

DINNER MENU

Available 5:00pm to 9:00pm

Friday & Saturday

APPETIZERS

Pesto Shrimp Flatbread 13.95

Sautéed Shrimp, Pesto Cream, Marinated Tomato, Mozzarella, Arugula Balsamic reduction

Big Mozz Cheese Sticks 12.95

Coated in herb bread crumbs & Pecorino cheese, lightly fried and served with tomato-basil marinara

Brussels Sprouts 8.95

Candied Bacon, feta cheese, balsamic glaze

Coconut Shrimp 14.95

Coconut-crusted shrimp served with sweet Spicy Sriracha honey sauce

Crab and Shrimp Avocado Salad 16.95

Arugula, avocado, Dungeness crab and bay shrimp salad, Parmesan crisps, lemon vinaigrette

Chicken Wings 13.95

BBQ Style, Cajun Style, Buffalo Style or Naked

SALADS ~ SOUPS

Dressing choices: Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Italian, Balsamic Vinaigrette, Citrus Vinaigrette

Spinach Salad 12.95

Fresh baby spinach, bacon, sliced egg, tomato, onion, olives, Parmesan cheese, lemon wedges, and our balsamic dressing on the side

Cobb Salad 12.95

Spring mix, bleu cheese crumbles, avocado, bacon, sliced egg, and tomatoes, with house-made bleu cheese dressing

Summer Citrus Salad 15.95

Spring mix, grape fruit supremes, orange supremes, sliced almonds, fennel, avocado, citrus vinaigrette

Soup

Cup 4.25 Bowl 6.25

Clam Chowder available Fridays and Saturdays

House Salad 5.95

Spring mix, grape tomatoes, cucumber, onion, crouton
choice of dressing

Caesar Salad 5.95 / 10.95

Crisp hearts of romaine tossed with shaved aged Parmesan, croutons and creamy Caesar dressing

Salad Enhancements

Chicken **6.00** | Prawns **9.00** | Salmon **13.00**
Steak **15.00**

Grilled Peach & Shrimp Salad 21.95

Spring mix, Baby spinach, grilled sweet peaches, fresh corn diced tomato, spicy grilled shrimp. Shaved red onion, avocado with Poppy Seed Vinaigrette

CAFÉ SANDWICHES

Café sandwiches served with fries or creamy coleslaw

Substitute: House salad **2.00** | Cup of Soup **2.00** | Onion Rings **3.00**

Prime Rib and Cheddar 19.95

Tender slow-roasted prime rib, cheddar cheese, French roll, creamy horseradish sauce and au jus

Club Sandwich 16.95

Sourdough, bacon, turkey, ham, lettuce, tomato, Mayonnaise, cheddar and Swiss cheese

Patty Melt 16.95

Wagyu/Angus beef, caramelized onions, Swiss cheese, Russian dressing, marble rye bread

Bacon-Lettuce-Tomato-Avocado 15.95

Hickory-smoked bacon, lettuce, tomato, avocado, mayo

Reuben Sandwich 17.95

Corned beef piled high with Swiss cheese, sauerkraut and Russian dressing on grilled rye bread

Grilled Chicken Sandwich 15.95

Grilled chicken breast, basil mayo, arugula, sundried tomato, red onion, and smoked gouda on toasted Ciabatta roll

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness. Prices do not include sales tax.

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FAVORITES

Crab Melt 19.95

Rich blend of Dungeness crab, cream cheese, artichokes, sliced tomato, avocado, and Swiss cheese
served on house sourdough focaccia

Grilled Quesadilla 13.95

Mushrooms, spinach, onions, bell peppers, tomato, cheddar and jack cheese, salsa, sour cream,
Add Chicken 4.00 | Beef 10.00 | Shrimp 6.00

Steak Sandwich 21.95

Seared bavette steak on house sourdough focaccia, crisp onion haystack, tomato, arugula, Chimichurri Aioli

Signature Beer-Battered

Prawns, Salmon, Halibut or Cod Filets

Served with fresh cut fries and creamy coleslaw

Salmon & Chips

2-piece 16.95 | 3-piece 21.95

Halibut & Chips

2-piece 21.95 | 3-piece 26.95

Cod & Chips

2-piece 15.95 | 3-piece 18.95

Prawns & Chips

8-piece 16.95

Clearwater Shrimp Roll 14.95

spinach, red onion, tomato, and vanilla citrus mayonnaise, served on a brioche roll.

BURGERS

Burger patties are 1/2 pound of American Wagyu and Angus beef

Burgers served with Mayo, lettuce, tomato and onions on a brioche bun, and French fries or creamy coleslaw

Substitute: House salad **2.00** | Cup of Chowder **2.00** | Onion Rings **3.00**
California Veggie Patty available for **2.00**

Breakfast Burger 19.95

1/2 lb Wagyu/Angus beef patty, smoked pit ham, hickory-smoked bacon, cheddar cheese, over easy egg

Bacon Avocado Burger 21.95

1/2 lb Wagyu / Angus beef patty, candied Bacon, Avocado, Pepper Jack Cheese

Nashville Hot Chicken Burger 16.95

Buttermilk marinated fried chicken breast
Nashville hot sauce, cheddar cheese

Portabella Burger 17.95

Balsamic marinated portabella cap, Caramelized onions, roasted red bell peppers, Swiss cheese, Basil Mayo

Deluxe Burger 16.95

1/2 lb Wagyu/Angus beef patty with mayo, lettuce, tomato, pickles, and onions

Add Cheese 1.00 | Bacon 2.00 | Mushrooms 1.00 | Caramelized Onions 1.00

Grilled Chicken Bacon Burger 15.95

Grilled chicken breast with hickory-smoked bacon, and Gouda cheese

Blackened Salmon Burger 20.95

Salmon filet blackened and seared, with creamy dill sauce

PB&J Burger 19.95

1/2 lb Wagyu / Angus beef patty, candied bacon, cheddar cheese, peanut butter & blackberry jalapeno jam

SIDES

Coleslaw 3.95

Dinner Vegetable 4.95

Onion Rings 7.95

Baked Potato 4.95

French Fries 4.95

Mashed Potatoes and Gravy 4.95

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STEAKS ~ SEAFOOD

Served with vegetable of the day and your choice of baked potato, mashed potatoes, or French fries

Prime Rib

Every rib roast is specially selected, then aged and roasted for natural tenderness; served with au jus and Creamy Horseradish

8oz **28.95** 12oz **38.95**
16oz **48.95**

Beach Glass Crab Cakes **35.95**

House crab cakes pan seared with roasted bell pepper aioli

Rib Eye Steak **45.95**

12oz richly marbled with intense flavors

Wild Salmon **28.95**

Wild Caught Salmon lightly seasoned & grilled
With lemon dill aioli

Filet Mignon **39.95**

8oz center cut, the most tender of all steak cuts

Alaskan Halibut **38.95**

Pan seared Wild Alaskan Halibut
with Lemon Caper Beurre Blanc

Top Sirloin **31.95**

Lean and flavorful 10oz

Oysters Pan Fried **21.95**

Locally harvested Pacific oysters

Butchers Cut **29.95**

Richly marbled Bavette steak

Beach Glass Surf & Turf **35.95**

8oz Butchers Cut Steak, Choice of Shrimp Scampi or Coconut Prawns

PASTA

Smoked Salmon Tortellini **26.95**

Hot Smoked Salmon, cheese tortellini, cherry tomato, baby spinach, house alfredo sauce
finished with shaved Parmesan cheese

Cajun Chicken Pasta **22.95**

Seasoned chicken, Andouille sausage, onion, Tomato, Penne pasta, and Cajun Cream Sauce

Shrimp Scampi **28.95**

Prawns sautéed with garlic shallots, tomatoes, fresh basil and white wine
in a mounded butter sauce over linguini

Wild Mushroom Ravioli **24.95**

Large mushroom ravioli, locally harvested wild mushroom, Asparagus tips, Brown-Butter shaved parmesan

SWEETS & DESSERTS

Key Lime Cheesecake **7.95**

Traditional New York style Cheesecake
Infused with cool citrus and layered with Key lime topping

Blackberry Crisp **7.95**

Warm deep dish Blackberry crumble
and vanilla bean ice cream

Hot Fudge Brownie Sundae **7.95**

Topped with vanilla bean ice cream,
whipped cream, roasted nuts

Gelato **6.95**

Ask server for this weeks Gelato selections