

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 *GF*

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

DUNGENESS CRAB & PRAWN COCKTAIL 15 *GF*

Fresh Dungeness crab and three jumbo spiced prawns with cocktail sauce

SOUPS & SALADS

CLAM CHOWDER

Cup 6 | Bowl 9

SOUP OF THE DAY

Cup 5 | Bowl 7

FRENCH ONION

Bowl 9.50

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 *GF*

*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

DUNGENESS CRAB LOUIE SALAD 21 | WITH BAY SHRIMP 16 *GF*

*House salad mix, boiled egg, tomatoes, asparagus, and thousand island dressing

ENTRÉES

GOURMET FISH & CHIPS | COD 15 | HALIBUT 20

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

FRIED OYSTERS & CHIPS 17

Six fried local oysters, served with coleslaw and fries

STYMIES SALMON 16

Wild Northwest salmon fillet, lemon chive butter, served with rice pilaf and a garden house salad

STEAK FRITES 16

*6oz top sirloin, asparagus, tomatillo mango salsa and choice of garlic Parmesan fries or garden house salad

CHICKEN FETTUCCINE ALFREDO 15 | WITH SHRIMP +2

Fettuccine tossed in alfredo with a choice of grilled chicken or shrimp, topped with mushrooms and Parmesan cheese, and served with toast points, and a garden house salad



HAPPY HOUR

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

SANDWICHES & WRAPS

Choice of french fries, sweet potato fries, cedar chips, coleslaw, or tater tots.

+\$2.50 | onion rings, garden salad, or soup of the day

CRAB CAKE BLT 16

Dungeness crab cake, thick cut bacon, lettuce, tomato, oak smoked cheddar, and basil aioli on a toasted brioche bun

CEDARS CLUB HOUSE 13.50

Ham, turkey, bacon, Swiss and cheddar cheeses, with lettuce, tomato, and mayonnaise on sourdough bread

CUBAN SANDWICH 14

Roast pork, capicola ham, Gruyère cheese, pickles, creole mustard, and poblano pepper mayonnaise on an alpine roll

FRENCH DIP 14

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

HALIBUT SANDWICH 16

Northwest halibut, miso mayonnaise, sweet soy, and Thai coleslaw served open-faced on grilled sourdough bread.

CLASSIC BLT 10 | WITH TURKEY +1.50

Hardwood smoked honey-cured bacon with lettuce, tomato, and mayonnaise on sourdough bread

SALMON BLT 19

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

STEVE'S PHILLY CHEESESTEAK 12

Grilled beef, caramelized onions, red peppers, and white American cheese on a toasted alpine roll

REUBEN 12.50

Thinly sliced corned beef, Swiss cheese, and sauerkraut topped with our housemade Russian dressing and served on grilled rye bread

BAJA WRAP 13

Grilled chicken breast wrapped in a flour tortilla with lettuce, tomato, black and pinto beans, cheddar and pepper jack cheeses, and ranch salsa

SPICY THAI WRAP 11.50

Grilled chicken breast wrapped in a flour tortilla with peanut sauce, cabbage, carrots, cucumbers, and our house salad mix

BLACKENED CHICKEN WRAP 13

Blackened chicken breast wrapped in a flour tortilla with spinach, bacon, tomatoes, blue cheese crumbles, and ranch dressing

BURGERS

Choice of french fries, sweet potato fries, cedar chips, coleslaw, or tater tots.

+\$2.50 | 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

BASKETS

Choice of french fries, sweet potato fries, cedar chips, coleslaw, or tater tots.

+\$2.50 | onion rings, garden salad, or soup of the day

COD SLIDERS 12.50

Two beer-battered pieces of cod, fried golden brown, topped with cheddar cheese and tarter sauce

CHICKEN STRIPS 12.50

Breaded chicken strips, fried golden brown

\$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.

