

DINNER

APPETIZERS

ROASTED RED PEPPER HUMMUS 11

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

SPICY PRAWNS 13

Fresh grilled focaccia, orange slices, fresh grilled focaccia

STEAMED CLAMS 14

White wine garlic sauce, fresh parsley, toasted heavenly loaf

SOUP & SALAD

CHEF'S SOUP OF THE DAY, Cup 8 Bowl 11 (Clam Chowder on Friday's)

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, Caesar dressing, parmesan cheese, lemon wedge
Add steelhead for 9

GREEK SALAD ENTREE (V) 15

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 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

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

1/2 POUND BISON BURGER 17

House made 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

LINGUINI POMODORO (V) 14

Slow cooked red sauce, fresh herbs, parmesan cheese

SKILLET BAKED MAC-N-CHEESE (V) 15

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

GLONDO'S SPICY ITALIAN SAUSAGE LINGUINI 16

Tomato sauce, parmesan cheese, fresh basil

SEAFOOD LINGUINI 17

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 19

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

LEMON CAPER CHICKEN 19

White wine butter sauce, sautéed vegetables, steamed jasmine rice

SEARED RARE ASIAN TUNA 20

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

16oz BONE IN SNAKE RIVER FARMS (SRF) PORK SHANK 21

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

7oz CEDAR PLANK STEELHEAD 22

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

8oz AGED COULOTTE SIRLOIN STEAK 23

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

EARTH & OCEAN 25

8oz Double R Ranch block cut steak, three sautéed garlic butter shrimp, mashed potatoes, sautéed seasonal vegetables

8oz GARAM MASALA CRUSTED RACK OF LAMB 27

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"