

Luncheon Entrées

Apple Chicken

Grilled Chicken breast sautéed with caramelized apples. Served with rice and steamed green beans. A perfect low fat option 12-

Halibut and Chips

Fresh Alaska halibut dipped in our microbrew batter and served with French fries and house made coleslaw 14-

Ribeye Steak *

7 ounce Choice Ribeye steak charbroiled and served with French fries and garlic bread 13-

Barbeque Chicken

1/4 pound tender chicken prepared in Chef Oliver's Famous St. Louis smoky BBQ sauce. Served with house-made beans and coleslaw 10-

Barbeque Ribs

1/2 pound St Louis style pork ribs prepared in Chef Oliver's Famous St. Louis smoky BBQ sauce. Served with house-made beans and coleslaw 10-

Seafood Sauté or Fettuccini

Wild Sockeye salmon, Alaska halibut and black tiger prawns sautéed and blended with a fresh vegetable medley and rice or blended with alfredo noodles 14-

Grilled Wild Sockeye Salmon Filet

Wild Sockeye salmon filet, charbroiled and topped with chardonnay beurre blanc sauce served with a fresh vegetable medley and rice pilaf 16-

Liver and Onions

An old time favorite grilled to tender perfection, topped with smoky bacon strips served with green beans and rice pilaf 12-

**Can be cooked to order. Consuming undercooked meats, poultry, eggs or seafood may increase your risk of food borne illness.*

Shared Plates an additional 3- charge

Soups and Sides

Soup of the day	Cup 3-	Bowl 5-
New England Style Clam Chowder	Cup 3-	Bowl 5-
Side Salad	Garden 4-	Caesar 4-