

*Christmas*  
**DINNER**

WEDNESDAY, DECEMBER 25

||| ||| NOON - 9 PM ||| |||



**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.*

## APPETIZERS |||||

### 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

## SOUPS AND SALADS |||||

### 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

## ENTRÉES |||||

### 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 | 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