



CHINOOK

STEAK, SEAFOOD AND PASTA

APPETIZERS

Steamed Manila Clams Italian Sausage, White Wine, Apples and Herbs	1 lb. \$22 2 lbs. \$37
Fried Calamari Artichokes, Garlic Sauce	\$16
Bacon Rack Ancho Chili Cornbread, Brown Butter Honey	\$17
Burrata Cheese Oven Dried Tomatoes, Balsamic Reduction, Basil	\$15
Baked Brie Chutney and Crostini	\$16
Jumbo Shrimp Stack Arugula Aioli, Lemon	\$26
Sausage Stuffed Mushrooms	\$14

SOUP & SALAD

Coulotte | Grilled Chicken | Sockeye Salmon | Crab Meat

Caesar Salad Romaine, Parmigiano Reggiano, Croutons	\$15
Northwest Salad Arugula, Apples, Berries, Shaved Red Onion, Toasted Walnuts, Aged Cheddar, Honey Vinaigrette	\$15
Wedge Salad Iceberg, Tomato, Smoked Bacon, Blue Cheese Crumble	\$15
Salmon Niçoise Spring Greens, Radishes, Egg, Balsamic Vinaigrette	\$15
Smoked Prime Rib Chili	\$9 \$15
Soup Du Jour	\$8 \$14

SHAREABLE SIDES

Loaded Baked Potato	\$10
Garlic Mashed Potato	\$12
Smashed Fried Red Potato	\$9
Cast Iron Ancho Chili Cornbread	\$12
Arancini	\$23
Crab Mac & Cheese	\$23

GRILL

Includes a house salad and seasonal vegetables.

Pepper Steak 8 oz. Coulotte, Green Peppercorn Sauce, Wine Reduction	\$28
Lamb Romesco	\$50
Cider Brined Pork Chop Mustard Cream Sauce	\$32
Ribeye Cap 8 oz. Chimichurri Sauce	\$45
Bone-in Ribeye 16 oz. House Steak Butter	\$65
Filet Mignon 8 oz.	\$60
Top Sirloin 6 oz.	\$26
Tomahawk Steak for Two	\$160
Smoked Prime Rib 12 oz./16 oz. Au Jus & Horseradish <i>(Fridays and Saturdays Only)</i>	\$39/\$49
Bison Burger Smokey Mayo, Beer Mustard, Shoestring Fries <i>Add Sauce \$3</i> <i>Whiskey Pepper Chimichurri </i> <i>Sauteed Mushrooms and Onions Steak Butter</i> <i>Add Fries \$6 Grilled Chicken \$8 Crab Meat \$16</i> <i>Sockeye Salmon \$17 Shrimp Scampi \$20 Scallops \$20</i>	\$24

SEAFOOD

Includes a house salad and seasonal vegetables.

Chilean Sea Bass Lemon Bechamel	\$50
Seared Halibut Garlic Glaze, Succotash	\$50
Baked Sockeye Salmon	\$29
Lobster Tail	Market Price
Dungeness Crab Legs 1.5 lbs.	Market Price

PASTA

Northwest Seafood Alfredo Halibut, Scallops, Shrimp, Garlic Cream	\$29
Shrimp Burrata Penne	\$29
Chicken Alfredo	\$26

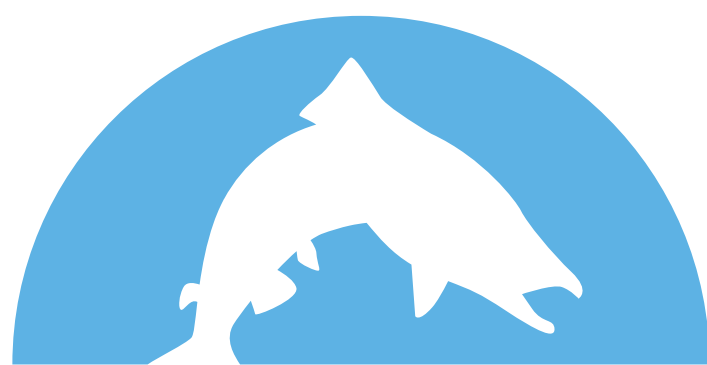
DESSERTS

Nitrogen Ice Cream for Two	\$18	Baked Alaska	\$10
Banana Fosters for Two	\$18	Pistachio Cake	\$12
Seasonal Crème Brulee	\$10	Chocolate Cake	\$14
Huckleberry Cheesecake	\$10		

Digital menu with photos.



Split charge for +6, no charge for an additional plate.
18% auto gratuity of parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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