

## APPETIZERS

### Oysters On the Half Shell

Three Willapa Bay Kumamoto oysters with Champagne-shallot mignonette 9 Half dozen 15

### Oysters Rockefeller

Three Willapa Bay Kumamoto oysters roasted with spinach, bacon, Parmesan, and fresh herbs 9 Half dozen 15

### 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

Manila clams steamed with white wine, butter, lemon, garlic, and fresh herbs, 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

### 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 chives 17

### Hot Wings

Eight crispy spicy wings and drumettes, served with house dressing and celery 8 14-piece 12 20-piece 16

## SOUP, SALADS & PASTA

### Soup du Jour

Ask server for today’s scratch-made soup 6

### Grilled “Wedge”

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

### House Salad

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

### Gorgonzola-Walnut Salad

Chopped romaine, Champagne vinaigrette, gorgonzola, candied walnuts, dried cranberries, crispy fried shallots 8

### Little Louie Salad

Mixed greens, bay shrimp, hardboiled egg, seasoned tomatoes, housemade Louie dressing 7 Entrée-size 13

### Caesar Salad

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

### Beef Stroganoff

Tender beef, sautéed onions and mushrooms, served on fresh egg noodles with sour cream and chives 18

### Fresh Ravioli

Ask server for today’s ravioli preparation 15

### Macaroni & Cheese

Fresh macaroni in creamy three-cheese sauce, topped with crispy bacon 13

### 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	<b>23</b>	Twelve-ounce	<b>29</b>	Sixteen-ounce	<b>33</b>
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**Ribeye Steak** – carved to order, then chargrilled and brushed with Waygu beef tallow.

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

Five-ounce	<b>23</b>	Eight-ounce	<b>29</b>
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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.

### Rack of Lamb\*

Herb-crusted rack of Oregon lamb with demi-glace, garlic mashed potatoes, and roasted carrots **29**

### Baby Back Ribs

Slow-cooked babyback ribs caramelized with housemade BBQ sauce, served with coleslaw and freshcut fries **18**

### Country Fried Steak

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

### 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, with drawn butter, herbed rice, and seasonal vegetable **29**

### Fish and Chips

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

### Fried Chicken

Chicken breast brined in buttermilk and fried crispy, with mashed potatoes, gravy, and sautéed spinach **15**

## SANDWICHES & BURGERS

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

### Ahi Tuna Sandwich\*

Sesame-crusted ahi tuna seared rare, with wasabi aioli, lettuce, onion, and pickled ginger on a toasted bun **14**

### Fried Chicken Sandwich

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

### 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 on a toasted French roll **12**

### Cheeseburger\*

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

### Grilled Lamb Burger\*

Spiced lamb with seared onions and feta, tzatziki, cucumber, lettuce, and tomato on a toasted bun **14**

### 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.*