



small plates

A little of this. A little of that. Taste around the menu without commitment or order-envy.

Share or don't share. In general, 2 – 4 plates per person would comprise a traditional full meal. Your server can guide you through this funhouse.

Vegetarian items are indicated with a "V". We are **not** a gluten-free environment, but items indicated by "G" have gluten-free *ingredients*.

WHITE BEAN & ARTICHOKE HUMMUS^V with grilled pita and marinated olives.....	\$6
SPICY CHICKEN AND AVOCADO EGGROLLS with sour cream.....	\$5
GRILLED NAKED CHINESE DUMPLING KABOBS[†] ginger lemongrass pork bites with peanut sauce.....	\$5
GRILLED SHRIMP AZTECA with guacamole, sweet corn tamale cake and pico de gallo.....	\$6
GREEK-CHIC CHICKEN KABOBS^{G†} with mint-yogurt and cilantro-peanut pesto....	\$5
THAI NOODLE BOWL^{V†} ginger-peanut noodles (chilled), cilantro, basil, mint, napa cabbage, sweet & sour carrots.....	\$5
Add 3 spicy Thai barbequed shrimp or Tandoori chicken skewers [†]	\$3.5
SOUP French Onion, Baked Potato or Chicken Tortilla.....	\$3

flatbread pizzas

WILD MUSHROOM AND ARUGULA FLATBREAD^V with white truffle vinaigrette....	\$6
BBQ CHICKEN FLATBREAD with red onions and cilantro.....	\$6
SMOKED PORK FLATBREAD[†] with cilantro-peanut pesto and Anaheim chiles....	\$6

frites bar



DISCO FRIES Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy.....	\$4
PARMESAN FRITES^{VG} with a trio of sauces.....	\$2.5
TRUCKSTOP FRITES^V covered in chipotle cheese sauce.....	\$3
PICKLE 'FRITES'^V with horseradish and honey mustard sauces – not truly fries, but truly delicious.....	\$4
AMERICAN FRITES^{VG} straight up with Heinz.....	\$2

MINI SPINACH DIP AND TORTILLA CHIPS	\$5
VIETNAMESE SHRIMP SPRING ROLLS with a trio of sauces.....	\$5
GOAT CHEESE & ARTICHOKE POPPERS^V with fresh thyme and lemon zest.....	\$5
GRILLED ASPARAGUS SALAD^{V†} with honey roasted walnuts, gorgonzola and white truffle vinaigrette.....	\$5
OTHER SIDE SALADS	
Caesar Salad	\$4
Chop Salad bacon, corn, croutons, tomatoes, choice of cheese & dressing.....	\$4
Tuscan White Bean Salad^V goat cheese, tomatoes, balsamic & foccacia crisps....	\$4

slider pit



SHRIMP PO'BOY with Creole remoulade sauce.....	\$3.5
POT ROAST SLIDER with red wine gravy and fried onion straws.....	\$3.5
PULLED SMOKED PORK SLIDER topped with pickle 'fries'.....	\$3.5
MINI BURGER with 9-months-aged Tillamook cheddar and ranch-style greens.....	\$3.5
SLIDER COUTURE any slider with a mini bottle of Chandon bubbly.....	\$10.5

FRIED SHRIMP (3) with traditional cocktail sauce.....	\$6
JUMBO STUFFED 'SHROOMS^V (3) with creamy horseradish sauce.....	\$4
PASTA BOLOGNESE wide noodles with pork and beef ragu.....	\$6
SEARED RARE TUNA WONTONS[*] with soy glaze, wasabi mayo and Asian slaw....	\$8.5
CALAMARI in peppery buttermilk batter with sesame-ginger sauce.....	\$8
BRUSCHETTA^V with mild goat cheese, kalamata olives, focaccia crisps.....	\$7
GRILLED 4 OZ. ATLANTIC SALMON^G over honest gold mashers.....	\$8
SEARED SEA SCALLOPS^{G*} over honest gold mashers.....	\$9
GRILLED 4 OZ. FILET MIGNON^{G*} with parmesan garlic sauce.....	\$10

big small plates They're not really small. They're oversized appetizers meant for serious sharing.

CHIPOTLE CHICKEN NACHOS with homemade salsa, guacamole, sour cream.....	\$9
CHICKEN WINGS Thai chile glazed with sesame-ginger sauce or Buffalo style...	\$8.5
SPINACH DIP with cheesy lavosh crackers.....	\$9
LETTUCE WRAPS[†] with chicken sauté, julienne vegetables and wonton strips..	\$8.5
HAND-BREADED CHICKEN FINGERS traditional or buffalo style.....	\$8.5
JUMBO STUFFED 'SHROOMS^V (7) with creamy horseradish sauce.....	\$9
STUFFED POTATO SKINS Jumbo bakers mounded with crisp bacon, scallions, jack and cheddar cheeses.....	\$7.5
BLACKENED CHICKEN & CARAMELIZED ONION QUESADILLA With a blend of cheddar and jalapeño jack cheeses. Sour cream, guacamole and salsa on the side.....	\$8

devour

greens

TUSCAN WHITE BEAN SALAD^v with goat cheese, tomatoes, balsamic and focaccia crisps \$4

CHOP SALAD with bacon, corn, croutons, choice of bleu or cheddar cheese and ranch or balsamic vinaigrette \$4

CAESAR SALAD with our own Caesar dressing \$4

soup kitchen all of our soups are homemade every morning

OUR ORIGINAL BAKED POTATO SOUP^v with bacon, scallions and cheddar \$3

FRENCH ONION SOUP with provolone and crouton \$3

CHICKEN TORTILLA SOUP with naturally lean poached chicken and Anaheim chiles \$3

entrées

Add a side salad or bowl of soup (above) \$2.00

STUFFED CHICKEN BREAST garlic herb cream cheese, today's vegetables, honest gold mashed potatoes \$16.95

GRILLED ROSEMARY CHICKEN today's vegetable, honest gold mashers \$14.25

CHICKEN PARMESAN over pasta with fontina-provolone-parm cheeses \$15.25

CHICKEN FETTUCCINE ALFREDO grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese \$14.25

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.25

ENCHILADAS choose **CHIPOTLE SMOKED CHICKEN** or **WILD MUSHROOM^v** with queso fresco, pico rice, black beans, napa cabbage \$13.95

FILET MIGNON^{*} (8 oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$25.95

NEW YORK STRIP^{*} (12 oz.) choice of potato, today's vegetables \$21.75

ATLANTIC SALMON

FIRE GRILLED with honest gold mashers and today's vegetables \$17.95

SIMPLY PREPARED grilled with salt and pepper, panzanella bread salad, grilled asparagus \$17.95

HUGE PANKO BREADED SHRIMP (7) & FRIES with peanut ginger slaw[†] \$15.95

CHICKEN FINGER PLATTER fries, peanut ginger slaw[†], honey mustard \$12.95

9 OZ. PRIME TOP SIRLOIN^{*} grilled and basted with red wine butter and served with choice of potato and seasonal vegetable \$17.95
Add 3 grilled or fried shrimp for \$5.95

SIZZLING FAJITAS bell peppers and onions, warm flour tortillas, traditional accompaniments
Chicken \$13.75 | Steak or Combo \$15.95

MEATLOAF NO. 9 mashed Yukon Golds, onion straws, French green beans \$11.95

ALMOND CRUSTED TILAPIA[†] amaretto beurre blanc, fresh berries, grilled asparagus \$16.95

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.95

JUMBO GRILLED SHRIMP (8) tomatillo-lime marinated shrimp, grilled asparagus, panzanella bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$15.95

BBQ BABY BACK RIBS with peanut ginger slaw[†] and french fries. Half Slab \$16.95 | Full Slab \$20.95
Add 3 grilled or fried shrimp for \$5.95

entrée salads

Add a bowl of homemade soup (at left) \$2.00

TUSCAN WHITE BEAN ENTREE SALAD^v goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$9.95

CHICKEN CAESAR herb-marinated chicken breast, shredded Romano, warm polenta croutons \$10.95

SEARED AHI TUNA SALAD^{†*} napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$12.95

FIRE GRILLED BBQ SALMON SALAD[†] mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$14.95

HEARTLAND CHICKEN SALAD[†] lightly breaded chicken tenderloins on fresh greens topped with bacon, jalapeño jack cheese, red onions, tortilla straws and toasted spicy pecans. Served with our garlic ranch dressing. \$11.25 | Also available with grilled herb-marinated chicken

BUFFALO BLEU SALAD[†] hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$12.95

CHICKEN ASIAN CHOP CHOP[†] sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, jicama, napa dressing \$11.95

PRIME STEAK & WEDGE SALAD^{†*} gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$14.95

SPINACH SALAD with Granny Smith apples, spicy pecans, bacon, jicama & bleu cheese tossed in our housemade red wine vinaigrette. \$8.95 | Add grilled chicken \$3 | Add grilled shrimp or grilled salmon \$5.00

sandwiches and premium burgers

SERVED WITH YOUR CHOICE OF SIDE:

French Fries
Today's Vegetables
Honest Gold Mashed Potatoes
Peanut Ginger Slaw[†]
Tortilla Chips & House Salsa
Mediterranean Orzo
Loaded Baker (after 5PM)

BRENTWOOD CHICKEN SANDWICH smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, on a toasted bun \$9.95

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.50

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.25

VEGGIE SANDWICH^v tuscan white beans, field greens, goat cheese, aged provolone cheese, balsamic tomatoes, fresh basil and red onions on whole-grain bread \$9.95

TILLAMOOK DELI BEEF SANDWICH roasted beef, horseradish sauce, aged Tillamook cheddar, arugula, watercress, tomatoes & red onions on rye \$9.95

HONEY-DIJON CHICKEN SALAD SANDWICH[†] all white meat chicken salad with toasted pecans, on whole-grain bread with baby greens \$9.95

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red peppers, bacon, tortilla straws, pepperjack cheese, garlic ranch, house salsa \$9.25

FARMHOUSE CLUB[†] brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$9.95

TILLAMOOK CREEKSTONE FARMS

BLACK ANGUS BURGER^{*} two thick slices of Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce on a toasted bun \$9.95

BUILD YOUR OWN CREEKSTONE FARMS

BLACK ANGUS BURGER^{*} lettuce, tomato, red onion
Straight up \$8.95 | **Add cheese and/or bacon**
Tillamook cheddar, provolone, gorgonzola or gouda \$9.95

sweets and treats

WHITE CHOCOLATE BANANA CREAM PIE fresh bananas, pastry cream, caramel drizzle, white chocolate shavings \$2.95

BOURBON PECAN PIE[†] caramel, Cointreau chantilly cream \$2.95

SNICKERS[®] CRUNCH ICE CREAM DOME[†] on an Oreo[®] & peanut cookie crust \$2.95

CHOCOLATE CAPPUCCINO CAKE chocolate ganache, espresso icing, vanilla ice cream, Kahlua fudge \$2.95

CRÈME BRÛLÉE rich vanilla bean custard, caramelized sugar top \$2.95



ITALIAN-STYLE DONUT FLIGHT cinnamon, nutmeg with dark chocolate Kahlua and white chocolate Baileys dipping sauces \$5.95

S'MORES FONDUE CROCK warm chocolate ganache, marshmallows with crystallized graham cracker sticks and strawberries \$4.95

THREE'S COMPANY any three (excludes donuts and s'mores) \$7.50

FAB FIVE any five (excludes donuts and s'mores) \$11.25

COFFEE FABULOSITY \$2.95 with any dessert purchase

Cup-a-joe plus a sidecar. Select one of our fine flavored liqueurs:

Disaronno | Baileys | Chambord
Frangelico | Godiva | Kahlua
Patrón XO Café

[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

^{*} Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

^v Vegetarian item.

