



BREAKFAST 8AM - 1PM

*Service charge of 20% will be added for parties of 6 or more.

BEVERAGES

FREE REFILLS

\$3

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

BEVERAGES (REFILLS NOT INCLUDED)

\$3

Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice,
Tomato Juice, Grapefruit Juice, Hot Cocoa, Milk, Chocolate Milk,
Hot Tea and Hot Apple Cider

DIRTY SODA

\$6

*ASK YOUR SERVER FOR AVAILABLE OPTIONS

CHEF RECOMMENDED

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

CORNERED BEEF HASH STACK

\$18

Sliced Corned Beef, Crispy Hash Browns, Sauerkraut,
Swiss Cheese, Caramelized Onions, Two Eggs* and
Maple Dijon Sauce

WAYFINDER BREAKFAST

\$20

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

STEAK AND EGGS

\$28 Grilled 8 oz.

Flat Iron Steak* served with Two Eggs* and
O'Brien Potatoes and Toast

CHICKEN FRIED STEAK

\$23

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

LITE FARE: Chicken Fried 5 oz. Steak

\$20

COUNTRY SKILLET

\$21

Shaved Prime Rib, Cheddar Cheese, Smoked Bacon, Scrambled Eggs topped with
Sausage Gravy served over O'Brien Potatoes

BISCUITS AND GRAVY

HALF \$7

FULL \$11

Warm House Made Biscuits topped with Sausage Gravy

OMELETS & SKILLETS

SERVED WITH O'BRIEN POTATOES OR HASH BROWNS

KILLER CRAB

\$23

Fresh picked Dungeness Crab, Avocado, Tomato and
Pepperjack Cheese

DENVER

\$18

Honey Ham, Sautéed Peppers and Onions, Cheddar Cheese

CREATE YOUR OWN OMELET OR SKILLET

SERVED WITH O'BRIEN POTATOES OR HASH BROWNS

CHOOSE UP TO FOUR (4)

\$20

- Ham
- Smoked Bacon
- Pork Sausage
- Andouille Sausage
- Shaved Prime Rib
- Grilled Salmon
- Dungeness Crab +\$3
- Sour Cream
- Cheddar Cheese
- Jalapeños
- Avocado
- Baby Spinach
- Diced Tomato
- Sautéed Mushrooms
- Sautéed Onions
- Bell Peppers
- Pico de Gallo
- Sausage Gravy
- Pepperjack Cheese
- Smoked Gouda Cheese Sauce
- Additional items \$1 each

ENTREES

CRAB AVO BENNY

\$24

Poached Eggs*, fresh picked Dungeness Crab, Avocado,
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,
Sun-dried Tomato Pesto Aioli, and choice of Cheese served on
Toasted Croissant with O'Brien Potatoes or Hash Browns

BUTTERMILK PANCAKES

\$17

Served with Two Eggs* 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

FRENCH TOAST

\$20

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

*Burgers and Steaks are cooked to order. Consuming undercooked Meats and Eggs may increase your risk of Food Borne Illness.



LUNCH 10AM - 1PM

*Service charge of 20% will be added for parties of 6 or more.

SMALL BITES

CHICKEN TACOS \$18

Three Crispy or Grilled Chicken, House Slaw, Avocado, Cotija Cheese, Baja Sauce, Cilantro served in Toasted Corn Tortillas

MAHI TACOS \$19

Three Blackened Mahi Mahi Filets, House Slaw, Baja Sauce, Pineapple Mango Pico de Gallo in Toasted Corn Tortillas

BURGERS & SANDWICHES

SERVED WITH WAFFLE FRIES OR BATTERED FRIES

UPGRADE TO ONION RINGS \$2

HUFF N' PUFF BURGER \$24

Seasoned Half Pound Wagyu/Angus Blend Burger* topped with Chipotle Short Rib Meat, Peppered Bacon, Ham Steak, Swiss and Cheddar Cheese, Crispy Onions, Lettuce, Tomato, Pickle, Garlic Aioli on a Toasted Brioche Bun

THE AM SMASH \$20

Seasoned Half Pound Wagyu/Angus Blend Burger* topped with Potato Barrels, Cheddar Cheese, Hash Browns, Over Easy Egg, Bacon, Garlic Aioli, on a Toasted Brioche Bun

CREATE YOUR OWN BURGER \$19

Seasoned Half Pound Wagyu/Angus Blend Burger* with L.T.O.P, Garlic Aioli on a Toasted Brioche Bun

ADD: Egg*, Bacon, Mushrooms, Cheese, Avocado or Fresh Jalapeño \$2ea

MONTE CRISTO \$18

Shaved Ham, Shaved Turkey, Swiss and Cheddar Cheese, Grilled between Two Slices of Egg* Toast dusted with Powdered Sugar served with Seasonal Freezer Jam

PRIME DIP \$19

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

PASTRAMI SANDWICH \$19

NY Deli Style Shaved 6oz. Pastrami, Swiss Cheese, Sauerkraut, and Maple Dijonnaise on Toasted Rye Bread

Upgrade: NY Deli Style 12oz. Pastrami \$22

SOUPS AND SALADS

SMOKED GEODUCK CLAM CHOWDER CUP \$6 BOWL \$8

SOUP OF THE WEEK CUP \$6 BOWL \$8

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, Steak*, Sautéed Shrimp or Grilled Salmon \$6

SPRING MIX SIDE SALAD \$6

CAESAR SIDE SALAD \$6

ENTREES

FISH AND CHIPS \$27

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

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

PRAWNS AND CHIPS \$25

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

LITE FARE: Four Tempura/Beer Battered Prawns \$23

CHICKEN AND CHIPS \$19

Golden Chicken Fritters served with Waffle Fries and Ranch or Honey Mustard

LITE FARE: Half Order Golden Chicken Fritters \$15



DINNER 4PM - 9PM

*Service charge of 20% will be added for parties of 6 or more.

APPETIZERS

CALAMARI	\$24
Buttermilk Marinated Fresh-Cut Calamari tossed in Cornmeal served with Chipotle Remoulade	
CHICKEN TACOS	\$18
Three Crispy or Grilled Chicken, House Slaw, Avocado, Cotija Cheese, Baja Sauce, Cilantro served in Toasted Corn Tortillas	
MAHI MAHI FISH TACOS	\$19
Three Blackened Mahi Mahi Filets, House Slaw, Baja Sauce, Pineapple Mango Pico de Gallo served in Toasted Corn Tortillas	
BACON WRAPPED SCALLOPS	\$24
Eight Crispy Bacon Wrapped Scallops served with Remoulade	
LOADED POTATO SKINS	\$24
Crispy Potato Skins topped with Chipotle Beef Short Rib Meat, Smoked Gouda Cheese Sauce, Bacon, Tomatoes, Scallions and Sour Cream	

SOUPS AND SALADS

SMOKED GEODUCK CLAM CHOWDER	CUP \$6 BOWL \$8
SOUP OF THE WEEK	CUP \$6 BOWL \$8
Ask your server for this weeks selection	
CASINO 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*, Sautéed Shrimp or Grilled Salmon	\$6
SPRING MIX SIDE SALAD	\$6
CAESAR SIDE SALAD	\$6

BURGERS & SANDWICHES

SERVED WITH WAFFLE FRIES OR BATTERED FRIES

UPGRADE TO ONION RINGS \$2

HUFF N' PUFF BURGER	\$24
Seasoned Half Pound Wagyu/Angus Blend Burger* topped with Chipotle Short Rib Meat, Peppered Bacon, Ham Steak, Swiss and Cheddar Cheese, Crispy Onions, Lettuce, Tomato, Pickle, Garlic Aioli on a Toasted Brioche Bun	
CREATE YOUR OWN BURGER	\$19
Seasoned Half Pound Wagyu/Angus Blend Burger* with L.T.O.P. on a Toasted Brioche Bun	
ADD: Egg*, Bacon, Mushrooms, Cheese, Avocado or Fresh Jalapeño,	\$2ea
MONTE CRISTO	\$18
Shaved Ham, Shaved Turkey, Swiss and Cheddar Cheese, Grilled between Two Slices of Egg* Toast dusted with Powdered Sugar served with Seasonal Freezer Jam	
PRIME DIP	\$19
Slow Roasted Shaved Prime Rib topped with Swiss Cheese, Crispy Onions on Toasted Sourdough Bread served with Au Jus	
PASTRAMI SANDWICH	\$19
NY Deli Style shaved 6 oz. Pastrami, Swiss Cheese, Sauerkraut, and Maple Dijonnaise on Toasted Rye Bread	
UPGRADE: NY Deli Style shaved 12 oz. Pastrami	\$22

COMFORT CUISINES

CHICKEN FRIED STEAK	\$26
Chicken Fried 11oz. Steak served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Sausage Gravy	
LITE FARE: Chicken Fried 5oz. Steak	\$22
CHICKEN FRIED STEAK BREAKFAST	\$23 Chicken Fried
11 oz. Steak topped with Sausage Gravy served with Two Eggs* and O'Brien Potatoes and Toast	
LITE FARE: Chicken Fried 5 oz. Steak	\$20
ON POINT MAC AND CHEESE	\$25
Cavatappi Noodles in Smoked Gouda Cheese Sauce topped with Breaded Cheese Curds and Smoked Bacon served with Garlic Toast Points	
ADD: Chicken, Steak*, Shrimp or Grilled Salmon	\$6
HULI HULI CHICKEN	\$24
Two Hawaiian Sauce Marinated Chicken Thighs served with White Rice topped with Pineapple	
YANKEE POT ROAST	\$30
Tender Red Wine Braised Tri-Tip served with Seasonal Vegetables and Aged White Cheddar Mashed Potatoes	
WAYFINDER BREAKFAST	\$20
Two Eggs*, choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak served with O'Brien Potatoes and Toast	

CREATE YOUR OWN PASTA

CHOOSE PASTA, SAUCE AND VEGETABLES	\$18
PASTAS: Cavatappi, Linguine, or Gluten Free Rotini	
SAUCES: Roasted Garlic Alfredo or Fresh Herb Marinara	
VEGETABLES: Artichoke Hearts, Steamed Broccoli, Mushrooms or Sautéed Peppers	
ADD PROTEIN: Italian Meatballs, Grilled Salmon, Steak, Sautéed Shrimp or Grilled Chicken	\$6
ADD BREAD: Focaccia or Garlic Toast Points	\$4

PASTA

STEELHEAD PICATTA	\$28
Seared 6 oz. Steelhead served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc	
CALABRIAN PRAWN PASTA	\$28
Garlic Prawns Sautéed in a Calabrian Chili Vodka Cream Sauce atop Linguine Pasta served with Garlic Toast Points	



DINNER 4PM - 9PM

*Service charge of 20% will be added for parties of 6 or more.

ENTREES

PRAWNS AND CHIPS	\$25
Eight Tempura/Beer Battered Prawns served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce	
LITE FARE: Four Tempura/Beer Battered Prawns	\$23
PRAWNS AND OYSTERS	\$32
Six Tempura/Beer Battered Prawns, Three Oysters served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce	
OYSTERS AND CHIPS	\$36
Six Oysters served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce	
FISH AND CHIPS	\$27
Tempura/Beer Battered 12 oz. True Cod served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce	
LITE FARE: Tempura/Beer Battered 6 oz. True Cod	\$23
CHICKEN AND CHIPS	\$19
Golden Chicken Fritters served with Waffle Fries and Ranch or Honey Mustard	
LITE FARE: Half Order Golden Chicken Fritters	\$15

WINE MENU

WHITE		RED	
WHITE ZINFANDEL	\$8 / \$30	CABERNET SAUVIGNON	\$8 / \$30
Canyon Road		Drumheller	
MOSCATO D'ASTI	\$8 / \$30	MERLOT	\$8 / \$30
Ruffino		Drumheller	
SAUVIGNON BLANC	\$11 / \$40	PINOT NOIR	\$8 / \$30
Kim Crawford		Mark West	
CHARDONNAY	\$11 / \$40	BONANZA CABERNET	
Michael David Freakshow		SAUVIGNON	\$11 / \$40
SWEET RIESLING	\$8 / \$30	Caymus	
Chateau Ste. Michelle		RED BLEND	\$11 / \$40
RIESLING	\$8 / \$30	Decoy	
Chateau Ste. Michelle			
PINOT GRIGIO	\$8 / \$30		
Ruffino			
CHARDONNAY	\$8 / \$30		
Line 39			
SAUVIGNON BLANC	\$8 / \$30		
Oyster Bay			
BUBBLES	\$8		
JP. Chenet Blanc De Blancs Brut			
Maschio Rose Prosecco			
Maschio Prosecco			

STEAK SELECTIONS

SERVED WITH STEAK BUTTER, AGED WHITE CHEDDAR MASHED POTATOES AND STEAMED BROCCOLI OR SEASONAL VEGETABLES

GRILLED 8 oz. FLAT IRON STEAK	\$35
GRILLED 12 oz. RIBEYE	\$43
GRILLED 12 oz. NEW YORK	\$37
ADD: DUNGENESS CRAB CLUSTER	\$20
ADD: TEN SHRIMP SCAMPI	\$18

CHEF SELECTIONS

SIGNATURE PRIME RIB DINNER

TRADITIONAL 10 oz.	\$39
Served with Steak Butter, Seasonal Vegetables, Baked Potato, and Focaccia Bread	
KING 14 oz.	\$42
LOADED BAKED POTATO TOPPINGS	\$50
Bacon Bits, Sour Cream, Cheddar Cheese, Green Onions	each
ADD: Smoked Gouda Cheese Sauce	\$2
ADD: Chipotle Short Rib Meat	\$5

DUNGENESS CRAB PLATTER

\$40
One Pound Pacific Northwest Dungeness Crab simmered in House Garlic Herb Seafood Boil served Hot with Drawn Butter, Steamed Broccoli and Baked Potato

CRUNCHY ROLL BOWL

\$25
Choice of Salmon, Shrimp, Steak or Tofu with Edamame, Cucumber, Sliced Avocado, Sliced Jalapeño, Crispy Fried Onions, Boom Boom Sauce on a bed of Rice or Mixed Greens

STEAK FRITES

\$30
Bavette 8oz. Garlic Parmesan Batter Crisp Fries, Demi Glace and Steak Butter



Proudly Serving
MINDER MEATS

ASK YOUR SERVER ABOUT OUR DESSERTS AND WEEKLY SPECIALS.

BEER MENU

DOMESTIC DRAFT	\$5	MICRO BREW DRAFT	\$6	DOMESTIC BOTTLES	\$5	IMPORT/MICRO BOTTLES	\$6
Budweiser, Bud Light, Coors Light		Blue Moon		Budweiser		Corona	
		Elysian Space Dust		Bud Light		Modelo	
ROTATING DRAFT CIDER	\$6	Mac & Jack		Coors Light		Heineken	
(ask for details)		Manny's		Miller Lite		Heineken - Non Alcoholic	
CANS		Rotating (ask for details)		Michelob		Deschutes Porter	
Rainier	\$6	HARD SELTZERS		Bud Light Lime		Stella Artois	
Guinness Stout	\$6.25	White Claw Variety	\$6			Hefeweizen	
		Nütrl Variety	\$6			Angry Orchard	