KLOOMACHIN KITCHEN

WELCOME! - ʔənʔá či čə́yəxʷ

BREAKFAST MENU 8AM-12PM DAILY

BEVERAGES

COMPLIMENTARY .....FREE REFILLS

Coca Cola, Diet Coke, Dr.Pepper, Barq's Root Beer, Sprite, Orange Fanta, Minute-Maid Lemonade, Hot Coffee, Fresh Brewed Iced Tea, and Raspberry Iced Tea.

BEVERAGES (REFILLS NOT INCLUDED).....*$3*

Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Tomato Juice, Grapefruit Juice, Hot Cocoa, Chocolate Milk, Milk, Hot Apple Cider, Oolong Tea, Thai Tea, Vietnamese Coffee and Hot Tea.

BREAKFAST ENTREES

EARLY BIRD BREAKFAST *$17*

One Egg, One Pancake, with choice of Two Smoked Bacon, Two Pork Sausage Links, Andouille Sausage or Grilled Ham Steak served with O'Brien Potatoes or Hash Browns.*

CRAB AVO BENNY *$24*

Poached Eggs Fresh Picked Dungeness Crab, Avocado, and Sliced Tomato topped with Hollandaise Sauce served with O'Brien Potatoes or Hash Browns.*

TRADITIONAL BENNY *$18*

Poached Eggs and Canadian Bacon topped with Hollandaise Sauce served with O'Brien Potatoes or Hash Browns.*

BREAKFAST SANDWICH *$17*

Two Over Hard Eggs, Choice of Smoked Bacon or Grilled Ham , Sundried Tomato Pesto Aioli, and choice of cheese served on Toasted Croissant with O'Brien Potatoes or Hash Browns.*

PANCAKES, WAFFLES & MORE

BUTTERMILK PANCAKES.....*$17*

Served with Two Eggs any style with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.*

ADD: *Triple Berry Compote or Chocolate Chips* *$2*

UPGRADE: *Blueberry Pancakes* *$2*

BELGIAN WAFFLE *$16*

One Belgian Waffle served with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.

ADD: *Triple Berry Compote or Chocolate Chips* *$2*

TRADITIONAL FRENCH TOAST *$20*

Three pieces of French Toast served with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.

OMELETS & SKILLETS

SERVED WITH O'BRIEN POTATOES OR HASH BROWNS. WITH TOAST

SALMON FLORENTINE *$20*

Salmon Lox, Sauteed Garlic Spinach, Gouda Cheese Sauce and Diced Tomato.

CHEF'S STEAK AND BAC'N BLEUS *$21*

Slow Roasted Shaved Prime Rib, Smoked Bacon, Pepperjack Cheese, Candied Onions topped with Bleu Bechamel sauce and Crispy Onions.

KILLER CRAB *$23*

Fresh Picked Dungeness Crab, Avocado, Tomato, and Pepperjack Cheese.

DENVER *$18*

Chopped Honey Ham, Peppers, Onions and Cheddar Cheese.

CORNED BEEF SKILLET *$19*

Corned Beef Hash, Sauteed Peppers and Onions, Scrambled Eggs topped with Cheddar Cheese and Sausage Gravy.

BREAKFAST ANYTIME 8AM-CLOSE

WILDCARD BREAKFAST *$20*

Two Eggs, choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak served with O'Brien Potatoes & Toast.*

STEAK & EGGS *$28*

Grilled 8oz. Flat Iron Steak served with Two Eggs* served with O'Brien Potatoes & Toast.*

CHICKEN FRIED STEAK *$23*

Chicken Fried 11oz. Steak topped with Sausage Gravy served with Two Eggs any style served with O'Brien Potatoes & Toast.*

COUNTRY SKILLET *$21*

Diced Prime Rib, Cheddar Cheese, Smoked Bacon, and Scrambled Eggs topped with Sausage Gravy served with O'Brien Potatoes & Toast.

BISCUITS & GRAVY HALF...*$7* FULL.....*$11*

Warm house made biscuits topped with Fresh Sausage Gravy.

PROUDLY SERVING LOCALLY SOURCED MINDER MEATS PRODUCTS

**Service charge of 20% will be added for parties of 6 or more.*
**Burgers and Steaks are cooked to order. Consuming undercooked meats and Eggs may increase your risk of Food Borne Illness.*

BREAKFAST MENU 8AM-12PM

DESIGN YOUR OWN OMELETS & SKILLETS SERVED WITH O'BRIEN POTATOES OR HASH BROWNS & TOAST $20

CHOOSE UP TO 4 ITEMS FROM OUR LIST:

- *Smoked Bacon*
- *Pork Sausage*
- *Ham*
- *Diced Prime*
- *Grilled Salmon*
- *Dungeness Crab +3*
- *Andouille Sausage*
- *Sour Cream*
- *Cheddar Cheese*
- *Pepperjack Cheese*
- *Jalapenos*
- *Avocado*
- *Baby Spinach*
- *Diced Tomatoes*
- *Sauteed Mushrooms*
- *Sauteed Onions*
- *Bell Peppers*
- *Sausage Gravy*
- *Pico De Gallo*
- *Smoked Gouda/Havarti Cheese Sauce*
- *ADDITIONAL ITEMS +1 EACH*

LUNCH & DINNER MENU SUN-THUR 12PM-9PM FRI & SAT 12PM-10PM

SALADS & SOUPS

CASINO STEAK COBB SALAD *$24*

Chopped Romaine topped with Grilled Steak, Hard Boiled Eggs, Avocado, Cherry Tomatoes, Scallions, White Cheddar Cheese, and Smoked Bacon served with Bleu Cheese Dressing.*

CAESAR SALAD *$16*

Chopped Romaine topped with Shaved Parmesan Cheese, Cracked Black Pepper Caesar Dressing and Herb Croutons.

ADD: *Chicken, Steak*, Shrimp, or Grilled Salmon +6*

SPRING MIX SIDE SALAD *$6*

CAESAR SIDE SALAD *$6*

SIGNATURE SMOKED GEODUCK CLAM CHOWDER ..... CUP *$6* BOWL *$8*

SOUP OF THE WEEK ..... CUP *$5* BOWL *$6*

Ask your server for this weeks selection.

APPETIZERS

CALAMARI *$24*

Fresh-Cut Calamari Marinated in Buttermilk tossed in Cornmeal Served with Chipotle Remoulade.

KLOOMACHIN SAMPLER *$22*

Jalapeno Poppers, Loaded Potato Skins, Chicken Cordon Bleu Bites, and Breaded Cheese Curds served with Creamy Ranch and Garlic Aioli

BACON WRAPPED SCALLOPS (8) *$24*

Eight Crispy Bacon wrapped Scallops served with Remoulade.

TEMPURA PRAWNS *$20*

Eight Tempura Battered Crispy Prawns served with Chipotle Remoulade.

GLAZED WINGS *$18*

Eight Fried Chicken Wings tossed in your choice of Signature Blackberry Bourbon BBQ, Buffalo, or Mike's Hot Honey served with Celery, Carrots and Creamy Ranch.

LOADED SKINS *$18*

Crispy Potato Skins topped with Smoked Gouda/Havarti Cheese Sauce, Chipotle Beef Short Rib, Bacon, Tomatoes, Scallions and Sour Cream.

BURGERS, SANDWICHES & MORE

SERVED WITH CRISP WAFFLE FRIES

KNIFE BURGER *$20*

Half Pound Wagyu/Angus Blend Burger topped with Lettuce, Tomato, Onions, Pickles, Brown Sugar Bourbon Bacon, Crisp Onion Ring, and Smoked Brisket Burnt Ends tossed in BBQ Sauce on Toasted Pretzel Bun with Garlic Aioli.*

TURKEY MELT STACK *$22*

Oven Roasted Sliced Turkey atop a Sourdough Bacon Grilled Cheese, Choice of Cheese served with Aged White Cheddar Mashed Potatoes, Brown Gravy and Steamed Broccoli.

PRIME DIP *$18*

Slow Roasted Shaved Prime Rib topped with Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus.

DESIGN YOUR OWN BURGER *$19*

Start with a Half Pound Wagyu/Angus Blend Burger with L.T.O.P. on House Garlic Brioche Bun . ADD: Egg*, Bacon, Mushrooms, Cheese, Avocado, Fresh Jalapeno, Brown Sugar Bourbon Bacon, Signature Blackberry Bourbon BBQ +2 each*

CHICKEN & CHIPS *$19*

12oz. Golden Chicken Fritters served with Creamy Ranch or Honey Mustard.

LITE FARE: *6oz. Golden Chicken Fritters* *$15*

COMFORT CUISINES

CHICKEN FRIED STEAK *$26*

Crispy Chicken Fried 11oz. Steak served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Sausage Gravy.

LITE FARE: *6oz. Crispy Chicken Fried Steak* *$22*

ON POINT MAC & CHEESE *$25*

Cavatappi Noodles in House Smoked Gouda/Havarti Cheese Sauce topped with Breaded Cheese Curds and Smoked Bacon served with Garlic Toast Points.

ADD: *Chicken, Steak*, Shrimp, or Grilled Salmon +6*

PORK PICATTA *$26*

Two Panko Crusted Bone-in Pork Chops served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

LITE FARE: *One Panko Crusted Pork Chop* *$22*

LOCO MOCO *$22*

Half Pound Wagyu/Angus Blend Burger Patty served on White Rice topped with Brown Gravy and Two Over Medium Eggs*.*

HULI HULI CHICKEN *$24*

Two Grilled Chicken Thighs marinated in vibrant Hawaiian sauce, served on Fresh Steamed Rice.

UPGRADES & SIDES

	UPGRADE / SIDE
STEAMED WHITE RICE	$0 / $4
SEASONED WAFFLE FRIES	$0 / $4
SEASONAL VEGETABLES	$0 / $5
STEAMED BROCCOLI	$0 / $5
CRISPY BREADED ONION RINGS	$2 / $6
CRISPY O'BRIEN POTATOES	NA / $5
AGED WHITE CHEDDAR MASHED POTATO	$0 / $4
ONE POUND BAKED POTATO	$0 / $4
Toppings: Butter, Sour Cream, Cheddar, BSB Bacon, Roasted Corn, Green Onions	$.50 ea

	UPGRADE / SIDE
ROASTED GARLIC TOAST POINTS	NA / $4
FRESH BAKED DINNER ROLLS	NA / $4
CRISPY CHEESE CURDS	NA / $5
PORK SAUSAGE LINKS	NA / $6
SMOKED BACON	NA / $6
GRILLED HAM STEAK	NA / $6
GRILLED ANDOUILLE SAUSAGE	NA / $6
TWO EGGS* ANY STYLE	NA / $6
BREAKFAST TOAST	NA / $4
BOWL OF FRESH FRUIT	NA / $6

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FROM THE SEA

DUNGENESS CRAB PLATTER $40

One Pound Pacific Northwest Dungeness Crab simmered in House Garlic Herb Seafood Boil served Hot with Steamed Broccoli, Baked Potato and Drawn Butter.

PRAWN & CHIPS $27

12 Tempura/Beer Battered Prawns served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce.

LITE FARE: *6 Tempura/Beer Battered Prawns* $23

STEELHEAD PICATTA $28

6oz Seared Steelhead served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

FISH & CHIPS $27

12oz Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce.

LITE FARE: *6oz. Tempura/Beer Battered Cod* $23

SIGNATURE SLOW ROASTED PRIME RIB

STARTING AT 4PM DAILY

TRADITIONAL CUT: *Slow Roasted 10oz* $39

KING CUT: *Slow Roasted 14oz* $42

Served with Seasonal Vegetables and Baked Potato.

Loaded Baked Potato *... +3*

SWEET TOOTH

FRESH BERRY CHEESECAKE $10

Smooth New York Cheesecake topped with Fresh Seasonal Berries and Salted Caramel.

CHOCOLATE LOVERS CAKE $11

Decadent Chocolate pudding between two layers of moist Chocolate Cake, Iced in Rich Chocolate and topped with Chocolate Cake Chunks.

BUILD YOUR OWN PASTA $18

CHOOSE YOUR PASTA:

Cavatappi, Linguine, Three Cheese Tortellini or Gluten Free Rotini

CHOOSE YOUR SAUCE:

Roasted Garlic Alfredo or Fresh Herb Marinara

CHOOSE YOUR FOUR VEGETABLES:

Artichoke Hearts, Steamed Broccoli, Sauteed Peppers, Mushrooms or Squash Medley

ADD A MEAT SELECTION $6

Italian Meatballs, Grilled Salmon, Grilled Shrimp, or Grilled Chicken

ADD BREAD $4

Fresh Dinner Rolls or Garlic Toast Points

STEAK SELECTIONS

SERVED WITH AGED WHITE CHEDDAR MASHED POTATOES AND CHOICE OF STEAMED BROCCOLI OR SEASONAL VEGETABLES

FLAT IRON STEAK $35

*Grilled 8oz Flat Iron Steak**

LITE FARE: *Grilled 4oz Flat Iron Steak** $26

RIBEYE DINNER $43

*Grilled 12oz Ribeye Steak**

NY STEAK DINNER $37

*Grilled 12oz New York Steak**

KLOOM SURF & TURF $46

Grilled 8oz Flat Iron Steak and (6) Shrimp Scampi*

FEATURED STEAK

Ask your server about our Featured Steak

ADD to any Steak Selection:

Dungeness Crab Cluster $20

(10) Shrimp Scampi $18

WINE MENU

WHITE

Chateau Ste. Michelle .....$8 / $30
Sweet Riesling, Columbia Valley, WA

Chateau Ste. Michelle .....$8 / $30
Riesling, Columbia Valley, WA

Ruffino .....$8 / $30
Pinot Grigio, Rutherford, CA

Line 39 .....$8 / $30
Chardonnay, California

Oyster Bay .....$8 / $30
Sauvignon Blanc, New Zealand

Canyon Road .....$8 / $30
White Zinfandel, Geyserville, CA

Ruffino Moscato D Asti .....$8 / $30

Kim Crawford .....$11 / $40
Sauvignon Blanc, New Zealand

Michael David Freakshow .....$11 / $40
Chardonnay, Lodi, CA

Bubbles by the Glass $8
JP. Chenet Blanc De Blancs Brut
Maschio Rose Prosecco
Maschio Prosecco

RED

Drumheller .....$8 / $30
Cabernet Sauvignon, Columbia Valley, WA

Drumheller .....$8 / $30
Merlot, Columbia Valley, WA

Mark West .....$8 / $30
Pinot Noir, Sonoma Country, CA

Caymus .....$11 / $40
Bonanza Cabernet Sauvignon, Rutherford, CA

Decoy .....$11 / $40
Red Blend, St. Helena, CA

BEER MENU

DOMESTIC DRAFT BEER ...$5

Budweiser
Bud Light
Coors Light

MICRO BREW DRAFTS ...$6

Blue Moon
Elysian Space Dust
Mac & Jack
Manny's
Rotating Draft Ask server for details

ROTATING DRAFT CIDERS ...$7

Ask server for details

DOMESTIC BOTTLE BEER ...$5

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob
Bud Light Lime
O'Douls - Non Alcoholic

CANS ...

Rainer $6
Guinness Sout $6.25

IMPORT/MICRO BOTTLES ...$6

Corona
Modelo
Heineken
Heineken 00 - Non Alcoholic
Deschutes Porter
Stella Artois
Hefeweizen
Angry Orchard

HARD SELTZERS ...$6

White Claw Variety
Nutrl Variety

THANK YOU! - háʔnəŋ cən

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SEASONAL SPECIALS

BREAKFAST MENU 8AM-12PM DAILY

BAKED EGGS $20
Two Eggs baked in Marinara sauce with Cannellini Beans, topped with shredded Pepper Jack and Gouda Cheese topped with Green Onions.*

GRITS & EGGS $20
House made Hominy White Cheddar Yellow Pepper Grits, Two Eggs any style served with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.

CHICKEN N WAFFLE $22
House Waffle topped with Hot Honey tossed Chicken Tenders and Two Eggs any style.

LEMON CURD FRENCH TOAST $24
French Toast topped with fresh Lemon Curd, Powdered Sugar, Whipped Topping and Candied Lemons served with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.

LUNCH & DINNER MENU SUN-THUR 12PM-9PM FRI & SAT 12PM-10PM

PANZANELLA SALAD $19
Toasted Rustic Ciabatta Croutons, Red Onion, Cucumber, Cherry Tomatoes, Kalamata Olives, Capers, Arugula and Balsamic Vinaigrette.
***ADD:** Chicken, Steak*, Shrimp, or Grilled Salmon +6*

PASTRAMI SANDWICH(6oz).....$19
(12oz).....$22
NY Deli Style shaved Pastrami, Toasted Rye, Swiss Cheese, Sauerkraut and Maple Dijonnaise served with choice of side.

ROXANNE SANDWICH $19
Shaved Corned Beef and Roasted Turkey, Grilled Sauerkraut, Swiss Cheese, Russian Dressing on Toasted Marble Rye with Garlic Aioli served with choice of side.

EL PASTOR PORK SPARE RIBS $26
El Pastor Style Marinated and Braised Pork Spare Ribs served with House Made Hominy White Cheddar Yellow Pepper Grits and Asparagus.

MONTE CRISTO $17
Shaved Ham, Shaved Turkey, Swiss Cheese and Cheddar Cheese grilled between two slices of Egg Toast dusted with Powdered Sugar served with Seasonal Freezer Jam and choice of side.

BURRATA BRUSCHETTA $19
Tomato Basil Parmesan Mix, topped with Burrata Cheese, Grilled Rustic Bread, Balsamic Reduction and Fresh Basil.

HUFF' N PUFF BURGER $22
Seasoned 1/2lb Patty topped with Chipotle Short Rib Meat, Two slices Peppered Bacon, Ham steak, Swiss and Cheddar Cheese, Crispy Onions, Lettuce, Tomato, Pickle and Garlic Aioli on Toasted Brioche Bun served with choice of side.

CHIPOTLE STEELHEAD BOWL.....$28
Seared Steelhead Fillet, Chipotle Aioli served with Jasmine Rice, and Cucumber Salad.

FRIED OYSTER SANDWICH $26
Medium size Oysters tempura battered and fried served on Toasted Brioche Bun, Lettuce, Pickle, Red Onion and House Tartar Sauce served with choice of side.

CALABRIAN CHILI PRAWN PASTA $28
Sauteed Garlic Prawns and Calabrian Chili Vodka Cream Sauce served on Linguine Pasta with Toast Points.

SIGNATURE YANKEE POT ROAST $30
Tender Red Wine Braised Yankee Pot Roast served with Seasonal Vegetables and Aged White Cheddar Mashed Potatoes

SWEET TOOTH SERVED DAILY STARTING AT 2PM

SEASONAL CRÈME BRULEE $12
Rich Creamy Custard topped with Caramelized Sugar served with Seasonal Fresh Berries .

ANGEL FOOD CAKE $11
Decadent Angel Food Cake with St. Germaine infused Seasonal Berries, Whipped Topping and Mint.

CHEFS WEEKLY DESSERT $12
Ask your server about this weeks special selection.

ICE CREAM A LA MODE $3

THANK YOU! - háʔnəŋ cən

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