

# STYMIE'S

## BAR-GRILL

### APPETIZERS

#### SKINS GAME 12

Potato wedges with cheddar cheese, jalapeño, green onion, bacon, and served with salsa and sour cream

#### CHICKEN CHORIZO NACHOS 13

Cedar chips topped with seasoned chicken, chorizo, tomatillo mango salsa, a blend of cheeses, and jalapeño aioli

#### CHICKEN WINGS 14

Choose between plain, buffalo, sweet-chili, or serrano-chili, served with ranch or blue cheese dressing

#### SEARED COD TACOS 13

Four corn tortillas with seared cod, tomatillo mango salsa, cabbage, and ranch salsa

#### LOCAL MANILA CLAMS 18 *CF*

Steamed clams in a creamy broth with chorizo, tomato, pasilla peppers, and cilantro

#### FRIED CALAMARI 14

Served with jalapeño aioli and sweet-chili sauces

#### LOCAL FRIED OYSTERS 14

Served with cocktail and tarter sauces

#### DUNGENESS CRAB CAKES 18

Two Dungeness crab cakes served with tomato basil relish and balsamic glaze

#### CHEESY BACON DIP 12 | WITH BAY SHRIMP +3 | WITH CRAB +7

Baked cream cheese with lime, cilantro, bacon, smoked Gouda, and served with Naan bread

#### CREAMY GOAT CHEESE 13.50 *CF*

Rounds of goat cheese, topped with toasted pine nuts, red pepper relish, and served with toast points

#### DUNGENESS CRAB & PRAWN COCKTAIL 15 *CF*

Fresh Dungeness crab and three jumbo spiced prawns with cocktail sauce

#### CHARRED OCTOPUS CHIMICHURRI SALAD 14 *CF*

Grilled octopus with charred citrus, fresh chimichurri, and salad greens

#### SEARED YELLOWFIN AHI 14 *CF*

\*Yellowfin tuna rolled in sesame seeds and black pepper, then seared, sliced, and served with Asian slaw and wasabi

#### SMOKED SALMON MAC & CHEESE 16

Smoked salmon baked in a blend of smoked Gouda and Gruyère cheeses and topped with buttered bread crumbs

### SOUPS & SALADS

#### CLAM CHOWDER

Cup 6 | Bowl 9

#### SOUP OF THE DAY

Cup 5 | Bowl 7

#### FRENCH ONION

Bowl 9.50

#### GARDEN HOUSE SALAD 6

A romaine and spring mix with cucumbers carrots, grape tomatoes, and pepperoncinis

#### SIDE CAESAR SALAD 6

Romaine lettuce, Parmesan cheese, and croutons tossed in a fresh Caesar dressing

#### CHOPPED BLUEBERRY CHICKEN SALAD 15

Grilled chicken with our house salad mix, fresh spinach, blueberries, red onion, blue cheese, pecans, tomatoes, and a Dijon mustard vinaigrette dressing

#### STEAK & BLUE SALAD 21 *CF*

\*6oz top sirloin steak with our house salad mix, blue cheese, candied walnuts, grape tomatoes, red onion, and a balsamic vinaigrette dressing

#### CAESAR ENTRÉE SALAD 10

Romaine lettuce, Parmesan cheese, and croutons tossed in a fresh Caesar dressing  
*chicken +3, bay shrimp +4, prawns +7, salmon +9, Dungeness crab +9*

#### PANZANELLA SALAD 13

Grilled rustic bread tossed with our house salad mix, grape tomatoes, Greek olives, Parmesan cheese, fresh mozzarella, and a balsamic vinaigrette dressing  
*chicken +3, prawns +7, salmon +9*

#### SEAFOOD COBB SALAD 22

Dungeness crab, bay shrimp, prawns, hard-boiled egg, grape tomatoes, cucumber, bacon, and blue cheese crumbles with our house salad mix, and served with an avocado dressing



# HAPPY HOUR

select menu offered 3-5 pm & 8 pm-close  
beer | wine | cocktails | appetizers

# ENTRÉES

## FETTUCCINE ALFREDO 16

Fettuccine noodles tossed in our alfredo sauce  
*fresh vegetables +3, chicken +3, prawns +7, salmon +9*

## CHIPOTLE CHICKEN FETTUCCINE 19

Fettuccine noodles tossed in a chipotle cream sauce with pancetta, shallots, and topped with grilled chicken

## CHICKEN PARMESAN 19

Hand-breaded chicken breast served over fettuccine alfredo, topped with marinara sauce and a blend of mozzarella and provolone cheeses

## TOP SIRLOIN MUSHROOM RAVIOLI 23

\*Sliced 6oz sirloin served on a bed of mushroom ravioli, topped with a blue cheese cream sauce and grape tomatoes

## CHICKEN MARSALA 19

Chicken breast sautéed with mushrooms, onion, tomatoes, and marsala sauce, served with Yukon gold mashed potatoes and seasonal vegetables

## APPLE BOURBON TOMAHAWK PORK CHOP 23

\*Grilled 12oz bone-in pork chop, glazed with an apple bourbon sauce, and served with Yukon gold mashed potatoes and seasonal vegetables

## CLAM FETTUCCINE 18

Local Manila clams tossed in a lemon white wine butter sauce and pancetta

## GOURMET FISH & CHIPS | COD 15 | HALIBUT 20

Fresh cod or halibut, fried golden brown, and served with fries and coleslaw

## SAUTÉED PRAWNS 20

Sautéed in butter, white wine, fresh lime, served with rice pilaf and seasonal vegetables

## PAN SEARED SCALLOPS 28

Seared and placed in an apple cider balsamic reduction and served with rice pilaf and seasonal vegetables

## COD PICATTA 19

Sautéed and finished with lemon, capers, white wine, shallots, and butter, served with rice pilaf and seasonal vegetables

## SEAFOOD PASTA ALFREDO 25

Fettuccine tossed with Manila clams, salmon, shrimp, and white fish, served with garlic toast points

## PACIFIC ROCKFISH 20

Sautéed and finished with a sake, pickled ginger, and mushroom butter sauce, served with rice pilaf and seasonal vegetables

## FRIED OYSTERS 21

Six local oysters fried golden brown, served with rice pilaf, seasonal vegetables, and tarter and cocktail sauces on the side

## MACADAMIA MANGO HALIBUT 28

Baked Northwest halibut topped with toasted Macadamia nuts, housemade Mango salsa, and served with rice pilaf and seasonal vegetables

## STUFFED POBLANO PEPPERS 15 *GF*

Roasted poblano peppers stuffed with grape tomatoes, cranberries, and onions, served with toasted couscous and an orange tomato cream sauce

## PECAN CRUSTED WILD SALMON 23

\*Salmon fillet glazed with a Dijon vinaigrette and crushed pecans, served with rice pilaf and seasonal vegetables

# SIGNATURE STEAKS

*We proudly serve 100% Angus Beef | Served with choice of potato and seasonal vegetables  
Add a garden salad or soup of the day +2.50*

## SIGNATURE NEW YORK STRIP 35 *GF*

\*10oz charbroiled strip topped with a roasted shallots and a bacon and blue cheese butter

## TOP SIRLOIN 24 *GF*

\*Espresso and spice rubbed 6oz sirloin charbroiled and topped with a caramel bourbon sauce

## BALSAMIC FILLET 40

\*7oz beef tenderloin served on a bed of garlic mashed potatoes and topped with goat cheese, asparagus, cherry shallot confit, and drizzled with a balsamic reduction

## RIBEYE 35

\*12oz Ribeye steak, adobo marinated, grilled to your liking, and topped with chimichurri and corn salsa

# BURGERS & SANDWICHES

*Choice of french fries, sweet potato fries, cedar chips, coleslaw, or tater tots.  
+\$.50 | onion rings, garden salad, or soup of the day*

*+\$2 | thick cut bacon, sautéed mushrooms, caramelized onions, jalapeños, blue cheese, avocado, or gluten-free bun*

## CEDARS BURGER 13 | WITH CHEESE +1

\*Half-pound 100% certified Angus beef burger with lettuce, tomato, red onion, dill pickle, and mayonnaise on a toasted bun

## ELK BURGER 17.50

\*Half-pound Elk patty with oak smoked Irish cheddar cheese, lettuce, tomato, red onion marmalade, and mayonnaise on a toasted brioche bun

## TERIYAKI CHICKEN BURGER 14

Marinated chicken breast with Swiss cheese, pineapple, onion strings, sweet soy, miso mayonnaise, lettuce, tomato, red onion, and dill pickle on a toasted bun

## IMPOSSIBLE BURGER 14.50 | WITH CHEESE +1

Plant-based burger with lettuce, tomato, red onion, dill pickle, and mayonnaise on a toasted bun

## FRENCH DIP 14

Roast beef and Swiss cheese on a toasted alpine roll and served with au jus

## SALMON BLT 19

\*Wild Northwest salmon fillet with bacon, lettuce, tomato, and basil aioli on a focaccia bun

*\$.2 added to split entrée | 18% gratuity added for parties of eight or more*

*GF-Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. Gluten-free pasta available upon request. Vegetarian dishes may contain eggs and/or dairy. Rice pilaf contains almonds and pecans. Please notify your server of any other dietary concerns.*

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