

BREAKFAST MENU



8AM - 12PM DAILY

BEVERAGES

COMPLIMENTARY

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

FREE REFILLS

BEVERAGES (REFILLS NOT INCLUDED)

\$3

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

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

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

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

OMELETS & SKILLET

SERVED WITH O'BRIEN POTATOES OR HASH BROWNS

KILLER CRAB

\$23

Fresh Dungeness Crab, Avocado, Tomato and Pepperjack Cheese

DENVER

\$18

Honey Ham, Sautéed Peppers & Onions, Cheddar Cheese

CORNED BEEF HASH STACK

\$18

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

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
- 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
- Smoked Gouda Cheese Sauce
- Additional items \$1 each

BREAKFAST ANYTIME 8AM-CLOSE

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

LITE FARE: Grilled 4 oz. Flat Iron Steak*

\$24

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

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

BISCUITS AND GRAVY

HALF \$7 FULL \$11

Warm House Made Biscuits topped with Sausage Gravy



LUNCH AND DINNER MENU

SUN - THURS 12PM - 9PM | FRI - SAT 12PM - 10PM

APPETIZERS

- CALAMARI** \$24
Buttermilk Marinated Fresh-Cut Calamari tossed in Cornmeal served with Chipotle Remoulade
- CHICKEN TACOS** \$18
Three Crispy or Grilled Chicken, Cabbage Mix, Avocado, Cotija Cheese, Baja Sauce, Cilantro served in a Corn Tortilla
- BACON WRAPPED SCALLOPS** \$24
Eight Crispy Bacon Wrapped Scallops served with Remoulade
- TEMPURA PRAWNS** \$20
Eight Tempura Battered Prawns served with Chipotle Remoulade
- CHEESE CURDS** \$15
Twelve Crispy Cheese Curds served with Creamy Ranch
- LOADED POTATO SKINS** \$24
Crispy Potato Skins topped with Chipotle Beef Short Rib Meat, Smoked Gouda Cheese Sauce, Bacon, Tomatoes, Scallions and Sour Cream

BURGERS & SANDWICHES

- SERVED WITH WAFFLE FRIES UPGRADE TO ONION RINGS \$2*
- HUFF N' PUFF BURGER** \$22
Seasoned Half Pound Wagyu/Angus Blend Burger* topped with Chipotle Short Rib Meat, Peppered Bacon, Ham Steak, Swiss & Cheddar Cheese, Crispy Onions, Lettuce, Tomato, Pickle, Garlic Aioli on Toasted Brioche Bun
 - CREATE YOUR OWN BURGER** \$19
Half Pound Wagyu/Angus Blend Burger* with L.T.O.P. on House Garlic Brioche Bun
ADD: Egg*, Bacon, Mushrooms, Cheese, Avocado, Fresh Jalapeño, or Brown Sugar Bourbon Bacon \$2ea
 - MONTE CRISTO** \$18
Shaved Ham, Shaved Turkey, Swiss & Cheddar Cheese, Grilled between Two Slices of Egg Toast dusted with Powdered Sugar served with Seasonal Freezer Jam
 - PRIME DIP** \$18
Slow Roasted Shaved Prime Rib topped with Swiss Cheese, Crispy Onions on Toasted Sourdough Bread served with Au Jus

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

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

COMFORT CUISINES

- CHICKEN FRIED STEAK** \$26
Crispy 11 oz. Chicken Fried Steak served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Sausage Gravy
LITE FARE: Crispy 5 oz. Chicken Fried Steak \$22
- 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
- CALABRIAN PRAWN PASTA** \$28
Sautéed Garlic Prawns in a Calabrian Chili Vodka Cream Sauce atop Linguine Pasta served with Garlic Toast Points
- PASTRAMI SANDWICH** \$19
NY Deli Style shaved 6 oz. Pastrami, Swiss Cheese, Sauerkraut, and Maple Dijonnaise on Toasted Rye
UPGRADE: NY Deli Style shaved 12 oz. Pastrami \$22
- HULI HULI CHICKEN** \$24
Two Hawaiian Sauce Marinated Chicken Thighs served with White Rice
- CHICKEN AND CHIPS** \$19
Golden Chicken Fritters served with Waffle Fries and Ranch or Honey Mustard
LITE FARE: Half Order Golden Chicken Fritters \$15



LUNCH AND DINNER MENU

SUN - THURS 12PM - 9PM | FRI - SAT 12PM- 10PM

FROM THE SEA

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

PRAWNS AND CHIPS **\$27**

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

LITE FARE: Six Tempura/Beer Battered Prawns **\$23**

PRAWNS AND OYSTERS: Six Prawns, Three Oysters **\$32**

SIX OYSTERS AND CHIPS **\$36**

Served with Waffle Fries, House Slaw and Roasted Onion Tartar Sauce

STEELHEAD PICATTA **\$28**

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

FISH AND CHIPS **\$27**

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

LITE FARE: Tempura/Beer Battered 6 oz. Line-Caught True Cod **\$23**

STEAK SELECTIONS

SERVED WITH AGED WHITE CHEDDAR MASHED POTATOES AND STEAMED BROCCOLI OR SAUTÉED VEGETABLES

GRILLED 8 oz. FLAT IRON STEAK **\$26**

LITE FARE: Grilled 4 oz. Flat Iron Steak **\$24**

GRILLED 12 oz. RIBEYE **\$43**

GRILLED 12 oz. NEW YORK **\$37**

STEAK FRITES **\$30**

Bavette 8 oz. Steak, Batter Crisp Fries, Demi Glace, Steak Butter

STEAK ADDITIONS

DUNGENESS CRAB CLUSTER **\$20**

TEN SHRIMP SCAMPI **\$18**

PRIME RIB DINNER

4PM-CLOSE

TRADITIONAL 10 oz. **\$39**

Served with Sautéed Vegetables and Baked Potato

KING 14 oz. **\$42**

Served with Sautéed Vegetables and Baked Potato

LOADED BAKED POTATO **\$.50EA**

Bacon Bits, Sour Cream, Cheddar Cheese, Green Onions

ADD: Smoked Gouda Cheese Sauce **\$2**

ADD: Chipotle Short Rib Meat **\$5**

WINE MENU

WHITE

WHITE ZINFANDEL **\$8 / \$30**
Canyon Road

MOSCATO D'ASTI **\$8 / \$30**
Ruffino

SAUVIGNON BLANC **\$11 / \$40**
Kim Crawford

CHARDONNAY **\$11 / \$40**
Michael David Freakshow

BUBBLES **\$8**
JP. Chenet Blanc De Blancs Brut
Maschio Rose Prosecco
Maschio Prosecco

WHITE

SWEET RIESLING **\$8 / \$30**
Chateau Ste. Michelle

RIESLING **\$8 / \$30**
Chateau Ste. Michelle

PINOT GRIGIO **\$8 / \$30**
Ruffino

CHARDONNAY **\$8 / \$30**
Line 39

SAUVIGNON BLANC **\$8 / \$30**
Oyster Bay

RED

CABERNET SAUVIGNON **\$8 / \$30**
Drumheller

MERLOT **\$8 / \$30**
Drumheller

PINOT NOIR **\$8 / \$30**
Mark West

BONANZA CABERNET SAUVIGNON **\$11 / \$40**
Caymus

RED BLEND **\$11 / \$40**
Decoy

BEER MENU

DOMESTIC DRAFT **\$5**

Budweiser
Bud Light
Coors Light

ROTATING DRAFT CIDAR **\$6**
(ask for details)

CANS

Rainier **\$6**
Guinness Stout **\$6.25**

MICRO BREW DRAFT **\$6**

Blue Moon
Elysian Space Dust
Mac & Jack
Manny's
Rotating (ask for details)

HARD SELTZERS

White Claw Variety **\$6**
Nütrl Variety **\$6**

DOMESTIC BOTTLES **\$5**

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob
Bud Light Lime

IMPORT/MICRO BOTTLES **\$6**

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