

dinner

STARTERS & SHARED PLATES

ANTIPASTO PLATTER brie, smoked bleu and fresh mozzarella, a selection of cured salamis, marinated and pickled vegetables, basil pesto, olives, baguette bread 18

SHRIMP COCKTAIL large prawns, cocktail sauce, lemon 15

WARM ARTICHOKE DIP roasted garlic, artichokes hearts three cheeses, warm flatbread 11 **ADD CRAB** 7

AHI TUNA POKE cubed raw tuna* tossed in tamari, sesame and scallion with cucumber, avocado and tortilla chips 15

CRAB CAKES two pan-fried cakes, organic mixed greens, roasted red pepper rémoulade 16

DIVOT FRIES waffle cut fries, chopped bacon, green onion, diced tomato, pepperjack cheese sauce, ranch 11

THAI WINGS sweet and spicy glaze, fresh cilantro, toasted sesame seeds 12

NACHOS tortilla chips, warm pepperjack cheese sauce, tomato, jalapeño, onion, salsa, sour cream, guacamole 10

ADD PULLED PORK 4 **GROUND BEEF** 4 **SHRIMP** 8 **CHICKEN** 5

BEER BATTERED ONION RINGS spicy dipping sauce 12

PU PU PLATTER teriyaki chicken skewers, coconut shrimp, vegetable spring rolls, pork pot-stickers, fried zucchini, crispy rice cakes and assorted sauces **SMALL** 14 **LARGE** 18

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness

SALADS

SOUP cup 4 bowl with bread 8

MIXED GREEN SALAD tomato, cucumber, onion, croutons, choice of dressing 6

CAESAR SALAD crisp romaine, shaved parmesan, creamy garlic lemon dressing, croutons 11 **SMALL** 8

CREEK SALAD grilled chicken, bacon, tomato, onion, cucumber, bleu cheese, greens, ranch 15 **SMALL** 9

SHANGHAI SALAD TOSS fried rice cake, avocado, asparagus, tomato, cucumber, green onion, crispy udon noodles, wasabi soy greens 14⁵⁰ **SMALL** 10

SPINACH SALAD toasted hazelnuts, strawberries, bleu cheese, grilled red onion vinaigrette 13 **SMALL** 9

ADD PRAWNS 8 **CHICKEN** 5 **SALMON*** 9
AHI TUNA* 8 **STEAK*** 9

DRESSINGS ... ranch, bleu cheese, wasabi soy, thousand island, honey mustard, white balsamic vinaigrette

HOUSE FAVORITES

MACARONI & CHEESE penne pasta, creamy three cheese sauce, breadcrumb crust 12

CRABBY MAC crab, tomato, scallion, truffle oil + 7

GREEN MAC broccoli, basil pesto, tomato + 3

MAKE A MAC create your own masterpiece with your favorite ingredients!

QUESADILLA shredded pepperjack, diced tomato, caramelized onion, chips, salsa, sour cream, guacamole 11

BENTO udon noodles and teriyaki stir fried vegetables 11

FISH & CHIPS beer battered cod, waffle cut fries, cole slaw, cajun tartar 14

MEATLOAF homemade meatloaf, brown mushroom gravy, mashed potatoes, seasonal vegetable, onion rings 14

BOGEY BURGER a half pound of angus beef* with choice of fries, caesar, garden salad, soup 12⁵⁰ or sub onion rings (+ \$2)

ADD CHEDDAR, SWISS, PEPPER-JACK, CRUMBLER BLUE, FRIED EGG* 1 EACH **BACON** 1⁵⁰ **SUB** 1/4 LB **VEGGIE BURGER**

ADD MUSHROOMS, BBQ SAUCE, GUACAMOLE, JALAPEÑOS, PICKLED SWEET PEPPERS 50¢ EACH

ENTREES

SEAFOOD RADIATORE shrimp, salmon, crab, lemon cream, basil pesto, garlic bread 19

MEATBALLS & MARINARA parpadalle pasta, garlic bread, parmesan cheese, arugula 17

BRAISED SHORT RIBS tender mushrooms, butternut squash, spinach, parmesan polenta, braising sauce 18

FRENCH CHICKEN pan-roasted chicken breast, parsley carrots and zucchini, mashed potatoes, truffle brie cream 18

SEASONAL SALMON wild king filet*, broccolini toasted cous cous pilaf with spinach and chèvre cheese 21

SESAME CRUSTED TUNA seared ahi tuna *, wilted spinach, grilled asparagus, avocado, sesame rice cake, wasabi cream 20

NEW YORK STEAK grilled asparagus, yukon gold mashed potatoes, burgundy mushroom sauce 22

ADD GARLIC PRAWNS 6 **ROGUE RIVER SMOKED BLEU CHEESE** 3