

## **DINNER**

### **APPETIZERS**

#### **ROASTED RED PEPPER HUMMUS 11**

Kalamata olives, pepperoncini, cucumbers, warm pita bread

#### **ARTICHOKE DIP 12**

Artichoke spinach dip, toasted focaccia

#### **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 & SALAD**

#### **CHEF'S SOUP OF THE DAY, Cup 8 Bowl 11**

#### **WINTER GREEN SALAD (V) SMALL 8 LARGE 11**

Our house greens, pickled red onion, grilled pears, bleu cheese crumbles  
**Choice of vinaigrettes/dressings:** orange vinaigrette, balsamic, Greek, ranch, bleu cheese

#### **YELLOW CHURCH CAESAR SALAD SMALL 8 LARGE 11**

Romaine hearts, house croutons, Caesar dressing, parmesan cheese, lemon wedge  
**Add steelhead 9/smoked chicken 5**

#### **GREEK SALAD ENTREE (V) 15**

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

#### **\*SEARED RARE TUNA SALAD 18**

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 TO SPLIT ONE LUNCH ENTREE WILL BE ADDITIONAL \$3

#### **THE HOLY MOLY CHICKEN SANDWICH 15**

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 15 (Ask for Vegan Options)**

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

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

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

## **PASTA**

### **SUN DRIED TOMATO LINGUINI (V) 14**

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

### **SKILLET BAKED MAC-N-CHEESE (V) 15**

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

### **CHICKEN CAVATAPPI 16**

House smoked chicken breast, sun dried tomatoes, white wine cream sauce, pecorino

### **GLONDO'S SPICY ITALIAN SAUSAGE LINGUINI 16**

Tomato sauce, pecorino cheese, fresh basil

## **MAIN ENTREES**

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

### **BUTTERNUT SQUASH RISOTTO (V) 16**

Roasted butternut squash, pecorino cheese

### **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**

Ginger soy reduction, wasabi sauce, stir-fried rice noodles

### **ITALIAN POLENTA 20**

Prawns, creamy herbed polenta, pecorino cheese

### **8 oz BONELESS BEEF SHORT RIBS 21**

Skillet braised beef short ribs, mashed potatoes, chef's seasonal vegetables

### **7oz CEDAR PLANK STEELHEAD 22**

Butternut risotto, sautéed seasonal vegetables

### **8oz AGED COULOTTE SIRLOIN STEAK 23**

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

### **8oz GARAM MASALA CRUSTED RACK OF 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,  
mashed potatoes, chef's seasonal vegetables

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