



LEGENDARY EATS

Served Tuesday-Sunday, 4pm-close

POPCORN 4

Rendered pork belly, Salish smoked salt, chive

GARDEN GREEN SALAD 8

Mixed greens, toasted almond, Cougar Gold, sherry vinaigrette

DEVILED EGGS 9

House-cured bacon, arugula

OLIVES AND NUTS 10

Olive mix, house-smoked almonds, Cajun toasted peanuts

QUACK QUACK CARAMEL CORN 10

Popcorn popped in duck fat, tossed in caramel, and sprinkled with crispy duck confit

BUFFALO CHICKEN THIGH CRISPS 15

Bleu cheese dressing, creamy carrot celery slaw

NEW YORK BITES 17

USDA Prime seared beef, gorgonzola sauce, crispy Russet fries

USDA PRIME BURGER 18

House-ground, Tillamook cheddar, mayo, lettuce, tomato, fries

MEATLOAF 20

Fingerling potato, orange-tomato glaze, mushroom

COBB SALAD

Romaine, mixed greens, cucumber, red onion fritz, bacon, bleu cheese, tomato, egg

Tenderloin Tips* 29 | Smoked Salmon 23 | Garlic Chicken 22

8OZ PRIME NEW YORK 32

USDA Prime, char-grilled, roasted fingerling potato

Prepared by Chef Tanya Broesder

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 6/8/22