

# - DINNER -

ALL MAIN ENTREES CAN BE ACCOMPANIED WITH A STARTER  
SALAD WITH YOUR CHOICE OF DRESSING FOR \$3

Raw or undercooked eggs, seafood's, or meats may be hazardous to your health. All items marked with an asterisk\* are potentially hazardous. Please notify our server if you would like them prepared differently

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## - STARTERS -

### ROASTED RED PEPPER HUMMUS 11

Kalamata olives, pepperoncini, cucumbers, warm pita bread

### ROASTED MUSHROOMS 11

Garlic butter, fresh parsley

### SPICY PRAWNS 13

Sautéed shrimp with fire roasted tomato sauce, orange slices, fresh grilled focaccia

### STEAMED CLAMS 15

Local Manilla clams, white wine garlic butter, fresh parsley, toasted heavenly loaf

### SOUP OF THE DAY

CUP & BOWL 11

## - BURGERS -

### \*1/2 POUND BEEF BURGER 15 (ASK FOR VEGAN OPTIONS)

House ciabatta, Tillamook white cheddar, garlic aioli, lettuce, tomato, onion, pickle spear

### THE HOLY MOLY CHICKEN SANDWICH 15

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

### \*HOLY COW 16

1/2 pound beef patty, lettuce, tomato, onion, two eggs any style, garlic aioli on heavily loaf

### \*BURGER DIP 16

Grilled burger, caramelized onion, Swiss cheese, Ajus

### \*1/2 POUND BISON BURGER 17

House ciabatta, aged white cheddar, caramelized onions, roasted jalapeño aioli, lettuce, tomato, pickle

## - SALADS -

### SPRING GREEN SALAD (V) SMALL 8 LARGE 11

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 8 LARGE 11

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

### GREEK SALAD (V) 15

Chopped romaine, feta cheese, tomatoes, cucumbers, pepperoncini, red onion, kalamata olives, red pepper hummus, pita bread

### COBB SALAD 15

Smoked chicken, tomatoes, eggs, cheese, bacon, avocado, red onion

### \*SEARED TUNA SALAD 18

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

## - PASTA -

### SUN DRIED TOMATO LINGUINI (V) 14

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

### SKILLET BAKED MAC-N-CHEESE AND CAESAR (V) 15

Small skillet baked mac n cheese with small Caesar combo: Add bacon 3.5/Shrimp 6

### CLAM/SHRIMP LINGUINI 16

Baby tomatoes, lemon garlic white wine sauce, fresh basil

### GLONDO'S SPICY ITALIAN SAUSAGE LINGUINI 16

Tomato sauce, parmesan cheese, basil

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## -MAIN ENTREES-

### THAI GREEN CURRY SHRIMP OR CHICKEN 19

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

### \*SEARED RARE ASIAN TUNA 20

Steamed rice, stir-fried vegetables, soy reduction, wasabi sauce

### BRAISED PORK SHANK 21

Mashed potatoes, chef's seasonal vegetables

### 70Z OVEN ROASTED CEDAR PLANK STEELHEAD 22

Steamed rice, sautéed seasonal vegetables, lemon caper butter

### 80Z AGED COULOTTE SIRLOIN STEAK 23

Mashed potatoes, sautéed chef's seasonal vegetables, bleu cheese butter

### 1/2 RACK GARAM MASALA CRUSTED LAMB 27

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

### EARTH & OCEAN 25

8oz Double R Ranch block cut steak, three sautéed garlic butter shrimp, potato cake, chef's seasonal vegetables

## -SPECIAL REQUESTS-

PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY NEEDS OR ALLERGIES SO THEY MAY COMMUNICATE DIRECTLY WITH OUR CHEFS TO ACCOMMODATE YOUR NEEDS. ALL SANDWICHES CAN BE SUBSTITUTED FOR GLUTEN FREE BREAD FOR \$1. THANK YOU.

## -ESPRESSO-

OUR HOUSE MADE CHAI 3.50

STEAMER 3

AMERICANO 3.50

CAPPUCCINO 4

LATTE 4

HOT CHOCOLATE 3.50

FRENCH PRESS COFFEE 12  
(servers 4)

## -DESSERTS-

CHEF'S ASSORTED COOKIES 3

THUMBPRINT COOKIES 3 FOR 2.50

CHOCOLATE CAKE 9

CARROT CAKE 9

CREME BRÛLÉE 8