



KLOOMACHIN ITCHEN



WELCOME! - ʔənʔá čí čáyəx^w

BREAKFAST MENU 8AM-12PM DAILY

BEVERAGES

COMPLIMENTARYFREE 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 Steak, Cheddar or Pepperjack Cheese served on Toasted Sourdough with O'Brien Potatoes or Hash Browns.

OMELETS & SKILLETS

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

SWEET HEAT\$20

Chipotle Bacon, Mushrooms, Jalapenos, and Candied Onions topped with House Smoked Gouda/Havarti Cheese Sauce.



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.

CORNER BEEF SKILLET\$19

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

ENHANCEMENTS

FRESH FRUIT BOWL\$6

STUFFED HASH BROWNS\$5

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.

AVOCADO TOAST\$15

Fresh Mashed Avocado, Cherry Tomatoes and Goat Cheese Crumble atop Toasted Sourdough with Balsamic Drizzle served with choice of Two Smoked Bacon, Two Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.

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
 - Chipotle Bacon
 - Pork Sausage
 - Ham
 - Diced Prime
 - Grilled Salmon
 - Dungeness Crab *✚3*
- Italian Sausage
 - 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.*

SIGNATURE SMOKED GEODUCK CLAM CHOWDERCUP \$6 BOWL \$8

SOUP OF THE WEEKCUP \$5 BOWL \$6

Ask your server for this weeks selection.

CAESAR SALAD\$16

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

ADD: Chicken +5, Steak* +6, Shrimp +6, or Grilled Salmon +8

SPRING MIX SIDE SALAD\$6

CAESAR SIDE SALAD\$6

APPETIZERS

CALAMARI\$24

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

KLOOMACHIN SAMPLER\$22

Jalapeno Poppers, Loaded Potato Skins, Breaded Mushrooms, and Breaded Cheese Curds served with Creamy Ranch, 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, Garlic Parmesan, 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, Italian Sausage, 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.*

OPEN FACE TURKEY MELT\$22

Oven Roasted Sliced Turkey, Choice of Cheese atop Toasted Sourdough topped with Aged White Cheddar Mashed Potatoes and Brown Gravy served with 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 Iloz. 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 +5, Steak* +6, Shrimp +6, or Grilled Salmon +8

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* with a side of Fresh Mac Salad.*

HULI HULI CHICKEN\$24

Two Grilled Chicken Thighs marinated in vibrant Hawaiian sauce, served on Fresh Steamed Rice with a side of Fresh Mac Salad.

UPGRADES & SIDES

UPGRADE / SIDE	UPGRADE / SIDE
STEAMED WHITE RICE\$0 / \$4	ROASTED GARLIC TOAST POINTSNA / \$4
SEASONED WAFFLE FRIES\$0 / \$4	FRESH BAKED DINNER ROLLSNA / \$4
SAUTEED SEASONAL VEGETABLES.....\$0 / \$5	CRISPY CHEESE CURDSNA / \$5
STEAMED BROCCOLI\$0 / \$5	PORK SAUSAGE LINKSNA / \$6
CRISPY BREADED ONION RINGS\$2 / \$6	SMOKED BACONNA / \$6
CRISPY O'BRIEN POTATOESNA / \$5	GRILLED HAM STEAKNA / \$6
AGED WHITE CHEDDAR MASHED POTATO.....\$0 / \$4	GRILLED ANDOUILLE SAUSAGENA / \$6
ONE POUND BAKED POTATO\$0 / \$4	TWO EGGS* ANY STYLENA / \$6
Toppings: Butter, Sour Cream, Cheddar, BSB Bacon, Roasted Corn, Green Onions\$50 ea	BREAKFAST TOASTNA / \$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.
- ROCKFISH & CHIPS\$28
- 12oz Panko Crusted Rockfish served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce.
- LITE FARE: 6oz. Panko Crusted Rockfish\$24
- ROCKFISH PICATTA\$29
- Two Panko Crusted Rockfish served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.
- LITE FARE: One Panko Crusted Rockfish\$25
- 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\$37
- KING CUT: Slow Roasted 14oz\$40

Served with Sauteed Seasonal Vegetables and Baked Potato.

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\$5
- Italian Meatballs, Grilled Salmon, Grilled Shrimp, Grilled Chicken or Italian Sausage
- ADD BREAD\$4
- Fresh Dinner Rolls or Garlic Toast Points

STEAK SELECTIONS

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

- M PORK PORTERHOUSE DINNER\$37
- Grilled 16oz Pork Porterhouse*
- M FLAT IRON STEAK\$35
- Grilled 8oz Flat Iron Steak*
- LITE FARE: Grilled 4oz Flat Iron Steak*\$26
- M RIBEYE DINNER\$43
- Grilled 12oz Ribeye Steak*
- M NY STEAK DINNER\$37
- Grilled 12oz New York Steak*
- M KLOOM SURF & TURF\$46
- Grilled 8oz Flat Iron Steak* and (6) Shrimp Scampi

- 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 oo - Non Alcoholic

Deschutes Porter

Stella Artois

Hefeweizen

Angry Orchard

HARD SELTZERS ...\$6

White Claw Variety

Nutrl Variety



THANK YOU! - há?nəŋ cən

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SEASONAL SPECIALS

BREAKFAST MENU 8AM-12PM DAILY

SPAM & EGGS\$18
Seared Spam, Scrambled Eggs topped with Cheddar Cheese, and White Rice served with Toasted Sourdough Bread.

BLUEBERRY FRENCH TOAST.....\$20
Two Blueberry French Toast stuffed with Lemon Mascarpone topped with Whipped Cream and Fresh Blueberries served with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.

MEDITERRANEAN SKILLET\$18
Italian Sausage, Sauteed Spinach and Mushrooms, Tomatoes, and Pesto topped with Feta Cheese served with O'Brien Potatoes or Hash Browns and Toast.

PRIME RIB BREAKFAST BURRITO.....\$22
Diced Prime Rib, Sauteed Mushrooms, Caramelized Onions, Tomatoes, Scrambled Eggs, and Cheddar Cheese wrapped in a Warm Flour Tortilla served with Sour Cream and Pico De Gallo.

COCONUT STRAWBERRY FRENCH TOAST\$20
Churro Style French Toast coated in Cinnamon and Sugar, topped with Toasted Coconut, Strawberry Cream Cheese Frosting and Chocolate Drizzle 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

CORN & TOMATO SALAD\$21
Mixed Greens, Roasted Corn, Sliced Avocado, Cherry Tomatoes, and Goat Cheese served with Choice of Protein and Dressing.
ADD: Chicken +5, Steak* +6, Shrimp +6, or Grilled Salmon +8

PORTABELLA RAVIOLI\$28
Portabella stuffed Ravioli topped with Garlic Herb Alfredo Sauce served with Garlic Toast Points.

GARLIC CREAM STEAMERS\$30
Clams or Mussels simmered in Savory White Wine Cream Broth with Garlic, Herbs, Shallots, and Tomatoes served with Garlic Toast Points.

PORK VOLCANO SHANK\$28
Volcano Style Pork Shank served with Aged White Cheddar Mashed Potatoes topped with Brown Gravy and Steamed Broccoli.

MONTE CRISTO\$17
Shaved Ham, Shaved Turkey, Swiss Cheese and Cheddar Cheese Grilled Between two sliced of Egg Toast dusted with Powdered Sugar served with Strawberry Freezer Jam and choice of side.

POINT POUTINE\$18
Seared Beef Patty topped with Brown Gravy, Smoked Gouda/Havarti Cheese Sauce, Breaded Cheese Curds, and Scallions atop Seasoned Waffle Fries.

NASHVILLE HOT HONEY SANDWICH\$22
Crispy Chicken Dipped in Hot Honey topped with Red Onion, Bread & Butter Pickles, Lettuce, on a Toasted Brioche Bun with Smoked Hot Honey Aioli 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.

SMOTHERED LOVE\$19
Half Pound Wagyu/Angus Blend Burger Brown Sugar Bourbon Bacon, Crisp Onion Ring, and Smoked Gouda/Havarti Cheese Sauce on Toasted Pretzel Bun with Garlic Aioli served with choice of side.*

SWEET TOOTH SERVED DAILY STARTING AT 2PM

TIRAMISU\$11
Savoiardi Cookies dipped in Espresso, Layered with Delicately Sweetened Whipped Eggs and Mascarpone Cheese topped with Chocolate Covered Espresso Beans dusted with Cocoa Powder.

TRIPLE BERRY CRISP\$11
Berry Medley baked with Old Fashioned Oat Crumble topping served a la Mode.

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

ICE CREAM A LA MODE\$3
Ask your server about our Ice Cream selection.

THANK YOU! - há?nəŋ cən

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