

House Specials

DOUBLE DOWN | 9

Two eggs served any style with hash browns and your choice of toast
Add bacon, sausage, or ham +4

COUNTRY FRIED STEAK & EGGS | 19.50

House cubed sirloin topped with southern style country gravy and two eggs. Served with hash browns and your choice of toast

EGGS BENEDICT | 16.75

Two eggs poached atop an English muffin with hollandaise and sliced ham; served with a fruit cup and hash browns

CRAB BENEDICT | 27

Dungeness crab, poached eggs, and sautéed spinach over a grilled English muffin. Served with a delicious lemon dill hollandaise, a fruit cup, and hash browns

STEAK & EGGS | 24

6oz sirloin steak, two eggs, hash browns, and your choice of toast

BISCUITS & GRAVY | 14.50

Two house-made buttermilk biscuits, topped with house-made sausage gravy and two eggs

BRISKET HASH | 18

House-smoked beef brisket combined with potatoes, peppers, caramelized onions, and Tillamook cheddar, topped with two eggs

VEGGIE BROWNS | 13.75

Sautéed zucchini, green pepper, onion, mushrooms, two eggs, and Tillamook cheddar, finished with diced tomato. Served with crispy hash browns, salsa, sour cream, and your choice of toast

FARMER'S SCRAMBLE | 16.50

Three eggs scrambled with ham, bacon, sausage, cheddar cheese, potatoes, diced onion and peppers. Served with your choice of toast or a grilled biscuit.

CHEESY CHORIZO SCRAMBLE | 16.50

Large egg scramble, mixed with flavorful chorizo, diced onion, sautéed peppers and mushrooms, diced Yukon potatoes, finished with melted Tillamook cheddar cheese. Served with your choice of toast or a grilled biscuit.

Crêpes & Blintz

SAUSAGE FLORENTINE CRÊPE | 12.50

Two savory crêpes, filled with Italian sausage, sautéed mushrooms, Fontina cheese, and fresh spinach

BANANA FOSTER CRÊPE | 11.50

Two sweet crêpes filled with a rich banana filling, topped with whipped cream and salted caramel sauce

STRAWBERRY BLINTZ | 11.50

Two French crêpes dipped in batter and fried to perfection, filled with sweet and creamy ricotta filling, topped with fresh strawberry sauce

Omelets

All omelet entrées are served with choice of hashbrowns or home fries, as well as choice of toast or biscuit.

HAM & CHEESE | 14.50

Freshly shaved ham with your choice of cheddar, Swiss, or pepper jack cheese

WESTERN | 14.75

Diced ham, green peppers, onions, and cheddar cheese

VEGGIE | 13.50

Mushroom, zucchini, green onion, peppers, and cheddar cheese

MUSHROOM & SAUSAGE | 15.25

Sliced mushrooms, Italian sausage, green onion, and Swiss cheese

CHORIZO OMELET | 15.75

Chorizo, sautéed onions, peppers, mushrooms, Tillamook cheddar cheese, topped with our chipotle aioli

DUNGENESS CRAB | 26

Dungeness crab, green onion, and tomatoes, topped with dill sour cream

Sweeter Dishes

BUTTERMILK PANCAKES | 9.75

Three sweet cream pancakes, topped with traditional maple syrup; add two eggs +3 | meat +4

PEANUT BUTTER STACK | 11.50

Two thick slices of brioche, soaked in vanilla custard, grilled and topped with creamy peanut butter and fresh sliced bananas

SILVER DOLLAR PANCAKES & BERRIES | 9.50

Five small sweet cream pancakes, topped with seasonal berries and whipped cream

FRENCH TOAST | 11.50

Two thick slices of custard soaked brioche bread, grilled and served with seasonal berries and maple syrup. Add two eggs +3 | meat +4

Small Dishes

FRENCH TOAST | 9

One piece of custard soaked brioche bread, grilled with choice of bacon, sausage, or ham, served with traditional maple syrup add seasonal berries +2

EGGS BENEDICT | 11

A half-portion of our special eggs Benedict, served with hash browns and a fruit cup

TWO EGG OMELETS | 11

Your choice of ham and cheese or Western omelet, served with a half portion of hash browns and your choice of toast

OATMEAL | 10.50

Snoqualmie Falls oatmeal, served with seasonal berries, brown sugar, and butter

Discount with Rewards Card

Eagle Rewards Members 20%

Raven Rewards Members 15%

Totem Rewards Members 10%

Split your entrée for +4 | 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.



Appetizers

HOUSE OF SEVEN BROTHERS FRY BREAD | 9.50

Authentic Jamestown recipe, served with honey and blackberry butter

CHORIZO CLAMS | 22

Local clams, sautéed in a white wine butter sauce, garlic, chorizo, and tomato confit, served with grilled bread

APPLEWOOD BACON WRAPPED PRAWNS | 20

Six bacon wrapped prawns and with Hollandaise sauce

OYSTERS ROCKEFELLER | 19.75

Half-dozen local oysters, topped with spinach, bacon, bread crumbs, and mozzarella cheese, baked and served with fresh lemon

COCONUT SHRIMP | 17

Jumbo prawns, breaded with crisp Panko, shredded coconut, served with apricot sauce

SEARED SCALLOP CANAPES | 19.50

Spicy habanero seared scallops, served on a grilled crostini with apricot marmalade, and topped with chipotle aioli

CHIPOTLE BUFFALO WINGS | 17.50

Twelve jumbo chipotle-habanero rubbed chicken wings, coated in buffalo sauce, served with bleu cheese dressing

FRIED BRUSSELS SPROUTS | 14.50

Brussels sprouts fried with Washington apple butter, bacon lardons, and honey balsamic

BRISKET TACOS | 15.50

Smoked brisket, honey-cilantro slaw, flour tortillas, sour cream, and pico de gallo

CAJUN SHRIMP TACOS | 15.50

Cajun marinated shrimp, honey-cilantro slaw, flour tortillas, sour cream, and pico de gallo

STEAK BITES | 17.75

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

SHRIMP COCKTAIL | 12.75

Six large prawns in a martini glass, with shredded lettuce, cocktail sauce, and lemon

SALMON CAKES | 17

Sockeye salmon mixed with fresh vegetables, herbs, garlic breadcrumbs, served with lemon aioli

ONION RINGS | 11.50

Thick cut onion rings served with a side of tartar

Soups & Salads

SOUP OF THE DAY | CUP 4.75 | BOWL 8.50

CLAM CHOWDER | CUP 6.25 | BOWL 10.50

HOUSE SALAD | 5.75 • SIDE CAESAR SALAD | 6.25

CAESAR SALAD | 13.50

CHICKEN +6 | SALMON +10 | PRAWNS +8 | DUNGENESS CRAB +15

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

SPICY ASIAN CHICKEN SALAD | 19

Fresh greens, shredded cabbage, sliced almonds, and tossed with sweet Thai chili vinaigrette, topped with grilled chicken, pickled vegetables, and fried wonton strips

HARVEST COBB SALAD | 15.75

CHICKEN +6 | SALMON +10 | PRAWNS +8 | DUNGENESS CRAB +15

Romaine topped with Washington apples, Craisins, candied walnuts, bacon, goat cheese, a hard boiled egg, served with poppyseed vinaigrette

MEDITERRANEAN CHICKEN SALAD | 18.75

Romaine and spring mix, mozzarella balls, garbanzo beans, artichoke hearts, red onion, sunflower seeds, Kalamata olives, Feta cheese, grape tomatoes, and grilled chicken breast, tossed in a honey balsamic vinaigrette

BLACKENED SHRIMP SALAD | 19.75

Romaine and spring mix, roasted corn, asparagus, tomatoes, red onion, and Cajun marinated shrimp, with a cilantro-lime vinaigrette

LEMON BASIL SALMON SALAD | 22.75

Grilled sockeye salmon, served on a bed of Arcadian greens, romaine, cucumber, tomato, and red onion, tossed in a lemon-basil vinaigrette, finished with candied walnuts and feta cheese

BALSAMIC STEAK SALAD | 24.50

Spring mix, bacon, hard boiled egg, tomato, Gorgonzola, 6oz of sliced top sirloin, fried onion straws, with a honey balsamic 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 1/3 lb Columbia Basin Royal Ranch American Kobe Wagyu, dressed with lettuce, tomato, and onion, and served on a grilled potato bun. All burgers and sandwiches include your choice of French fries or a side salad. sweet potato fries +1. Ancient Grain/Gluten-Free breads and buns +1.50.

THE BURGER | 15.50 | CHEESE +1.75 | CHEESE + BACON +3.50
SAUTÉED WASHINGTON MUSHROOMS +2.50 | CAMELIZED ONIONS +2
Lettuce, tomato, onion, and Thousand Island dressing

JACK DANIELS BURGER | 19.75
Applewood bacon, fried onion straws, pepper jack cheese, with a Tennessee bourbon barbecue sauce

BLEU CHEESE BACON BURGER | 19.75
Washington apple butter, bacon jam, bleu cheese, bacon, lettuce, tomato, and onion

BROTHERS' BRUNCH BURGER | 19.75
Layered with deli sliced Black Forest ham, an over easy fried egg, two slices of melted cheddar, and crispy bacon, all on a grilled potato bun

BISTRO BURGER | 19.75
Our Kobe Wagyu beef patty, topped with melted pepper jack cheese, hickory smoked bacon, a large onion ring, and queso cheese sauce, all on a grilled potato bun with bistro sauce, chopped iceberg, and sliced tomato

BUFFALO CHICKEN SANDWICH | 19
Breaded chicken breast, tossed in spicy buffalo sauce, Gorgonzola cheese, creamy aioli, shredded iceberg lettuce, tomato, and red onion, all on a grilled potato bun

PRIME RIB DIP | 22.75
Shaved prime rib, Swiss cheese, on a hoagie roll, served with au jus

PRIME RIB PHILLY CHEESESTEAK SANDWICH | 25
Thinly sliced prime rib topped with grilled peppers, onions, melted Swiss cheese, and queso cheese

VEGAN BURGER | 17 | CHEESE +1.75
Impossible burger, topped with lettuce, tomato, and onion

SMOKED BRISKET SANDWICH | 19.75
House-smoked beef brisket, barbecue sauce, pulled and topped with fried onion straws, all on a pub bun

CRISPY FISH SANDWICH | 18.75
North Pacific cod dipped in beer-batter and seasoned bread crumbs, topped with melted cheddar, house tartar sauce, lettuce, tomato, pickle, served on a grilled potato bun

SALMON CAKE BLT | 19.75
Seared salmon cake, topped with lettuce, tomato, hickory smoked bacon, lemon dill aioli, all on a toasted sourdough bread

BROTHERS PATTY MELT | 18.75
A blackened Kobe Wagyu beef patty layered with melted Swiss, cheddar, bistro sauce, caramelized onions and fried onion straws, served on grilled sourdough bread

Pastas

TUSCAN SALMON PASTA | 27
Sockeye salmon, sun-dried tomatoes, and spinach, tossed in a creamy garlic sauce over fresh pappardelle pasta topped with Parmigiano Reggiano, served with grilled bread

CHICKEN OR SHRIMP ALFREDO | 25 | 27
Grilled chicken or shrimp, fresh pappardelle pasta, garlic, alfredo, served with grilled bread

LINGUINE & CLAMS | 25
Clams, fresh herbs, fresh diced tomatoes, and linguine, with your choice of white wine butter sauce or house made marinara, served with grilled bread

LINGUINE POMODORO | 19.50
Roasted tomatoes and basil, sautéed with Italian sausage, tossed with linguine, finished with shredded parmesan, served with grilled bread
vegetarian option available

DISCOUNT FOR TOTEM REWARDS MEMBERS!

Eagles 20% | Ravens 15% | Totems 10%

\$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 +1.50. Add Caramelized Onions +2, Sautéed Mushrooms +3, or Gorgonzola Cream Sauce +4.

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

12OZ RIBEYE | 49
Served with garlic steak butter

8OZ FILET MIGNON | 45
Served with garlic steak butter

FILET OSCAR | 49.75
8oz Filet Mignon, Dungeness crab, asparagus, and Hollandaise sauce

6OZ TOP SIRLOIN | 27
Center-cut Sirloin, served with garlic steak butter

PRIME RIB | 10oz 34.75 | 14oz 39.75
Slow roasted Prime Rib, served with horseradish and au jus
Prime Rib available after 4:00 pm

SEAFOOD GRILL | 37.50
Pan-seared sockeye salmon, topped with pink peppercorn butter sauce, sautéed prawns, seared scallops, served over a bed of garlic fried rice and asparagus

PETITE SURF & TURF | 34
Grilled 6oz Sirloin with your choice of scallops or prawns

CUCUMBER DILL SALMON | 32
Wild sockeye filet, grilled and topped with cucumber salsa and a lemon dill aioli, served with garlic fried rice and fresh asparagus

SEAFOOD RISOTTO | 36
Pan seared scallops and large prawns, served on a bed of arborio rice cooked with fresh asparagus, topped with Dungeness crab and Parmigiana Reggiano cheese

GARLIC SHRIMP SCAMPI | 26
Prawns sautéed in lemon garlic butter, tossed with feta cheese, green onion, and cherry tomatoes. Served on a bed of garlic rice and grilled asparagus

CRISPY HALF ROSEMARY CHICKEN | 22
Crispy rosemary chicken, citrus gastrique, sautéed mushrooms, roasted vegetables, and garlic mashed potatoes

CHICKEN FRIED STEAK | 25
Tender Black Angus beef, breaded in house, topped with our delicious country gravy

GRILLED PORK CHOP | 26
Thick-cut bone-in Salmon Creek pork chop topped with Angry Orchard apple chutney

HONEY BOURBON SALMON | 32
Alaskan sockeye salmon, baked with honey-bourbon teriyaki, served over a bed of fresh vegetables, topped with sesame seeds and green onion

HALIBUT OSCAR | 39.50
Parmesan encrusted pan-seared local halibut topped with a rich hollandaise sauce and fresh Dungeness crab, served with locally grown asparagus and your choice of starch

BEEF POT ROAST | 25
Braised beef chuck roast, finished with sautéed vegetables stacked on a bed of garlic mashed potatoes, and topped with a rich demi-glace

CHICKEN MARSALA | 24.50
Pan-fried chicken breast, sautéed with sliced Portabella mushrooms in a rich marsala butter sauce, served with fresh vegetables and your choice of starch

Favorites

FISH & CHIPS | 19.50
Beer battered North Pacific cod, served with french fries, slaw, and a side of tartar sauce

HALIBUT & CHIPS | 28.75
Beer battered halibut, served with french fries, slaw, and a side of tartar sauce

OYSTERS & CHIPS | 21
Creole cornmeal fried oysters, served with french fries, slaw, with a side of tartar and cocktail sauce

SHRIMP & CHIPS | 21
Beer battered shrimp, served with french fries, slaw, with a side of tartar and cocktail sauce

MAC & CHEESE | 17
CHICKEN +6 | BARBECUE BRISKET +6 | DUNGENESS CRAB +15
Orecchiette pasta, caramelized onions, brie, and fontina