek, coconut milk, tomatoes,
garlic, grilled French bread

AHI CRUDO - 15

creamy coconut dressing, scallions,
pickled ginger, pickled cucumbers,
toasted sesame seeds

TUNA TARTARE - 14

yellowfin tuna, avocado, corn, green onion,
shallots, soy sauce, wasabi aioli, wontons

CRAB & ARTICHOKE DIP - 17

french bread crostini

CHARCUTERIE PLATE - 15

rotation of cured meats, fine cheeses,
pickled vegetables with crostini and crackers.
see server for preparation

IPA BRAISED PORK RIBS - 16

sweet chili sauce, cabbage slaw, scallions

CHICKEN QUESADILLA - 12

roasted garlic kale, jalapenos,
feta, sour cream, salsa roja
sub shrimp +3

FRIES / TRUFFLE FRIES 5 / 6

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