

THE HOUSE OF  
SEVEN BROTHERS

# THANKSGIVING

## Three Course Dinner

ADULTS · \$27 | KIDS 6-12 · \$15

KIDS UNDER 5 EAT FREE

Soup or salad, your choice of turkey or ham,  
served with all the trimmings and dessert

## Limited Menu

CLAM CHOWDER | CUP 6.25 | BOWL 10.5

CAESAR SALAD | 13

ADD CHICKEN +6

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

HARVEST COBB SALAD | 15.25

ADD CHICKEN +6

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

HOUSE OF SEVEN BROTHERS FRY BREAD | 9

Authentic Jamestown recipe, served with  
honey and blackberry butter.

APPLEWOOD BACON WRAPPED PRAWNS | 19.5

Six bacon wrapped prawns and hollandaise.

TENNESSEE WHISKEY STEAK BITES | 17

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

PRIME RIB | 10 oz 34 | 14 oz 39

Slow roasted prime rib served with horseradish  
and au jus

12 oz RIBEYE | 48

Served with garlic steak butter

HALIBUT OSCAR | 38

Parmesan encrusted pan-seared local halibut topped  
with a rich hollandaise sauce and fresh Dungeness crab;  
served with locally grown asparagus and choice of starch

8 oz FILET MIGNON | 44

Served with garlic steak butter

CHICKEN OR SHRIMP ALFREDO | 24 | 26

Grilled chicken or shrimp, fresh pappardelle pasta,  
garlic, alfredo, and served with grilled bread

HONEY BOURBON SALMON | 31

Alaskan Sockeye salmon baked with honey-bourbon  
teriyaki, served over a bed of fresh vegetables; topped  
with sesame seeds and green onion