

Dinner Menu

4pm- close

Starters

Hummus- Served with cucumber-olive relish & grilled pita. **7**

Salt & Pepper Calamari- Lightly fried, seasoned with sea salt and pepper. Served with lemon aioli. **6**

Grilled Flatbread- Topped with prosciutto, red grapes & Stilton blue cheese. **7**

Chicken Satay- Grilled and served with Thai peanut sauce, broccoli slaw & fresh cilantro. **7**

Classic Bruschetta- Croustini topped with vine ripe tomato, fresh basil, garlic & red onion. **7**

Northwest Dungeness Crab Cake- Pan seared & served with artichoke tarter sauce & fresh lemon. **8**

Salad & Soup

Market Salad- New potatoes, string beans, cherry tomatoes, radish, & summer squash. Tossed in a light lemon vinaigrette and finished with fresh herbs. **6**

Caesar- Romaine, parmesan cheese, & house made garlic croutons. Sm **5** Lg **8**
Add Chicken-**4** Shrimp-**5** Blackened Salmon-**7**

Spinach Salad- Baby spinach, red grapes, goat cheese & hazelnuts. Tossed in a poppy seed dressing. Sm **5** Lg **8**

House Salad- Mixed greens, tomato, cucumber, red onion & artichoke. **4.5**

Cobb Salad- Romaine, grilled chicken, bacon, tomato, olives, egg & blue cheese tossed in blue cheese dressing. **10**

Duck Confit Salad- Maple Leaf Farms Duck, field greens, grape tomatoes, radish, & cucumber. Tossed in a vanilla shallot vinaigrette. **12**

House Chili- Topped with cheddar and scallions. Cup **4** Bowl **6**

Soup de Jour- Cup **3** Bowl **5**

Entrées

Add a Caesar, house salad with choice of dressing or cup of soup for 2

Bistro Steak- Grilled 8oz flatiron, topped with truffle butter. Served with frites, mixed greens & herbed oven roasted tomatoes. **14**

Sirloin Medallions- Grilled medallions, served with roasted new potatoes & seasonal vegetable. **13**

1/2 Roasted Chicken- Roasted with garlic & lemon. Served with new potatoes & seasonal vegetables. **12**

Grilled Pork Chop- 8oz pork chop served with sautéed apples & roasted new potatoes. **12**

Blackened Salmon- Served with new potatoes & seasonal vegetable. Finished with gremolata. **12**

Ahi Tuna Nicoise- Seared Ahi tuna, new potatoes, string beans, egg, olives & tomatoes. Finished with a light lemon vinaigrette & fresh herbs. **14**

Penne Pesto- Penne, artichokes, cherry tomatoes & garlic. Tossed with fresh pesto & parmesan. **10**

Penne Margarita- Penne, fresh garlic, tomatoes & basil. Topped with fresh mozzarella. **9**

Add Roasted Garlic Prawns to any Entrée- 4.5

Sandwiches, Burgers & More...

Served with a choice of fruit or fries

Fish & Chips- Beer battered cod, coleslaw & tartar sauce. **10**

Steak Gyro- Seared rib eye, tzatziki, lettuce, tomato, red onion & feta. Served in a grilled pita. **9**

Classic Hamburger- 1/3lb burger, lettuce, tomato, red onion, pickle & mayo. Served on a kaiser roll. **7.5**

Garden Burger- Lettuce, tomato, red onion, pickle, cheddar & mayo. Served on a kaiser roll. **7**

Philly- Rib eye, seared with onions & peppers. Served on a hoagie with provolone. **8**

Chicago Dog-100% all beef dog served on a poppy seed bun with sport peppers, neon relish, tomato, kosher pickle & old fashioned yellow mustard. **7**

Note: the consumption of undercooked eggs, meat, or fish may be hazardous to YOUR health.

Lunch Menu

11am to 4pm

Starters

Hummus- Served with Cucumber-Olive Relish & grilled pita. **7**

Salt & Pepper Calamari- Lightly fried, seasoned with sea salt & pepper. Served with lemon aioli. **6**

Grilled Flatbread- Topped with prosciutto, red grapes, & gorgonzola. **7**

Chicken Satay- Grilled & served with Thai peanut sauce, broccoli slaw & fresh cilantro. **7**

Classic Bruschetta- Grilled croustini topped with vine ripe tomato, fresh basil, garlic & red onion. **7**

Northwest Dungeness Crab Cake- Pan seared & served with artichoke tarter sauce & fresh lemon. **8**

Salad & Soup

Market Salad- New potatoes, string beans, cherry tomatoes, radish, & summer squash. Tossed in a light lemon vinaigrette, and finished with fresh herbs. **6**

Caesar- Romaine, parmesan cheese & house made garlic croutons. Sm **5** Lg **8**

Add Chicken-**4** Shrimp-**5** Blackened Salmon-**7**

Spinach Salad- Baby spinach, red grapes, goat cheese & hazelnuts. Tossed in a poppy dressing. Sm **5** Lg **8**

House Salad- Mixed greens, tomato, cucumber, red onion & artichoke. **4.5**

Cobb Salad- Romaine, grilled chicken, bacon, tomato, olives, egg & blue cheese. **10**

House Chili- Topped with cheddar and scallions. Cup **4** Bowl **6**

Soup de Jour- Cup **3** Bowl **5**

S.S.S.- Half Deli Sandwich, Cup of Soup & House or Caesar Salad. **7**

Sandwiches, Burgers & More...

All sandwiches & burgers come with a choice of fruit or fries.

Classic Reuben- Rye bread, 1000 island dressing, corned beef, sauerkraut, & swiss. **9**

Fish & Chips- Beer battered cod, coleslaw, & tarter sauce. **10**

Tuna- Albacore, served on whole wheat, with tomato and green leaf lettuce. **8**

Crab & Shrimp Club- Served on toasted kaiser roll with bacon, cheddar, lettuce, & tomato. **10**

Steak Gyro- Seared rib eye, tzatziki, lettuce, tomato, red onion, & feta. Served in a grilled pita. **9**

Club- Ham, turkey, cheddar, bacon, lettuce, tomato, & mayo. Served on old fashioned white bread. **9**

Classic Hamburger- 1/3lb burger, lettuce, tomato, red onion, pickle, & mayo. Served on a kaiser. **7.5**

Garden Burger- Lettuce, tomato, red onion, pickle, cheddar, & mayo. Served on a kaiser roll. **7**

Philly- Rib eye, seared with onions & peppers. Served on a hoagie with provolone. **8**

Patty Melt- 1/3lb burger, grilled onion & tomato. Topped with swiss & served on rye bread. **8**

Meatball Hoagie- Meatballs, fresh marinara, served on a hoagie roll & topped with provolone. **8**

Grilled Chicken- Grilled chicken, bacon, swiss, lettuce, tomato, & red onion, served on a kaiser roll. **9**

Chicago Dog- 100% all beef dog served on a poppyseed bun with sport peppers, neon relish, tomato, kosher pickle, & old fashioned yellow mustard. **7**

Deli Sandwich- Choice of Ham, Turkey or Corned Beef. Swiss, Provolone, or Cheddar on Whole Wheat or White Bread. With Lettuce, Tomato & Mayo. **6**

Note: the consumption of undercooked eggs, meat, or fish may be hazardous to YOUR health.

Pizza

Add a Caesar salad for only 4

Pepperoni-

Pepperoni, mozzarella & house made pizza sauce. **6**

Classic Cheese-

Mozzarella, parmesan & house made pizza sauce. **5.5**

Pizza Marquerite-

Garlic olive oil, fresh tomatoes, basil, and fresh mozzarella. **7**

Hawaiian-

Ham, fresh pineapple, mozzarella, and house made pizza sauce. **7**

BBO Chicken-

Grilled chicken, red onion, mozzarella, house made pizza sauce, and finished with BBQ sauce & fresh cilantro. **7.5**

Dessert

Red Velvet Cake- Red Velvet Cake layered with chocolate truffle frosting, finished with cream cheese frosting. **6**

Molten Chocolate Bunt Cake- Moist chocolate Bunt cake, covered in rich chocolate Ganache. Served with vanilla bean ice cream and white chocolate sauce. **6**

Rustic Apple Tart- Flaky Pastry layered with fresh apples, and baked golden brown. Served with vanilla bean ice cream and carmel sauce. **7**

NY Style Cheesecake- Thick sliced, NY style, with kiwi & mango coulis. Topped with toasted coconut. **6**

Seasonal Sorbet- 3

Ice Cream- 3

Beverages

White Wines –

	<u>Bottle</u>	<u>Glass</u>
14 Hands Chardonnay	20	5.50
Simi Sauvignon Blanc	24	6.50
Ste Michelle Pinot Gris	24	6.50
La Crema Chardonnay	28	7.50
Chinook Semillon	32	8.50

Red Wines –

14 Hands Cabernet	20	5.50
Snoqualmie Merlot	24	6.50
Ste. Michelle Cabernet	24	6.50
Erath Pinot Noir	28	7.50
Tamarack Cellars Firehouse Red	36	9.50
Clos Du Bois Shiraz	24	6.50
Corkage Fee (Mulligan's dining only)	10	

Draft Beer –

Coors light	2.74
Microbrew	3.20

Domestic Beers –

Coors light, MGD	2.74
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Import Beers/Micro Brews –

	3.20
Heineken, Sol. Guinness,	
Fosters Oil Can, Red Stripe	
Hefeweizen, Mirror Pond	
Fat Tire, Kaliber	
Guinness	3.66
Foster's Oil Can	5.50

Premium Drinks

6.50

Grey Goose Vodka
 Crowne Royal Whiskey
 Makers Mark Bourbon
 John Walker Scotch
 Bombay Sapphire Gin
 Cutty Sark Scotch
 Patron Tequila
 Bushmill's Irish Whiskey

Call Drinks

5.50

Stolichnya Vodka
 Tanqueray Gin
 Jack Daniels Bourbon
 MacNaughton's Whiskey
 Mt. Gay Rum
 Captain Morgan's Spiced Rum
 McClennan's Islay Scotch
 Canadian Club Whiskey
 Gossling's Black Rum

Well Drinks

4.50

Viking Fjord Vodka
 Gilbey's Gin
 Ten High Bourbon
 Bacardi Rum
 Clan McGregor Scotch
 Jose Cuervo Gold Tequila

Non-Alcoholic Beverages

Soft Drinks (Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Arnold Palmer)	1.50
Fresh Brewed Coffee, Hot Teas or Cocoa	1.50
Italian Sodas (Cherry, Orange, Raspberry or Vanilla)	2.75
Orange Juice, Cranberry, Tomato or Pineapple Juice	2.59
Latte/Cappuccino	2.75
Mocha	3.25
Bottled Water	1.50
Powerade	2.50