

# CHINOOK

STEAK, PASTA & SPIRITS

## APPETIZERS

Shrimp Scampi Fritta	12.95
Salmon Cakes	13.95
Fried Zucchini	7.95
Fried Calamari	9.95

## SOUP & SALADS

Venison Stew	cup 7   bowl 12
Soup du Jour	cup 5   bowl 9
House Salad*	6.95
Caesar*	9.95
Northwest Salad*	9.95
<i>Mixed greens tossed with Shaver Farms huckleberry honey vinaigrette, Washington apples, Oregon cheddar, huckleberries and toasted walnuts</i>	
Cobb	15.95
<i>Romaine lettuce topped with diced chicken breast, tomatoes, green onions, hard boiled eggs, blue cheese crumbles and bacon bits</i>	
<i>Add broiled or blackened chicken breast to a salad 5</i>	
<i>Add grilled or blackened salmon to a salad 11</i>	

## PASTAS

*Pastas are served with a house or Caesar salad and seasonal vegetable.*

*Upgrade from a house or Caesar to a cup of soup or Northwest salad 3 or to a cup of venison stew 5*

Seafood Alfredo*	22.95
<i>Dungeness crab, shrimp and scallops sautéed in our homemade alfredo sauce tossed with fettuccine pasta</i>	
Chicken Alfredo*	17.95
<i>Broiled marinated chicken breast served over our homemade alfredo sauce tossed with fettuccine pasta</i>	
Chicken Parm	17.95
<i>Breaded and fried chicken breast topped with homemade marinara sauce and caramelized cheese served over fettuccine marinara</i>	
Gluten Free Baked Penne*	15.95
<i>Pasta baked with our signature marinara, mixed vegetables and topped with mozzarella cheese</i>	

## ENTRÉES

*Entrées are served with a house or Caesar salad, seasonal vegetable and choice of fettuccine alfredo or smoky mashed potatoes.*

*Upgrade from a house or Caesar to a cup of soup or Northwest salad 3 or to a cup of venison stew 5*

*Our steaks are Northwest Cattle Company Angus Premium Beef, grilled over mesquite wood, finished with alder smoked sea salt and have a choice of housemade steak sauce, Béarnaise sauce, or Chasseur sauce.*

10 oz Filet*	37.95
10 oz Baseball Cut Sirloin*	26.95
12 oz New York Strip*	34.95
14 oz Ribeye*	34.95
24 oz Porterhouse*	43.95
10 oz Rib Cap*	32.95
<i>Add sautéed onions and mushrooms 2</i>	
<i>Add smoked blue cheese 3</i>	

Full Rack Baby Back Ribs	33.95
Half Rack	20.95
<i>Dry rubbed, mesquite grilled and basted in a huckleberry sauce</i>	

Grilled 12 oz Pork Chop*	23.95
<i>Grilled over mesquite wood and served with homemade apple chutney</i>	

Lobster Tail Dinner	27.95
<i>6 oz broiled lobster tail served with drawn butter</i>	

Tribal Caught Wild Salmon*	27.95
<i>Grilled Nisqually tribal wild caught Chinook King Salmon filet finished with lavender honey butter</i>	

Sautéed Halibut*	32.95
<i>Sautéed Makah tribal caught filet served with a fresh lemon white wine butter sauce</i>	

Chicken Marsala	24.95
<i>Sautéed with wild mushrooms with a Marsala wine sauce</i>	
<i>Add lobster tail to any entrée 23</i>	

## ACCOMPANIMENTS

Rice Pilaf	4
Loaded Baker	4
Shoestring Fries	5
Thick Sliced Beer Battered Onion Rings	7
Steamed Buttered Broccoli	5

## DESSERTS

Cheesecake Sampler	9.95
Towering Carrot Cake	8.95
Towering Chocolate Cake	8.95
Nitrogen Ice Cream for Two	14.95
Crème Brûlée	7.95

*\*Can be made gluten free upon request*

*Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.*