

APPETIZERS

Oysters on the Half Shell*

Three Northwest oysters with Champagne-shallot mignonette 9 Half dozen 15

Ahi Tartare*

Hawaiian "poke-style" ahi tartare with ginger, scallions, sesame, and soy, served with fresh cut potato chips 11

Prawn & Shrimp Cocktail

Steamed gulf prawns and bay shrimp ceviche, 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

Creamed Spinach

The Prime Rib's original recipe 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

Clam Chowder

New England style creamy chowder with steamer clams, bacon, and diced potatoes, served with grilled bread 6

French Onion Soup

French onion soup topped with grilled bread and Gruyere cheese 8

House Salad

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

Gorgonzola-Walnut Salad

Romaine, Champagne vinaigrette, gorgonzola, walnuts, cranberries, crispy fried shallots 8 Entrée-size 13

Little Louie Salad

Mixed greens, bay shrimp, hardboiled egg, seasoned tomatoes, house made 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

Grilled chicken, bacon, hardboiled egg, cucumber, tomato, and bleu cheese, with your choice of dressing 13

PASTA

Beef Stroganoff

Prime with onions and mushrooms, on fresh egg noodles with sour cream and scallions 18

Three Cheese Ravioli

Fresh ravioli with asparagus, summer squash, sweet onion, tomato, garlic, Parmesan, white wine and basil 15

Macaroni & Cheese

Fresh macaroni in creamy three-cheese sauce, topped with scallions 13 Add bacon 15

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

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.

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|-------------|----|--------------|----|---------------|----|
| Eight-ounce | 23 | Twelve-ounce | 29 | Sixteen-ounce | 33 |
|-------------|----|--------------|----|---------------|----|

Ribeye Steak – carved to order, then chargrilled and brushed with Waygu beef tallow.

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|-------------|----|--------------|----|---------------|----|
| 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.

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|------------|----|-------------|----|
| Five-ounce | 23 | Eight-ounce | 29 |
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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, house cut French fries, herbed rice, or loaded baked potato (available after 5:00 PM). Add soup or salad for \$4.

Rack of Lamb*

Roasted rack of lamb, coriander spaetzle, cabbage, rosemary demi-glace, and toasted walnut garnish 29

Baby Back Ribs

Slow-cooked baby back ribs caramelized with house made BBQ sauce, served with coleslaw and fresh cut 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, sesame-ginger spinach and squash, wild rice, and black pepper-miso butter 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 IPA batter and fried crispy, with coleslaw, house cut “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 house cut French fries. Add soup or salad for \$4

Ahi Tuna Sandwich*

Sesame-crustured 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