

# THE HOUSE OF SEVEN BROTHERS

## House Specials

### DOUBLE DOWN | 8.50

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

### COUNTRY FRIED STEAK & EGGS | 16.50

House cubed sirloin topped with southern style country gravy and two eggs; served with hash browns and choice of toast

### EGGS BENEDICT | 15

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

### CRAB BENEDICT | 24

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 | 20

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

### BISCUITS & GRAVY | 13

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

### BRISKET HASH | 16

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

### VEGGIE BROWNS | 13

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

### FARMER'S SCRAMBLE | 15

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

### CHEESY CHORIZO SCRAMBLE | 15

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

## BREAKFAST SPECIALS!

Wednesday-Friday | 7-11 am

### FULL HOUSE

Two sweet cream pancakes, two eggs, two link sausage, and two strips of bacon.

**\$8 WITH REWARDS CARD | \$12**

### COUNTRY SCRAMBLE

Large egg scramble loaded with bacon, Italian sausage, diced onion, peppers, diced Yukon potatoes, covered with our house country gravy and melted Tillamook cheddar cheese; served with choice of toast or grilled biscuit.

**\$9 WITH REWARDS CARD | \$13**

## Omelets

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

### HAM & CHEESE | 13

Fresh shaved ham with your choice of cheddar, Swiss, or Monterey Jack

### WESTERN | 13.75

Diced ham, green peppers, onions, and cheddar cheese

### VEGGIE | 13

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

### MUSHROOM & SAUSAGE | 13.75

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

### CHORIZO OMELET | 14.50

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

### DUNGENESS CRAB | 24

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

## Sweeter Dishes

### BUTTERMILK PANCAKES | 9.50

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

### BERRY CREPES | 11

Two sweet crepes filled with whipped cream cheese, a berry compote, and topped with whipped cream and fresh blueberries

### SILVER DOLLAR PANCAKES & BERRIES | 8.50

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

### FRENCH TOAST | 10.50

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 | 7.75

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

### EGGS BENEDICT | 9.75

Half-portion of our special benedict, served with hash browns and a fruit cup

### TWO EGG OMELETS | 9.25

Choose a ham and cheese or Western style omelet, served with a half portion of hash browns and toast

### OATMEAL | 10.25

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 +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.



# Appetizers

## HOUSE OF SEVEN BROTHERS FRY BREAD | 9

Authentic Jamestown recipe, served with honey and blackberry butter

## STEAMED CLAMS | 21

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

## APPLEWOOD BACON WRAPPED PRAWNS | 19.50

Six bacon wrapped prawns and hollandaise

## OYSTERS ROCKEFELLER | 19

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

## COCONUT SHRIMP | 16.50

Jumbo prawns breaded with crisp panko, shredded coconut, and served with apricot sauce

## SEARED SCALLOP CANAPES | 19

Spicy Habanero seared scallops on a grilled crostini with apricot marmalade and topped with a chipotle aioli

## CHIPOTLE SMOKED WINGS | 16.50

Twelve jumbo hickory-smoked chipotle chicken wings coated in a Jalapeño hot honey

## FRIED BRUSSELS SPROUTS | 14

Washington apple butter, bacon lardons, honey balsamic

## BRISKET TACOS | 15

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

## CAJUN SHRIMP TACOS | 15

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

## STEAK BITES | 17

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

## SHRIMP COCKTAIL | 12

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

## SALMON CAKES | 16.50

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

## ONION RINGS | 11.00

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 | 5.50 • SIDE CAESAR SALAD | 5.75

## CAESAR SALAD | 13

CHICKEN +6 | SALMON +10 | PRAWNS +8 | DUNGENESS CRAB +15  
Romaine, Caesar dressing, croutons, Parmesan, bacon, and hard boiled egg

## SPICY ASIAN CHICKEN SALAD | 18.50

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

## HARVEST COBB SALAD | 15.25

CHICKEN +6 | SALMON +10 | PRAWNS +8 | DUNGENESS CRAB +15  
Romaine topped Washington apples, raisins, candied walnuts, bacon, goat cheese, hard boiled egg, and served with poppyseed vinaigrette dressing

## MEDITERRANEAN CHICKEN SALAD | 18

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 | 19.25

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

## LEMON BASIL SALMON SALAD | 22

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

## BALSAMIC STEAK SALAD | 24

Spring mix, bacon, hard boiled egg, tomato, Gorgonzola, 6oz of sliced top sirloin, fried onion straws, and 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 a choice of French fries or side salad; sweet potato fries +1. Ancient Grain/Gluten-Free breads and buns +1.50.

**THE BURGER** | 15 | CHEESE +1.75 | CHEESE + BACON +3.50  
SAUTÉED WASHINGTON MUSHROOMS +2.50 | CARAMELIZED ONIONS +2  
Lettuce, tomato, onion, and Thousand Island dressing

**JACK DANIELS BURGER** | 19.25  
Apple wood bacon, fried onion straws, pepper jack cheese, and Tennessee bourbon barbecue sauce

**BLEU CHEESE BACON BURGER** | 19.50  
Washington apple butter, bacon jam, Bleu cheese, bacon, lettuce, tomato, and onion

**BROTHERS' BRUNCH BURGER** | 19.50  
Layered with deli sliced Black Forest ham, over easy fried egg, two slices of melted cheddar, and crispy bacon on a grilled potato bun

**BISTRO BURGER** | 19.50  
Our Kobe Wagyu beef patty topped with melted pepper jack cheese, hickory smoked bacon, large onion ring, and Queso cheese sauce. All on a grilled potato bun with bistro sauce, chopped iceberg, and sliced tomato

**BLACKENED CHICKEN BACON SANDWICH** | 18.75  
Blackened chicken breast with pepper jack cheese, bacon, candied jalapenos, lettuce, tomato, onion, and chipotle aioli

**PRIME RIB DIP** | 22  
Shaved prime rib, Swiss cheese, hoagie roll, and au jus

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

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

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

**CRISPY FISH SANDWICH** | 18.50  
North Pacific Cod dipped in beer-batter and seasoned bread crumbs, topped with melted cheddar, house tartar sauce, lettuce, tomato, pickle, and served on a grilled potato bun

**SALMON CAKE BLT** | 19  
Seared salmon cake topped with lettuce, tomato, hickory smoked bacon, lemon dill aioli, placed atop toasted sourdough bread

# Pastas

**GEODUCK LINGUINE AGLIO E OLIO** | 25.50  
Locally harvested geoduck clams sautéed in a rich garlic lemon butter sauce, tomatoes, fresh Italian parsley, and Parmigiana Reggiano

**TUSCAN SALMON PASTA** | 26  
Sockeye salmon, sun-dried tomatoes, and spinach tossed in a creamy garlic sauce over fresh Pappardelle pasta with Parmesan Reggiano, and served with grilled bread

**CHICKEN OR SHRIMP ALFREDO** | 24 | 26  
Grilled chicken or shrimp, fresh pappardelle pasta, garlic, alfredo, and served with grilled bread

**LINGUINE & CLAMS** | 24  
Clams, fresh herbs, fresh diced tomatoes, and linguine with choice of white wine butter sauce or house made marinara, served with grilled bread

**LINGUINE POMODORO** | 18  
Roasted tomatoes and basil sautéed with Italian sausage, tossed with linguine, finished with shredded parmesan, and served with grilled bread; vegetarian option available

# 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** | 48  
Served with garlic steak butter

**8OZ FILET MIGNON** | 44  
Served with garlic steak butter

**FILET OSCAR** | 49  
8oz filet mignon, Dungeness crab, asparagus, and hollandaise

**6OZ TOP SIRLOIN** | 26  
Center cut sirloin served with garlic steak butter

**PRIME RIB** | 10oz 34 | 14oz 39  
Slow roasted prime rib served with horseradish and au jus  
*Prime Rib available after 4:00 pm*

**SEAFOOD GRILL** | 36  
Pan seared sockeye salmon topped with a pink peppercorn butter sauce, sautéed prawns, seared scallops, and served over a bed of garlic fried rice and asparagus

**PETITE SURF & TURF** | 33  
Grilled 6oz sirloin with choice of scallops or prawns

**CUCUMBER DILL SALMON** | 31  
Wild Sockeye filet grilled and topped with cucumber salsa and a lemon dill aioli. Served with garlic fried rice and fresh asparagus

**SCALLOP RISOTTO** | 32.50  
Pan seared scallops topped with a toasted fennel dust on a bed of arborio rice cooked with a basil puree, shallots, fresh asparagus, and Parmigiana Reggiano cheese

**LEMON BASIL PRAWNS** | 25  
Jumbo sautéed prawns, lemon basil butter, garlic fried rice, and grilled asparagus

**CRISPY HALF ROSEMARY CHICKEN** | 21  
Citrus gastrique, locally foraged mushrooms, roasted vegetables, and garlic mashed potatoes

**CHICKEN FRIED STEAK** | 24  
Tender black Angus beef: breaded in house and topped with our delicious country gravy

**GRILLED PORK CHOP** | 25  
Thick cut bone-in Salmon Creek pork chop topped with Angry Orchard apple chutney

# Favorites

**FISH & CHIPS** | 18.75  
Beer battered North Pacific cod, french fries, slaw, grilled lemon, and tartar sauce

**HALIBUT & CHIPS** | 28  
Beer battered halibut, french fries, slaw, grilled lemon, and tartar sauce

**OYSTERS & CHIPS** | 20.50  
Creole cornmeal fried oysters, french fries, slaw, grilled lemon, tartar and cocktail sauce

**SHRIMP & CHIPS** | 20.50  
Beer battered shrimp, french fries, slaw, grilled lemon, tartar, and cocktail sauce

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

## 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.*