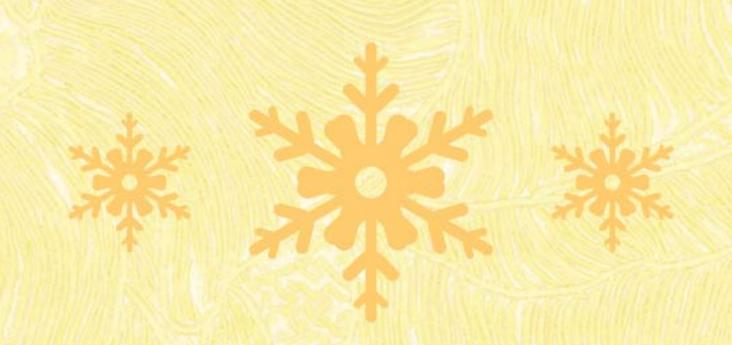
SEVEN BROTHERS





THREE COURSE TURKEY DINNER

ALL THE TRIMMINGS & DESSERT ADULTS \$28 | KIDS (6 - 12) \$15

THREE COURSE PRIME RIB DINNER

PRIME RIB WITH ALL THE TRIMMINGS & DESSERT | \$39



Trimmings include traditional stuffing, garlic mashed potatoes, yam casserole, honey glazed carrots, gravy, cranberry sauce, and fresh baked rolls.

Dessert includes choice of pumpkin or chocolate cream pie.

APPLEWOOD BACON WRAPPED PRAWNS | 19.5

Six bacon wrapped prawns with hollandaise sauce

COCONUT SHRIMP | 16.5

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

STEAK BITES | 17

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

SEVEN BROTHERS FRY BREAD | 9

Authentic Jamestown recipe served with honey and blackberry butter

SOUP OF THE DAY | CUP 4.75 | BOWL 8.5 CLAM CHOWDER | CUP 6.25 | BOWL 10.5 HOUSE SALAD | 5.5 | SIDE CAESAR | 5.75

BLACKENED SHRIMP SALAD | 19.25

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

HARVEST COBB SALAD | 15.25

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

Entrés IIIIIIIIIIIIIIIIIIIIII

12oz **RIBEYE** | 48

A hand-trimmed St. Helens Beef ribeye with fantastic marbling and a rich, buttery flavor. Served with roasted vegetables and choice of starch

8oz FILET MIGNON | 44

Filet mignon, the king of steaks, topped with Dungeness crab and a rich hollandaise sauce. Served over a bed of grilled asparagus and your choice of starch

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

HONEY BOURBON SALMON 1 31

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

CHICKEN OR SHRIMP ALFREDO | 23 | 25

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

LINGUINE POMODORO | 18

Roasted tomatoes and basil sautéed with Italian sausage, tossed with linguine and finished with shredded Parmesan, served with grilled sourdough

THE BURGER | 15 | CHEESE +1.75 | CHEESE + BACON +3.50 SAUTÉED WASHINGTON MUSHROOMS +2 | CARAMELIZED ONIONS +2

Lettuce, tomato, onion, and Thousand Island dressing. Served with your choice of French fries or side salad

FISH & CHIPS | 18.75

Beer battered cod filets, french fries, slaw, grilled lemon, and tartar sauce

PRIME RIB DIP | 22

Shaved prime rib, Swiss cheese, hoagie roll, and au jus. Served with your choice of French fries or side salad

CRISPY HALF ROSEMARY CHICKEN | 21

Citrus gastrique, Washington foraged mushrooms, roasted vegetables, and garlic mashed potatoes