

Dinner at

The Broiler

■ APPETIZERS

Baked Brie ~ Served warm with our Northwest three-berry topping and toasted hazel nuts. \$8.95

Tapas Platter ~ Prosciutto, peppered salami, marinated olives and mozzarella, grilled peppers and pita chips. \$6.95

Portobello Napoleon ~ Layered with spinach, roasted pepper and goat cheese. \$6.50

■ SOUPS & SALADS

*All entrées include soup or salad.
Please choose one of the following selections.*

Broiler Salad ~ Spring greens, Granny Smith apples, sweet spiced pecans, blue cheese crumbles and dried cranberries tossed in a maple vinaigrette.

Caesar Salad ~ Chopped Romaine lettuce tossed with grated Parmesan, house croutons and our own Caesar dressing.

Baked Spinach Salad ~ Topped with Parmesan cheese and finished with a warm bacon apple vinaigrette.

Soup of the Day or French Onion Gratinée

■ ENTRÉES

Eggplant Parmesan Lasagna ~ Layered with fresh spinach pasta, sun-dried tomatoes, roasted garlic and ricotta cheese. Served atop fresh basil pesto. \$17.50

Cedar Plank Salmon ~ Baked with a cheddar, dill and green onion soufflé topping. Served on a bed of local lentils. \$19.95

Grilled Poblano Chili Polenta Cakes ~ Served atop haystack vegetables and tomato ragout. \$16.50

Shrimp and Scallop Penne Pasta ~ Tossed with white wine, butter, spinach, sun-dried tomatoes, garlic and fried capers. \$20.50

Ahi Tuna ~ Dusted with corn meal and wasabi, served with an Asian slaw. \$18.50

Grilled Pork Tenderloin ~ Served with apple and dried cherry rice cakes. Finished with our whole grain mustard demi-glaze. \$18.95

Drunken Pasta ~ Linguine pasta tossed with red onion, cilantro and Jack cheese tossed in a Burgundy wine demi-glaze topped with chorizo meat balls. \$17.95

Huckleberry Chicken ~ A skin on breast stuffed with roasted garlic and rosemary. Served with au gratin potatoes and finished with our local huckleberry glaze. \$17.95

All of our steaks are served with Yukon Gold mashed potatoes.

Filet Mignon ~ 6 oz. \$29.50

Top Sirloin ~ 6 oz. \$19.50

New York Strip ~ 8 oz. \$25.50 10 oz. \$28.50

Rib Eye Steak ~ 12 oz. \$29.50

Available Friday and Saturday nights only.

Prime Rib ~ Slow roasted 7 oz. \$20.50 10 oz. \$23.50

All steaks are prepared to your specifications and are available with sautéed button mushrooms, caramelized onion or blue cheese for an extra \$2.00

■ BROILER DESSERT TRAY

A special way to conclude dinner...Broiler style