



LUNCH

SMALL PLATES

SEASONAL BRUSCHETTA | 10
rotating flavors on grilled Avenue Bread baguette

CRISPY CHICKEN WINGS | 17
chicken wings in your choice of honey garlic, buffalo, or BBQ, served with ranch or blue cheese

PIRI PIRI SHRIMP | 16
Six jumbo shrimp, Portuguese pepper sauce

STEAMER CLAMS | 23
1lb fresh clams, white wine, butter, garlic, herbs, red chili, Avenue Bread baguette

CHILLED SHRIMP COCKTAIL | 16
Marinated jumbo shrimp, cocktail sauce, lemon

BURGERS & SUCH

CLASSIC CHEESEBURGER | 19
8 oz American kobe beef patty, lettuce, tomato, red onion, house-made pickles, roasted garlic aioli, cheddar cheese, brioche bun, fries

BLEU CHEESE MUSHROOM BURGER | 22
8 oz American kobe beef patty, bleu cheese, garlic mushrooms, lettuce, tomato, red onion, house-made pickles, brioche bun, fries

CLUB HOUSE SANDWICH | 19
turkey breast, Kurobuta ham, bacon, swiss, cheddar, tomato, onion, lettuce, mayonnaise, mustard, sourdough, fries

THAI FRIED CHICKEN SANDWICH | 19
crispy fried chicken breast, green curry honey, pickled vegetables, Thai slaw, five spice mayonnaise

FRENCH DIP | 24
oven roasted prime rib, swiss cheese, Avenue Bread baguette, au jus, fries
Add grilled onions and peppers +2

VEGGIE SANDWICH | 14
Avenue Bread baguette, avocado, cucumber, pickled peppers, lettuce, onion, tomato, swiss, mayo, mustard, fries V

We love our rivers, lakes, and oceans! Whenever possible our seafood, meat and produce are local, seasonal, traceable & ethical.

SOUPS + SALADS

WARM BRUSSELS SPROUT SALAD | 15
bacon, frisee, crispy quinoa, lemon vinaigrette, ricotta, local apples GF

CLASSIC WEDGE SALAD | 15
Iceberg lettuce, buttermilk ranch dressing, tomatoes, pickled red onion, bacon, bleu cheese GL

HOUSE SALAD 9 | 14
mixed greens, seasonal fruit, Holmquist hazelnuts, chevre, sherry vinaigrette V / CN

CAESAR SALAD 9 | 14
romaine, parmesan, herbed croutons, creamy anchovy dressing

SEAFOOD CHOWDER 9 | 13
GL

SOUP OF THE DAY 8 | 11

ADD TO ANY SALAD:
grilled chicken 9 | grilled steak 12
halibut 22 | steelhead 14

CLASSICS

HALIBUT & CHIPS | 34
two pieces of wild halibut in a crispy tempura beer batter, coleslaw, fries GL / DF

CHICKEN POT PIE | 21
braised chicken, carrots, onions, celery, gravy, house-made buttermilk biscuit crust, choice of house or caesar salad

BEER BATTERED FISH AND CHIPS | 19
two pieces of wild caught Haddock, crispy tempura beer batter, coleslaw, fries GL / DF

STEELHEAD AND JASMINE RICE BOWL | 26
steelhead, steamed jasmine rice, green papaya peanut salad, lemongrass vinaigrette GL / DF / CN

STEAK FRITES | 22
6oz grilled flat iron steak, garlic fries, beef demiglace

VEGAN & VEGETARIAN
*We are happy to serve our vegan and vegetarian guests! If you don't see a menu option that suits your dietary needs, please ask your server - our kitchen will gladly accommodate your request.

Consuming raw or undercooked food can lead to food-borne illnesses.
20% taxable service charge will be automatically added to parties of six or more.
\$3 Split Fee for all large plate items

V - Vegetarian | VE - Vegan | DF - Dairy Free | GL - Gluten-Less | CN - Contains Nuts