

## APPETIZERS

### **Oysters Rockefeller**

Four fresh Willapa Bay oysters roasted with spinach, bacon, Parmesan, and fresh herbs 9

### **Ahi Tartare\***

Hawaiian “poke-style” ahi tartare with ginger, scallions, sesame, and soy, served with freshcut potato chips 11

### **Prawn & Shrimp Cocktail**

Steamed gulf prawns and bay shrimp, served with house cocktail and tartar sauces 13

### **Steamer Clams**

Northwest Manila clams steamed with white wine, butter, lemon, and garlic, served with grilled bread 13

### **Calamari**

Crispy fried squid tossed with sea salt and fresh parsley, served with house tartar sauce and lemon 7

### **Crabcakes**

Made with fresh mozzarella and panko, pan fried and served with house tartar sauce and lemon 11

### **Grilled “Wedge”**

Bacon-wrapped romaine heart grilled and served with house dressing and balsamic drizzle 8

### **Creamed Spinach**

The Prime Rib’s original creamed spinach, served with grilled bread 7

### **Prime Rib Bites\***

Tender bites of prime rib served in jus and topped with creamy horseradish and fresh chives 16

### **Hot Wings**

Spicy and crispy chicken wings and drumettes served with house dressing and celery  
8-piece 8 14-piece 12 20-piece 16

### **French Fries**

Fresh-cut and twice-fried Idaho potatoes, tossed with sea salt and Italian parsley 5

## SOUP, SALADS & PASTA

### **Soup of the Day**

Ask server for today’s scratch-made soup 6

### **House Salad**

Mixed greens, onion, beets, sunflower seeds, and croutons tossed with original bleu cheese-horseradish dressing 6

### **Caesar Salad**

Chopped romaine, croutons, and house dressing with Parmesan, garlic, lemon, and anchovy 6

### **Grilled Chicken Caesar Salad**

Entrée-size Caesar salad with grilled chicken 12 Substitute salmon or grilled prawns 16

### **Cobb Salad**

House smoked turkey, bacon, hardboiled egg, cucumber, tomato, and bleu cheese, with your choice of dressing 13

### **Greek Salad & Lamb Kebabs**

Kofta-style ground lamb kebabs on a Greek salad with feta, yogurt, and toasted almonds 14

### **Beef Stroganoff**

Tender beef, sautéed onions and mushrooms, served on fresh egg noodles with sour cream and chives 16

### **Three Cheese Ravioli**

Fresh pasta filled with ricotta, Parmesan, and Pecorino, topped with dressed arugula and toasted pepitas 15

### **Macaroni & Cheese**

Tender elbow noodles smothered in rich and creamy three-cheese sauce, topped with crispy bacon 10

### From the Butcher Block\*

Prime rib and steaks are wet-aged 28 days, then dry-aged an additional five days to develop flavor and tenderness

**Prime Rib** -- slow roasted, then carved to order and served au jus

Eight-ounce	23	Twelve-ounce	29	Sixteen-ounce	33
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**Ribeye Steak** – carved to order, then chargrilled and brushed with Waygu beef tallow

Eight-ounce	23	Twelve-ounce	29	Sixteen-ounce	33
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**Tenderloin** – wrapped in bacon and chargrilled. Or ask for it blackened and topped with bleu cheese

Five-ounce	23	Eight-ounce	31
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**Surf n Turf** – add Maine lobster tail to any of the above 22

All Butcher Block entrees served with seasonal vegetable AND choice of roasted garlic mashed potatoes, housecut French fries, herbed rice, or loaded baked potato (available after 5:00 PM). Add soup or salad for \$4.00.

### Country Fried Steak

Dry-aged ribeye, pounded thin and fried crispy, with mashed potatoes, gravy and seasonal vegetable 21

### Baby Back Ribs

Dry-rubbed and slow-cooked, served with housemade BBQ sauce, coleslaw, and freshcut fries 18

### Grilled Salmon

Grilled wild Alaskan salmon, sautéed spinach and herbed rice, with house tartar and lemon on the side 19

### Lobster Tail

Maine lobster tail roasted at 500 degrees, served with drawn butter, herbed rice, and seasonal vegetable 29

### Fish of the Day

Ask server for today's catch and preparation MP

### Fish and Chips

Pacific cod dipped in Hopworks IPA batter and fried crispy, with coleslaw, housecut "chips" and lemon 13

### Fried Chicken

Boneless chicken breast brined in buttermilk and fried crispy, served with mashed potatoes, gravy, and coleslaw 15

## SANDWICHES & BURGERS

All sandwiches served with housecut French fries. Add soup, house salad, or Caesar salad for \$4

### Ahi Tuna Sandwich\*

Sesame-crust ahi tuna, seared rare, with wasabi aioli, lettuce, onion, and pickled ginger on a toasted bun 13

### Fried Chicken Sandwich

Buttermilk-brined chicken breast, fried crispy and served with chimichurri mayo, lettuce, tomato, pickle & onion 11

### Grilled Lamb Hero

Spiced ground lamb, grilled and served with feta, tzatziki and cucumber-onion-tomato relish on a toasted roll 12

### French Dip

Thinly sliced prime rib and "horsey" sauce on a toasted French roll, served au jus for dipping 11

### Philly

Thinly sliced prime rib with grilled peppers, onions, and melted Swiss cheese on a toasted French roll 12

### Cheeseburger\*

American or cheddar, lettuce, tomato, pickle, onion, and house burger sauce 11 with bacon 12

### BBQ Pulled Pork Sandwich

House-smoked pork shoulder with coleslaw and house BBQ sauce on a toasted bun 11

*\*Consuming raw or undercooked meats may increase the risk of foodborne illness.*