

CAPE MENU

APPETIZERS

To-Go 581-7130

ALASKAN RED KING CRAB 1/2 lb Steamed, Drawn Butter, Lemon **27**

SEARED AHI Seared Rare, Wasabi, Soy, Ginger **16**

ALASKAN CRAB & ARTICHOKE DIP King Crab, French Bread Crostini **18**

CALAMARI Garlic Herb, Spicy Aioli, Lemon **16**

STEAK SKEWERS Marinated Beef, Chimichurri, Cabbage slaw **16**

CHICKEN WINGS Buffalo, Teriyaki, Honey Sriracha, Cajun, Spicy Asian, Spicy Garlic Parmesan **15**

MARGARITA QUESADILLA Citrus Chicken, Five-Cheese, Jalapenos, Sweet Peppers, Sour Cream,
Salsa Roja **13 Sub Shrimp +4**

FRIES / TRUFFLE FRIES 7 / 8

SOUP & SALAD

HOUSE SALAD Mixed Greens, Tomato, Croutons **9**

WEDGE Iceberg, Bacon Crumbles, Rogue River Bleu, Tomato, Balsamic Reduction, Bleu Cheese Dressing **11**

BISTRO STEAK SALAD 8oz Grilled New York Steak, Mixed Greens, Choice of Dressing **26**

CAESAR Heart of Romaine, Parmesan, Croutons, House Dressing **Half 9 / Full 17**

CAESAR SALAD ADDITIONS (For Entrée Size only)

**6 oz Grilled Chicken Breast +6 / 4 oz Seared Ahi Tuna +8 / 7 oz Grilled Salmon +10
7oz Grilled Halibut +12 / 5 oz Assorted Seafood +9 / 8oz New York Steak +14**

WEEKLY SPECIALS

TACO TUESDAY Rotating menu of Tacos for Dine-In or To Go **12**

FRIDAY DECK BBQ One Trip to the Grill for a selection of meats & all-you-can-eat sides **20**

LARGE PLATES

ALASKAN RED KING CRAB 1 lb. Steamed, Drawn Butter, Quinoa or Jasmine Rice, Seasonal Fresh Vegetable **52**

ALASKAN HALIBUT Pistachio Crust, Fresh Fruit Salsa, Quinoa or Jasmine Rice, Seasonal Fresh Vegetable **35**

ALASKAN SALMON Grilled Sockeye, Fresh Fruit Salsa, Grilled Asparagus, Quinoa or Jasmine Rice, **32**

SURF & TURF Beef Top Sirloin, Alaskan King Crab, House Steak Sauce, Seasonal Fresh Vegetable **39**

BONE-IN RIBEYE 32 oz., House Steak Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **50**

RIBEYE 12oz., House Steak Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **39**

NEW YORK 12oz., Jack Daniel Peppercorn Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **34**

SMOKEHOUSE FILET 8oz. Tenderloin, House Steak Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **43**

LAMB Braised Hind Shank, Cabernet Sauvignon Sauce, Roasted Garlic Mashed Potato, Seasonal Fresh Vegetable **38**

ITALIAN PASTA ALFREDO Parmesan Cream, Tomato Confit, Fresh Herbs, Toasted Garlic Bread **25** Choice of Angel Hair, Fettuccine, Penne
Sub Creamy Pesto **3** / Add Herbed Chicken **6** / Add Shrimp **10** / Add King Crab **12**

THE G.A. BURGER 1/2 lb patty, Tomato, Lettuce, Onion, Mayo **14**
Add Cheese **2** / Add Bacon **2** / Add Avocado **3**

AMERICAN KOBE BURGER 1/2 lb patty, Bacon, Gruyere, Fresh Greens, House Pickles Red Onion & Cucumber, Tomato, Smoked Red Pepper Aioli, Red Chile Ketchup **20**

ALE BATTERED ALASKAN HALIBUT Fries, Spicy Remoulade **20**

ALASKAN CLUB Choice of Salmon or Halibut, Bacon, Avocado, Tomato, Rd Pepper Aioli **20**

GRILLED CHICKEN SANDWICH Marinated Breast, Tomato, Greens, Onion, Mayo **14**
Add Cheese **2** / Add Bacon **2** / Add Avocado **3**

All seafood is wild and sustainably sourced

18% gratuity will be added to tables of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ask your server about gluten free options