

House Specials

DOUBLE DOWN | 10
Two eggs served any style with hash browns and your choice of toast

COUNTRY FRIED STEAK & EGGS | 19.5
House cubed sirloin topped with southern style country gravy and two eggs. Served with hash browns and your choice of toast

EGGS BENEDICT | 17.5
Two poached eggs atop an English muffin with Hollandaise and sliced ham. Served with fresh fruit and hash browns

SMOKED SALMON BENEDICT | 23
Two poached eggs atop an English muffin with Hollandaise and our house smoked salmon. Served with a fruit cup and hash browns

CRAB BENEDICT | 29
Dungeness crab, poached eggs, and sautéed spinach over a grilled English muffin. Served with lemon-dill Hollandaise, fresh fruit, and hash browns

STEAK & EGGS | 25.5
6 oz sirloin steak, two eggs, hash browns, and your choice of toast

BISCUITS & GRAVY | 15.5
Two house-made buttermilk biscuits, topped with house-made sausage gravy and two eggs

BRISKET HASH | 19
House-smoked beef brisket combined with potatoes, peppers, caramelized onions, and cheddar, topped with two eggs

VEGGIE BROWNS | 14.5
Two eggs, sautéed zucchini, green pepper, onion, mushrooms, cheddar, finished with diced tomato. Served with crispy hash browns, salsa, sour cream, and your choice of toast

FARMER’S SCRAMBLE | 17.5
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 | 19.5
Eggs scrambled with chorizo, diced onion, sautéed peppers and mushrooms, diced potatoes, and topped with cheddar. Served with your choice of toast or a grilled biscuit

OATMEAL | 10.5
Oatmeal served with seasonal berries, brown sugar, and butter

Crêpes & Blintz

STRAWBERRY BLINTZ | 12
Two French crêpes dipped in batter and fried to perfection, filled with sweet, creamy ricotta filling, and topped with fresh strawberry sauce

SAUSAGE FLORENTINE CRÊPE | 13
Two savory crêpes, filled with Italian sausage, sautéed mushrooms, Fontina cheese, and fresh spinach

THREE MEAT CRÊPE | 13
Two savory crêpes filled with Italian sausage, bacon, diced ham, melted mozzarella cheese, and topped with Hollandaise

SEAFOOD CRÊPE | 14.5
Two savory crêpes filled with sautéed prawns, house smoked salmon, salmon lox, melted cheese, and topped with Hollandaise

Omelets

All omelets are served with your choice of hashbrowns or home fries, as well as toast or a biscuit.

HAM & CHEESE | 15.5
Freshly shaved ham with your choice of cheddar, Swiss, or pepper jack cheese

WESTERN | 15.5
Diced ham, green peppers, onions, and cheddar cheese

VEGGIE | 14.5
Mushroom, zucchini, green onion, peppers, and cheddar cheese

MUSHROOM & SAUSAGE | 16
Sliced mushrooms, Italian sausage, green onion, and Swiss cheese

CHORIZO OMELET | 16.5
Chorizo, sautéed onions, peppers, mushrooms, cheddar cheese, topped with our chipotle aioli

DUNGENESS CRAB | 28
Dungeness crab, green onion, and tomatoes, topped with dill sour cream

Sweeter Dishes

BUTTERMILK PANCAKES | 10.5
Three sweet cream pancakes, topped with traditional maple syrup

PEANUT BUTTER STACK | 13
Two thick slices of brioche, soaked in vanilla custard, grilled and topped with creamy peanut butter and fresh sliced bananas

SILVER DOLLAR PANCAKES & BERRIES | 9.75
Five small sweet cream pancakes, topped with seasonal berries and whipped cream

FRENCH TOAST | 12
Two thick slices of custard soaked brioche bread, grilled and served with seasonal berries and maple syrup.

Small Dishes

FRENCH TOAST | 9.5 | SEASONAL BERRIES +2
Classic French brioche bread, grilled with choice of bacon, sausage, or ham. Served with maple syrup

AVOCADO TOAST | 12
Toasted 7-grain artisan bread topped with fresh guacamole, poached egg, diced red onion, tomato, and drizzled with sriracha sauce

EGGS BENEDICT | 12.5
A half-portion of our special eggs Benedict served with hash browns and fresh fruit

LOX & BAGELS | 13
Toasted bagel topped with cream cheese, lox, capers, and fresh dill

TWO EGG OMELETS | 12.5
Your choice of ham and cheese or Western omelet, served with a half portion of hash browns and your choice of toast

Sides

One Pancake 5 | Two Pancakes 7 | One Egg 1.40
Bacon (4 pieces) 4.5 | Sausage (4 pieces) 4.5 | Ham 4.5
Toast 4 | Fresh Fruit 4 | Hash Browns 4
Biscuit & Gravy 7 | Skillet Potatoes 4.25

DISCOUNT FOR TOTEM REWARDS MEMBERS!
Eagles 20% | Ravens 15% | Totems 10%

\$1 surcharge on all to-go orders | 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.



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.

Appetizers

HOUSE OF SEVEN BROTHERS FRY BREAD | 10
Authentic Jamestown recipe, served with honey and blackberry butter

STEAMED CLAMS | 23
Local clams, sautéed in white wine, shallots, and butter. Served with grilled bread

APPLEWOOD BACON WRAPPED PRAWNS | 21
Six bacon-wrapped prawns served with Hollandaise sauce

OYSTERS ROCKEFELLER | 21
Half-dozen local oysters topped with spinach, bacon, bread crumbs, and mozzarella cheese, baked and served with fresh lemon

COCONUT SHRIMP | 18
Jumbo prawns breaded with panko and shredded coconut, served with apricot sauce

SEARED SCALLOP CANAPES | 20
Spicy habanero seared scallops served on grilled crostini with apricot marmalade, topped with chipotle aioli

CHIPOTLE BUFFALO WINGS | 18.5
Twelve jumbo chipotle-habanero chicken wings smothered in buffalo sauce and served with bleu cheese dressing

CRISPY PORK BELLY | 16
Fried pork belly tossed in a sweet and spicy gochujang sauce

FRIED BRUSSELS SPROUTS | 15
Brussels sprouts fried with Washington apple butter, bacon lardons, and honey balsamic

BRISKET TACOS | 15.5
Smoked brisket, honey-cilantro slaw, flour tortillas, sour cream, and pico de gallo

CAJUN SHRIMP TACOS | 15.5
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 | 13.5
Six large prawns in a martini glass, served with classic cocktail sauce and lemon

SALMON CAKES | 17.75
Sockeye salmon mixed with fresh vegetables, herbs, garlic breadcrumbs, and served with lemon-dill aioli

ONION RINGS | 12
Thick-cut onion rings served with a side of tartar

BREAD PLATE | 8
Grilled 7-grain garlic bread served with olive oil and balsamic for dipping

Soups & Salads

SOUP OF THE DAY | CUP 4.75 | BOWL 8.5
CLAM CHOWDER | CUP 6.25 | BOWL 10.5

HOUSE SALAD | 5.75 • **SIDE CAESAR SALAD** | 6.25

CAESAR SALAD | 14.25
CHICKEN +6 | SALMON +10 | PRAWNS +8 | DUNGENESS CRAB +15
Romaine, Caesar dressing, croutons, Parmesan, bacon, and a hard boiled egg

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

SEAFOOD SALAD | 30
Fresh salad mix, grilled prawns, fried calamari, and grilled sockeye salmon topped with red onion, cucumbers, grape tomatoes, hardboiled-egg, and feta cheese. Served with lemon-dill dressing

BLACKENED SHRIMP SALAD | 21
Fresh chopped lettuce mix, roasted corn, asparagus, tomatoes, red onion, and Cajun-style shrimp. Served with cilantro-lime vinaigrette

SALMON SALAD | 23.75
Grilled sockeye salmon served on a bed of fresh, chopped lettuce, cucumbers, tomatoes, and red onion tossed in cilantro-lime vinaigrette and topped with candied walnuts and feta cheese

BALSAMIC STEAK SALAD | 25.5
Six ounces of top sirloin steak, fresh salad mix, bacon, hard-boiled egg, tomato, Gorgonzola, and fried onion straws. Served with honey balsamic vinaigrette

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 +1.5

THE BURGER | 15.5 | CHEESE +1.75 | CHEESE & BACON +3.5
CARAMELIZED ONIONS +2 | SAUTÉED WASHINGTON MUSHROOMS +2.5
A Kobe Wagyu beef patty with lettuce, tomato, onion, and Thousand Island dressing

KENTUCKY BOURBON BURGER | 19.75
Applewood-smoked bacon, fried onion straws, pepper jack cheese, with a Kentucky bourbon barbecue sauce

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

BISTRO BURGER | 19.75
A Kobe Wagyu beef patty, topped with melted pepper jack cheese, hickory-smoked bacon, a large onion ring, queso cheese sauce, and housemade bistro sauce

DOUBLE SMASH CHIPOTLE BURGER | 21
Two Kobe Wagyu patties smashed into caramelized onions and topped with pepper jack cheese, bacon, and a chiopotle aioli

GRILLED BLACKENED CHICKEN SANDWICH | 19.75
Grilled, blackened chicken breast topped with melted pepper jack cheese, thick cut hickory-smoked bacon, guacamole, and garlic aioli

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

PRIME RIB PHILLY CHEESESTEAK SANDWICH | 25
Thinly sliced prime rib topped with grilled onions, peppers, melted Swiss cheese, and queso cheese sauce, served with a side of au jus

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

SMOKED BRISKET SANDWICH | 19.75
Pulled house-smoked beef brisket and barbecue sauce topped with fried onion straws and served on a grilled potato bun

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

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

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

Pastas

RAGIN CAJUN | 29.5
Sautéed Andouille sausage, large prawns, and a grilled chicken breast tossed in a Cajun cream sauce with fresh pappardelle pasta. Topped with diced tomatoes, scallions, Parmigiano Reggiano and served with grilled garlic bread

CHICKEN OR SHRIMP ALFREDO | 26 | 28
Grilled chicken or shrimp, fresh pappardelle pasta, garlic, and creamy alfredo sauce, served with grilled bread

LINGUINE POMODORO | 21
Italian sausage sautéed with roasted tomatoes and basil, tossed with linguine, finished with shredded parmesan, and served with grilled bread *vegetarian option available*

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Eagles 20% | Ravens 15% | Totems 10%

\$1 surcharge on all to-go orders | 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.

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 +1.5. Caramelized Onions +2. Sautéed Mushrooms +3. Gorgonzola Cream Sauce +4.

Make any steak entrée a Surf & Turf by adding grilled Prawns or Scallops +8 | Salmon +10

12 OZ RIBEYE | 51
A tender, flavorful, well-marbled cut of beef, served with garlic steak butter

8 OZ FILET MIGNON | 47
Amazingly tender beef, served with garlic steak butter

FILET OSCAR | 51
8 oz of tender filet mignon with Dungeness crab, asparagus, and Hollandaise sauce

6 OZ TOP SIRLOIN | 28.5
A flavorful, juicy cut of beef, served with garlic steak butter

PRIME RIB | 10 oz 36 | 14 oz 42
Slow roasted prime rib, served with horseradish and au jus
Prime rib available after 4:00 pm

SEAFOOD GRILL | 39
Pan-seared sockeye salmon, topped with pink peppercorn butter sauce, sautéed prawns, and seared scallops. Served over a bed of grilled asparagus and garlic-fried rice

PETITE SURF & TURF | 35
Grilled 6 oz sirloin with your choice of scallops or prawns

CUCUMBER DILL SALMON | 34
Wild sockeye filet, grilled and topped with cucumber salsa and a lemon-dill aioli. Served with grilled asparagus and garlic-fried rice

SEAFOOD RISOTTO | 38
Pan seared scallops and large prawns, served on a bed of arborio rice cooked with grilled asparagus, topped with Dungeness crab and Parmigiano Reggiano

GARLIC SHRIMP SCAMPI | 27.5
Prawns sautéed in lemon-garlic butter, tossed with feta cheese, green onion, and cherry tomatoes. Served over a bed of grilled asparagus and garlic rice

SALMON FLORENTINE | 34
Blackened wild sockeye salmon topped with a light lemon and spinach cream sauce with grilled prawns. Served with grilled asparagus and choice of starch

HALIBUT OSCAR | 41.5
Parmesan-encrusted pan-seared local halibut topped with rich Hollandaise sauce and fresh Dungeness crab. Served with grilled asparagus and your choice of starch

CHICKEN FRIED CHICKEN STEAK | 24
Tender beer battered chicken breast tossed in panko breadcrumbs and deep fried and topped with our house country gravy. Served over a bed of garlic mashed potatoes and fresh sautéed vegetables.

Favorites

FISH & CHIPS | 20.5
Beer battered North Pacific cod, served with French fries, slaw, and a side of tartar sauce

HALIBUT & CHIPS | 29.75
Beer battered halibut, served with French fries, slaw, and a side of tartar sauce

OYSTERS & CHIPS | 22
Creole cornmeal fried oysters, served with French fries, slaw, and sides of tartar and cocktail sauce

SHRIMP & CHIPS | 22
Beer battered shrimp, served with French fries, slaw, and sides of tartar and cocktail sauce

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