

DINNER

APPETIZERS

ROASTED RED PEPPER HUMMUS 10

Kalamata olives, pepperoncini, cherry tomatoes, cucumbers, warm pita bread

SPICY PRAWNS 12

Fresh grilled focaccia, orange slices, fresh grilled focaccia

STEAMED CLAMS 13

White wine garlic sauce, fresh parsley, toasted heavenly loaf

SOUP & SALAD

CHEF'S SOUP OF THE DAY, Cup 7 Bowl 10 (Clam Chowder on Friday's)

SPRING GREEN SALAD (V) SMALL 7 LARGE 10

Our house greens, pickled red onion, julienne carrots, cherry tomatoes
Choice of vinaigrettes/dressings: orange vinaigrette, balsamic, Greek, ranch, bleu cheese

YELLOW CHURCH CAESAR SALAD SMALL 7 LARGE 10

Romaine hearts, house croutons, Caesar dressing, parmesan cheese, lemon wedge
Add steelhead for 9

GREEK SALAD ENTREE (V) 14

Chopped romaine, feta cheese, tomatoes, cucumbers, pepperoncini, red onion, kalamata olives, red pepper hummus, pita bread
Add Chicken 5 Shrimp 6

***SEARED RARE TUNA SALAD 17**

House greens, roasted fingerling potatoes, hard-boiled egg, pickled red onion, tomatoes, kalamata olives, cucumbers, caper vinaigrette

SANDWICHES

ALL SANDWICHES ON THE MENU INCLUDE ONE SIDE OF POTATO SALAD OR SOUP OF THE DAY. YOU MAY SUBSTITUTE FOR SIDE CAESAR SALAD, OR SIDE GREEN SALAD WITH YOUR CHOICE OF DRESSING \$2

THE HOLY MOLY CHICKEN SANDWICH 14

Our apple barbeque sauce, Tillamook white cheddar, garlic aioli, lettuce, tomato, red onion, pickle spear, bacon on heavenly loaf

1/2 POUND STEAK BEEF BURGER 14 (Ask for Vegan Options)

Our house made bun, Tillamook white cheddar, roasted garlic aioli, lettuce, tomato, onion, pickle spear

1/2 POUND BISON BURGER 16

House made bun, aged white cheddar, caramelized onions
roasted jalapeño aioli, lettuce, tomato, pickle spear

PASTA

SUN DRIED TOMATO LINGUINI (V) 13

Sautéed onions, garlic, white wine lemon EVOO sauce, feta cheese, fresh basil
Add chicken 5 Shrimp 6

LINGUINI POMODORO (V) 13

Slow cooked red sauce, fresh herbs, parmesan cheese

SKILLET BAKED MAC-N-CHEESE (V) 14

Rich white cream sauce with a blend of four cheeses
Add bacon 3.5 Shrimp 6

GLONDO'S SPICY ITALIAN SAUSAGE LINGUINI 15

Tomato sauce, parmesan cheese, fresh basil

SEAFOOD LINGUINI 16

Clams, shrimp, white wine garlic butter sauce

MAIN ENTREES

ADD SMALL SALAD TO YOUR MAIN ENTRÉE OR SMALL CUP OF SOUP FOR \$2

THAI GREEN CURRY SHRIMP or CHICKEN 18

Rice noodles, sliced mushrooms, peppers, baby bok choy, zucchini, fresh basil, fresh mint, green coconut curry sauce

GRILLED CHICKEN 18

Butter basil chicken, tomato basil sauce, steamed jasmine rice

SEARED RARE ASIAN TUNA 19

Ginger soy reduction, wasabi sauce, sautéed onion, mushrooms, baby bok choy

16oz BONE IN SNAKE RIVER FARMS (SRF) PORK SHANK 20

Slow braised pork shank, mashed potatoes, sautéed chef's seasonal vegetables, plated on a skillet

BEEF FLAT IRON STEAK 20

Charred steak, mashed potatoes, grilled vegetables

8oz AGED COULOTTE SIRLOIN STEAK 21

Mashed potatoes, chef's seasonal vegetables, red wine reduction, bleu cheese

7oz CEDAR PLANK STEELHEAD 21

Steamed jasmine rice, artichoke-caper brown butter sauce, grilled zucchini

8oz GARAM MASALA CRUSTED RACK OF LAMB 25

Roasted fingerling potatoes, artichoke hearts, sun dried tomatoes
sautéed chef's vegetables

"The consumption of raw or undercooked eggs/meat may increase the risk of food borne illness"