

STARTERS

CHICKEN QUESADILLA

CHICKEN, CHEDDAR AND MONTEREY JACK CHEESE IN A CRISP FLOUR TORTILLA GARNISHED WITH DICED TOMATOES, GREEN ONIONS AND BLACK OLIVES

\$ 9.49

HOT ARTICHOKE DIP

CHOPPED ARTICHOKE, PARMESAN CHEESE AND GARLIC SERVED WITH CRUSTY BREAD

\$8.99

JACK DANIELS PEPPER STEAK BITES*

TENDER STEAK TIPS TOSSED IN CRACKED BLACK PEPPER AND PAN SEARED SERVED IN OUR JACK DANIELS PEPPERCORN SAUCE

\$9.99

SEDONA EGG ROLLS

CHICKEN, ONION, AND BLACK BEAN CORN RELISH WRAPPED IN AN EGG ROLL FRIED AND TOPPED WITH PEPPER JACK CHEESE

\$9.49

STEAK, SWEET ONION AND GORGONZOLA QUESADILLA

STEAK STRIPS, SLIVERED SWEET ONION AND GORGONZOLA CHEESE IN A CRISP FLOUR TORTILLA

\$9.99

BUFFALO WINGS

CHICKEN WINGS TOSSED IN A CLASSIC BUFFALO SAUCE SERVED WITH RANCH OR BLUE CHEESE DRESSING

CLASSIC \$8.99

BONELESS \$9.99

CALAMARI STICKS

CALAMARI STRIPS LIGHTLY BREADED AND FRIED SERVED WITH DILLED TARTAR SAUCE

\$10.49

STEAMED CLAMS

1 LB STEAMED BABY CLAMS WITH PESTO WHITE WINE AND BUTTER SERVED WITH GARLIC BREAD

\$11.99

SOUPS

POBLANO CHICKEN CHOWDER

A HOUSE SPECIALTY
CUP **\$4.19** BOWL **\$5.99**

FRENCH ONION SOUP

WITH CROUTONS AND GRUYERE CHEESE
\$6.25

SOUP, SALAD & BEER BREAD

CHOICE OF A BOWL OF POBLANO CHICKEN CHOWDER OR FRENCH ONION SOUP WITH A GARDEN SALAD AND OUR FRESH BAKED BEER BREAD
\$9.99

SALADS

CAESAR SALAD*

CRISP ROMAINE LETTUCE, OUR HANDCRAFTED CAESAR DRESSING, PARMESAN CHEESE AND CROUTONS

\$9.49

ADD GRILLED CHICKEN **\$4.99**

ADD 4 LARGE PRAWNS **\$6.49**

SUNFIRE CHOPPED SALAD

SEASONED CHICKEN SERVED ON A BED OF FRESH GREENS WITH BACON, CHOPPED EGG, SEASONAL VEGETABLES, PARMESAN CHEESE AND TOASTED ALMONDS GARNISHED WITH TOMATO

\$11.99

SEAFOOD COBB SALAD

BAY SHRIMP, SCALLOPS, AVOCADO, CHOPPED BACON, SLICED RED ONIONS, HARD BOILED EGG AND GORGONZOLA CHEESE SERVED ON A BED OF FRESH GREENS WITH YOUR CHOICE OF DRESSING

\$14.49

CHIPOTLE STEAK SALAD*

FIRE ROASTED PEPPERS AND ONIONS SAUTÉED WITH GRILLED FLAT IRON STEAK AND SERVED WITH OUR CHIPOTLE VINAIGRETTE ON A BED OF CRISP GREENS GARNISHED WITH TOMATO AND GORGONZOLA CHEESE

\$13.49

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18% Gratuity will be added to all parties of 8 or more

FROM OUR GRILL

SERVED WITH POBLANO CHICKEN CHOWDER OR GREEN SALAD ACCOMPANIED BY A CHOICE OF SEASONED RICE, GARLIC MASHED POTATOES OR BAKED POTATO

ADD "THE WORKS" \$1.50

BABY BACK RIBS

1/2 RACK **\$19.99**

FULL RACK **\$25.99**

RIB EYE 12 oz*

THIS HIGHLY MARBLED STEAK IS FANTASTIC OVER THE HIGH HEAT OF OUR CHAR BROILER

\$26.99

NY STEAK 12oz*

KNOWN FOR ITS PERFECT BLEND OF TEXTURE AND MARBLING THE NY IS THE KING OF THE BROILER

\$27.49

JACK DANIELS PEPPER STEAK*

OUR 12 OZ NEW YORK STEAK ENCRUSTED WITH PEPPERCORNS AND SMOTHERED IN OUR JACK DANIELS PEPPERCORN SAUCE

\$31.99

STEAK TOPPERS

GRILLED SWEET ONIONS **\$2.49**

SAUTÉED MUSHROOMS **\$3.49**

4 SAUTÉED PRAWNS **\$6.49**

MELTED GORGONZOLA CHEESE **\$2.99**

JACK DANIELS PEPPERCORN SAUCE **\$5.49**

SEAFOOD

SERVED WITH POBLANO CHICKEN CHOWDER OR GREEN SALAD

BROILED SALMON

SERVED WITH SWEET ONION AND CAPER BEURRE BLANC WITH CHOICE OF GARLIC MASHED POTATOES, BAKED POTATO OR SEASONED RICE

MARKET PRICE

HALIBUT WITH ARTICHOKE CREAM SAUCE

LIGHTLY SEASONED AND PAN SEARED WITH CHOICE OF GARLIC MASHED POTATOES, BAKED POTATO OR SEASONED RICE

MARKET PRICE

PAN SEARED SEA SCALLOPS

WITH CILANTRO, GINGER AND LIME BEURRE BLANC

SERVED ON ANGEL HAIR PASTA

\$24.99

SEAFOOD FETTUCCINI

SALMON, PRAWNS AND SCALLOPS WITH MUSHROOMS AND SWEET ONIONS IN A RICH ALFREDO SAUCE TOSSED WITH FETTUCCINI NOODLES

\$25.49

PRAWNS WITH ROASTED GARLIC AND RISOTTO

MARINATED JUMBO PRAWNS SAUTÉED IN BUTTER AND TOSSED IN A ROASTED GARLIC AND HERB SAUCE SERVED OVER PARMESAN RISOTTO

\$23.49

SPECIALTIES

SERVED WITH POBLANO CHICKEN CHOWDER OR GREEN SALAD

VEGETABLE FETTUCCINI

SEASONAL VEGETABLES TOSSED IN A LIGHT SHERRY BUTTER SAUCE TOSSED WITH FETTUCCINI NOODLES

\$14.99

ANCHO CHICKEN PASTA

TENDER CHICKEN BREAST SAUTÉED WITH MUSHROOMS, GARLIC AND SWEET ONIONS TOSSED WITH TRI COLORED CAVATAPPI PASTA AND ANCHO CHILI CREAM SAUCE

\$17.49

PESTO CRUSTED CHICKEN

BONELESS BREAST OF CHICKEN COATED IN PESTO AND PAN SEARED GARNISHED WITH ROASTED GARLIC PESTO AIOLI SERVED WITH FETTUCCINI NOODLES OR GARLIC MASHED POTATOES

\$18.99

SIDES

\$3.49

BAKED POTATO

GARLIC MASHED POTATO

GRILLED ASPARAGUS

BEER BREAD

SAUTÉED FRESH ZUCCHINI WITH MUSHROOMS, ONIONS AND DILL

FRY BREAD

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SOFT DRINKS

PELLEGRINO.....	\$2.75	ICED TEA/ LEMONADE.....	\$2.50
RED BULL.....	\$3.50	COFFEE AND TEA.....	\$2.75
SODA POP.....	\$2.50	ESPRESSO AND LATTES AVAILABLE	

BOTTLED BEER AND WINES

BUDWEISER.....	\$3.00	BLUE MOON.....	\$4.00
BUD LIGHT.....	\$3.00	CORONA.....	\$4.00
MICHELOB ULTRA.....	\$3.00	CORONA LIGHT.....	\$4.00
COORS LIGHT.....	\$3.00	SAMUEL ADAMS LAGER.....	\$4.00
KOKANEE.....	\$3.00	GUINNESS.....	\$5.25
SAINT PAULI GIRL NA.....	\$3.75	ASK ABOUT WHAT'S ON DRAFT	

CHARDONNAY

	GLASS	BOTTLE
14 HANDS.....	\$6.00	\$22.00
WATERBROOK.....	\$6.00	\$23.00
RYAN PATRICK.....	\$7.00	\$29.00
GOOSE RIDGE.....	\$7.75	\$32.00

OTHER GREAT WHITE WINES

HYATT RIESLING.....	\$5.75	\$22.00
14 HANDS RIESLING.....	\$6.00	\$22.00
JONES OF WA RIESLING.....	\$5.75	\$22.00
WATERBROOK SAUVIGNON BLANC.....	\$5.75	\$22.00
COL CREST GR. EST. PINOT GRIGIO.....	\$6.00	\$24.00
MARYHILL VIOGNIER.....	\$6.50	\$25.00

MERLOT

14 HANDS.....	\$6.00	\$22.00
STEMILT CREEK.....	\$8.00	\$31.00
CANOE RIDGE.....	∞	\$35.00

CABERNET SAUVIGNON

14 HANDS.....	\$6.00	\$22.00
JONES OF WA.....	\$7.25	\$27.00
STEMILT CREEK.....	\$7.25	\$27.00
CANOE RIDGE.....	∞	\$35.00
COUGAR CREST WALLA WALLA.....	∞	\$54.00
L'ECOLE WALLA WALLA.....	∞	\$58.00

MORE GREAT RED WINES

BARNARD GRIFFIN (SYRAH).....	\$7.00	\$27.00
LAYER CAKE (SHIRAZ).....	\$7.75	\$32.00
JONES OF WA (SYRAH).....	∞	\$30.00
HEDGES CMS (BLEND).....	\$5.75	\$22.00
STEMILT HILL RED (BLEND).....	\$8.00	\$30.00
ROCK ISLAND RED (BLEND).....	\$8.00	\$30.00
EOLA HILLS PINOT NOIR.....	\$7.00	\$27.00
LAYER CAKE (PRIMATIVO).....	\$7.75	\$32.00
MARY HILL RESERVE ZINFANDEL.....	∞	\$45.00

BLUSH, DESSERT AND SPARKLING WINES

BERINGER WHITE ZINFANDEL.....	\$5.00	∞
MARYHILL MUSCAT CANELLI.....	∞	\$18.00
BRUT CHAMPAGNE.....	\$5.25	∞
DOMAIN ST MICHELLE BLANC DE NOIR.....	∞	\$22.00
MOET BRUT IMPERIAL.....	∞	\$75.00

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