

# THE HOUSE OF **SEVEN** BROTHERS



## Appetizers

### STEAMED CLAMS | 19

White wine, shallots, garlic, butter, and served with grilled bread

### APPLEWOOD BACON WRAPPED PRAWNS | 17

Six bacon wrapped prawns and hollandaise

### OYSTERS ROCKEFELLER | 17

A half-dozen local oysters in the shell topped with spinach, bacon, bread crumbs, mozzarella cheese, and butter; baked and served with fresh lemon on a bed of rock salt

### PNW SEAFOOD CAKES | 16

Seared rock shrimp, salmon, and cod cakes served with chipotle aioli

### FRIED BRUSSELS SPROUTS | 12

Washington apple butter, bacon lardons, honey balsamic

### TRUFFLE PARMESAN POTATO WEDGES | 12

Shaved Parmesan, white truffle oil, and garlic

### BRISKET TACOS | 13

Smoked brisket, honey cilantro slaw, flour tortillas, sour cream, and salsa

### CAJUN SHRIMP TACOS | 12

Cajun marinated shrimp, honey cilantro slaw, flour tortillas, sour cream, and salsa

### STEAK BITES | 15

Marinated sirloin beef skewers, mushroom, bell peppers, and whiskey butter sauce

### FRY BREAD | 8

Authentic Jamestown recipe, served with honey and blackberry butter

## Soups & Salads

### SOUP OF THE DAY | CUP 5 | BOWL 8

### CLAM CHOWDER | CUP 6 | BOWL 9

### CAESAR SALAD | 11

CHICKEN +5 | SALMON +8 | PRAWNS +8 | DUNGENESS CRAB +12

Romaine, Caesar dressing, croutons, Parmesan, bacon, and hard boiled egg

### MARINATED STEAK SALAD | 19

Spring mix, bacon, hard boiled egg, tomato, Gorgonzola, 6oz of grilled marinated skirt steak, fried onion straws, and honey balsamic vinaigrette

### HOUSE OF SEVEN BROTHERS COBB SALAD | 13

CHICKEN +5 | SALMON +8 | PRAWNS +8 | DUNGENESS CRAB +12

Romaine garnished with bacon, cherry tomatoes, cucumbers, Gorgonzola crumbles, fried onion straws, hard boiled egg, served with poppyseed vinaigrette

*At The House of Seven Brothers we are committed to sourcing local and sustainable ingredients for all of our dishes whenever possible. Our partnership with Cattle Company Beef enables us to support local ranchers who are passionate about continually improving the quality of their product. We are proud to be using the highest quality, Premium Choice cuts of beef and free range chicken in all of our dishes.*

# Burgers & Sandwiches

All burgers are six ounces of 7 Cedars' specialty blend of chuck and brisket, dressed with lettuce, tomato, and onion, and served on a potato bun.

All burgers and sandwiches include a choice of French fries or side salad; sweet potato fries +1. Ancient Grain/Gluten-Free breads and buns +1.50.

**THE BURGER** | 14 | CHEESE +1.25 | CHEESE + BACON +3  
SAUTÉED WASHINGTON MUSHROOMS +2 | CARAMELIZED ONIONS +2  
Lettuce, tomato, onion, and Thousand Island dressing

**JACK DANIELS BURGER** | 17  
Applewood bacon, fried onion straws, pepper jack cheese, and Tennessee bourbon barbecue sauce

**BLACKENED CHICKEN BACON SANDWICH** | 14  
Marinated blackened chicken breast served on a potato bun with locally sourced bacon, lettuce, tomato, onion, and chipotle aioli

**PRIME RIB DIP** | 19.50  
Shaved prime rib, Swiss cheese, hoagie roll, and au jus

**VEGAN BURGER** | 16 | CHEESE +1.25  
Plant-based burger with lettuce, tomato, and onion

**PNW SALMON BLT** | 19  
Seared locally sourced salmon with lettuce, tomato, bacon, and house made black garlic aioli on toasted sourdough

**SMOKED BRISKET SANDWICH** | 17  
House-smoked beef brisket, barbecue sauce, pulled and topped with fried onion straws, placed atop a pub bun

**MARINATED SKIRT STEAK SANDWICH** | 19  
Grilled skirt steak, lettuce, tomato, onion, black garlic aioli, and Gorgonzola, served on a fresh alpine roll

# Pastas

**GEODUCK LINGUINE AGLIO E OLIO** | 24  
Locally harvested geoduck clams sautéed in a rich garlic lemon butter sauce, fresh Italian parsley, and Parmigiana Reggiano

**CHICKEN OR SHRIMP FETTUCCINE** | 20 | 22  
Grilled chicken breast or shrimp, fettuccine, mushroom, peas, garlic, and alfredo

**LINGUINE & CLAMS** | 19  
Clams, fresh herbs, and linguine, with choice of white wine butter sauce or house made marinara, served with grilled bread

**BURST TOMATO PASTA** | 16  
Roasted tomatoes and basil sautéed with tender asparagus, tossed with linguine and finished with shredded Parmesan, served with grilled sourdough

## DISCOUNT FOR TOTEM REWARDS MEMBERS!

Eagles 20% | Ravens 15% | Totems 10%

There will be a \$1 surcharge on all to-go orders | Split your entrée for +2  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 18% Gratuity added to parties of eight or more.

# Steaks & Entrées

All Steak entrées are served with daily vegetable and choice of starch: Garlic Mashed Potatoes | Baked Potato | French Fries | Sweet Potato French Fries +1. Add Caramelized Onions +2 or Sautéed Mushrooms +2.50.

Make any steak entrée a Surf & Turf by adding grilled Prawns or Scallops +7 or Salmon +8

**12oz RIBEYE** | 45

**BLACKENED RIB EYE** | 47  
Seared rib eye rubbed with Cajun spices, served with our own bourbon horseradish demi

**8oz FILET MIGNON** | 39

**FILET OSCAR** | 47  
8oz filet mignon, Dungeness crab, asparagus, and hollandaise

**8oz MARINATED SKIRT STEAK** | 26  
Served with red chimichurri

**PRIME RIB** | 8oz 27 | 12oz 32 | 16oz 36  
Slow roasted prime rib served with horseradish and au jus.  
Prime Rib available after 4:00 pm

**BROWN BUTTER HALIBUT** | 31  
Red chimichurri, Washington foraged mushrooms, seasonal vegetable medley, and choice of starch

**CARAMELIZED SALMON** | 29  
Pan seared salmon filet coated with a sweet and savory seasoned rub, finished with a blackberry gastrique sauce, served with ancient grains

**WINTER SCALLOP RISOTTO** | 29 | VEGETARIAN 18  
Pan seared scallops, roast corn coulis, butternut squash, arborio rice, and Parmigiana Reggiano

**IDAHO STEELHEAD** | 26  
Brown butter seared, Washington apple butter, roasted vegetables, and garlic mashed potatoes

**CRISPY HALF ROSEMARY CHICKEN** | 19  
Rich cranberry coulis, Washington foraged mushrooms, roasted vegetables, and garlic mashed potatoes

**SALMON CREEK THICK-CUT PORK CHOP** | 23  
Cabernet cranberry coulis, ancient grains, and roasted seasonal vegetables

# Favorites

**FISH & CHIPS** | 17  
Beer battered North Pacific cod, french fries, slaw, grilled lemon and tartar sauce

**HALIBUT & CHIPS** | 22  
Beer battered halibut filets, french fries, slaw, grilled lemon and tartar sauce

**SHRIMP & CHIPS** | 19  
Beer battered shrimp, french fries, slaw, grilled lemon, tartar, and cocktail sauce

**MAC & CHEESE** | 14  
CHICKEN +5 | BARBECUE BRISKET +6 | DUNGENESS CRAB +12  
Orecchiette pasta, caramelized onions, brie, and fontina

**BRAISED BEEF TIPS** | 18  
Beef tips slowly braised with red wine, herbs, and root vegetables. Served with mashed potatoes and vegetables.