

SUNDAY - THURSDAY 4:00PM TO 9:00PM FRIDAY AND SATURDAY 4:00PM TO 10:00PM

Salads

Casino Cobb: 13.95

Grilled Steak*, Sliced Egg, Avocado, Marinated Cherry Tomatoes, White Cheddar and Scallions topped with Smoked Bacon and Bleu Cheese Dressing.



10.95 Caesar Salad:

Chopped Romaine, Shaved Parmesan, Black Pepper Caesar Dressing topped with Crispy Herb Croutons.

Add: Chicken, Salmon or Steak* 4.00

Breakfast

Wildcard Breakfast 12.95

2 Eggs*, Choice of 3 Bacon, 3 Sausage or Ham Steak served with O'Brien Potatoes and Toast or Fry Bread.

Fresh from the Sea

Served with your choice of: House made Smoked Geoduck Chowder or a Small Green Salad

Captains Plate: 19.95

Tempura Prawns, Crispy Cod and Fried Clam Strips served with Bloody Mary Cocktail Sauce, Roasted Onion Tarter Sauce, French Fries and Buttermilk Slaw



Seafood Chips: 16.95

Choice of:

- 3 Tempura/Beer Battered True Cod
- 3 Tempura/Beer Battered Sockeye Salmon

Served with French Fries, Buttermilk Slaw, Fresh Lemon and Roasted Onion Tarter Sauce.

Comfort Cuisines

Country Fried Steak:

16.95

Two 5oz. Sirloin Steaks Tenderized and Hand Breaded topped with Pepper Gravy, served with

Mashed Potatoes and Buttered Corn Cobette.

Yankee Pot Roast:

16.95

Oven Braised Tri-Tip Roast Beef with Marble Potatoes, Carrots, Onion, Celery and Tomatoes in a Savory Beef Broth.

Fried Pork Chops:

16.95

Two 5oz. Hand Breaded and Fried Pork Loin Cutlets served with Mashed Potatoes, Pepper Gravy and Buttered Corn Cobette.

^{*} Burgers and Steaks are cooked to order. Consuming undercooked meats and eggs may increase your risk of food borne illness.

Signature Sandwiches, Burgers & More

Our sandwiches are served with your choice of: French Fries or a Small Green Salad

16.95



Open Face Chicken Cordon Bleu: 14.95

Shaved Ham, Asparagus, Provolone Cheese, Poached Egg, Dijon Cream Sauce served on Garlic Brioche Bun.

Smothered Love Burger:

1/2 pound Sirloin Burger* topped with Peppered Bacon, Caramelized Onions, Smoked Gouda/Havarti Sauce, on a Garlic Brioche Bun.



Build-A-Burger: 13.95

Start with a 1/2 Pound Sirloin Burger* with L.T.O.P.

ADD: Bacon, Mushrooms, Cheese, Avocado, Canadian Bacon, Pineapple 1.95 each



On Point Mac & Cheese

12.95

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

ADD: Chicken 15.95 or Salmon 17.95

Crispy Fish Sandwich:

16.95

Tempura/Beer Battered True Cod served with Lettuce, Tomato, Pickle, Roasted Onion Tarter Sauce and Lemon Wedge on a Garlic Brioche Bun.



Grilled 8oz. Top Sirloin

18.95

Served with Aged White Cheddar Mashed Potatoes and Sautéed Seasonal Vegetables.

Sides

Smoked Geoduck Chowder	Cup 4.95	Bowl 6.95
French Fries	3.95	
Small Green Salad	2.95	
Fry Bread	3.95	



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