
STARTERS

TEMPURA PRAWNS sweet ginger soy 14
or tempura vegetable 11

NORTHWEST CLAMS garlic, shallot, tomato,
white wine, grilled bread 15

TERIYAKI STEAK BITES steamed rice 11 ★ GF

CRAB CAKES dungeness & rock crab, bell
peppers, onion, garlic, granny smith apple tartar
sauce 15

FRIED CALAMARI lightly fried, sweet thai
chili aioli 9

SALAD & SOUP

SHILO PACIFIC CLAM CHOWDER
8

SOUP OF THE DAY
6

HOUSE SALAD
field greens, washington apples, dried currants, toasted hazelnuts, sherry vinaigrette 7 🌿

CAESAR SALAD
hearts of romaine, caesar dressing, house crouton, parmesan cheese 8
chicken 14 / prawns 15 / dungeness crab 21

THE LOUIE SALAD
iceberg & romaine mix, tomatoes, olives, sliced egg, avocado, monterey jack cheese, louie dressing GF
bay shrimp 18 / dungeness crab 26 / half & half 23



SEA

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

HERB CRUSTED COD
stone ground mustard sauce, fingerling potatoes, market vegetables 22

FISH & CHIPS
three pieces of beer or jalapeño battered alaskan cod served with cole slaw,
tartar & cocktail sauce 17

SEARED SCALLOPS
wasabi aioli, cucumber radish salad, white rice 32

SEAFOOD FETTUCCINE
alaskan cod, prawns, clams, garlic alfredo sauce 24

LAND

VEGETARIAN LINGUINE
zucchini, mushroom, roasted red pepper, yellow squash, fresh herbs, coconut curry sauce 20 🌿

SURF & TURF STACK
seared scallop, crab cake, beef medallion, potato pancake, sautéed spinach,
cabernet demi-glace 31 ★

ROASTED ROSEMARY RACK OF LAMB
garlic mashed potato, haricot vert, minted lamb jus 32 GF

CHAR-BROILED 12 OZ RIBEYE
garlic mashed potato or baked potato, rainbow baby carrots, cabernet demi-glace 29 ★ GF

BLEU FILET OF BEEF
bacon-wrapped filet of beef, sautéed spinach, potato pancake, bleu cheese butter 28 GF

BRICK CHICKEN
pan-roasted ½ chicken, garlic mashed potato, braised bacon cabbage,
charred lemon, rosemary jus 21 GF