

STARTERS

TEMPURA PRAWNS sweet ginger soy 13.95
or tempura vegetable 10.95

NORTHWEST CLAMS garlic, shallot, tomato,
white wine, grilled bread 14.50

TERIYAKI STEAK BITES steamed rice 10.95 ★ GF

CRAB CAKES dungeness & rock crab, bell
peppers, onion, garlic, granny smith apple tartar
sauce 14.95

FRIED CALAMARI lightly fried, sweet thai
chili aioli 8.95

SALAD & SOUP

SHILO PACIFIC CLAM CHOWDER
7.95

SOUP OF THE DAY
5.95

HOUSE SALAD
field greens, washington apples, dried currants, toasted hazelnuts, sherry vinaigrette 6.95 🌿

CAESAR SALAD
hearts of romaine, caesar dressing, house crouton, parmesan cheese 7.95
chicken 13.95 / prawns 14.95 / dungeness crab 20.95

THE LOUIE SALAD
iceberg & romaine mix, tomatoes, olives, sliced egg, avocado, monterey jack cheese, louie dressing GF
bay shrimp 17.95 / dungeness crab 25.95 / half & half 22.95



SEA

CHEF'S MARKET CHOICE
ask your server for selection & price MP

HERB CRUSTED COD
stone ground mustard sauce, fingerling potatoes, market vegetables 21.95

FISH & CHIPS
three pieces of beer or jalapeño battered alaskan cod served with cole slaw,
tartar & cocktail sauce 16.95

SEARED SCALLOPS
wasabi aioli, cucumber radish salad, white rice 31.95

SEAFOOD FETTUCCINE
alaskan cod, prawns, clams, garlic alfredo sauce 23.95

LAND

VEGETARIAN LINGUINE
zucchini, mushroom, roasted red pepper, yellow squash, fresh herbs, coconut curry sauce 19.95 🌿

SURF & TURF STACK
seared scallop, crab cake, beef medallion, potato pancake, sautéed spinach,
cabernet demi-glace 30.95 ★

ROASTED ROSEMARY RACK OF LAMB
garlic mashed potato, haricot vert, minted lamb jus 31.95 GF

CHAR-BROILED 12 OZ RIBEYE
garlic mashed potato or baked potato, rainbow baby carrots, cabernet demi-glace 28.95 ★ GF

BLEU FILET OF BEEF
bacon-wrapped filet of beef, sautéed spinach, potato pancake, bleu cheese butter 27.95 GF

BRICK CHICKEN
pan-roasted ½ chicken, garlic mashed potato, braised bacon cabbage,
charred lemon, rosemary jus 20.95 GF