



# Dinner Menu

DINE IN *and* TAKE OUT

Sunday - Thursday 4:00PM - 9:00PM

Friday & Saturday 4:00PM - 10:00PM

## ■ Beverages

### Complimentary Beverages

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

### Beverages

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

3

## ■ Appetizers

### Kloomachin Sampler

Tempura Prawns, Chicken Wings, Jalapeño Poppers, and Breaded Cheese Curds served with Creamy Ranch, House Buffalo Ranch, and Garlic Aioli.

23

### Glazed Wings

Eight Fried Chicken Wings tossed in your choice of Signature Blackberry Bourbon BBQ, Buffalo, Garlic Parmesan or Honey Garlic Sauce served with Celery, Carrots, and Creamy Ranch.

18

### Crab Cakes

Four Crab Cakes served with Chipotle Remoulade.

23

### Tempura Prawns

Eight Tempura Battered Crispy Prawns served with Chipotle Remoulade.

20

### Smoked Salmon Dip

Bold Smoked Salmon in a Creamy Dip blended with Fresh Aromatics served with Garlic Crostinis.

19

### Onion Ring Tower

Tower of Crispy Onion Rings served with Chipotle Remoulade and Creamy Ranch.

15

### Point Nachos

Fresh Kettle Chips topped with Chorizo and House Smoked Gouda/Havarti Cheese Sauce.

16

### Artichoke Dip

Creamy Spinach and Marinated Artichokes blended with Fresh Aromatics served with Garlic Crostinis.

18

## ■ *Salads and Soups*



### **Kloomachin Seasonal Salad**

**21**

Baby Spinach, Spring Mix, Fresh Raspberries, Blueberries, Slivered Almonds, Feta Cheese, and Dried Cranberries topped with Grilled Chicken and Raspberry Vinaigrette.

### **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.

### **Buffalo BLT Salad**

**20**

Chopped Romaine topped with Crispy Breaded Chicken, Avocado, Cherry Tomatoes, Cucumber, Scallions, White Cheddar Cheese, and Smoked Bacon served with House Buffalo Ranch Dressing.

### **Caesar Salad**

**15**

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

*Add: Chicken +5, Steak\* +6, Shrimp +6, Grilled Salmon +8 or Smoked Salmon +8*

### **House Side Salad 6**

### **Signature Smoked Geoduck Clam Chowder Cup 6 Bowl 8**

### **Soup of the Week (Ask your server for this weeks selection) Cup 5 Bowl 7**

## ■ *Comfort Cuisine*



### **Chicken Fried Steak**

**26**

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

### **On Point Mac and 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, Grilled Salmon +8 or Smoked Salmon +8*

### **House Meatloaf**

**26**

House Made Meatloaf served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

### **Signature Yankee Pot Roast**

**29**

Tender Braised Yankee Pot Roast served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

### **Honey Cilantro Chops**

**25**

Two Honey Cilantro Glazed Pork Chops served with Sautéed Seasonal Vegetables and Dirty Rice.

### **Loco Moco**

**20**

Half Pound Wagyu/Angus Blend Burger Patty\* served on White Rice topped with Brown Gravy and Over Medium Eggs\* with a side of Fresh Mac Salad.

## ■ *Dinner Entrees*



### **T-Bone Dinner**

Grilled 16oz. T-Bone Steak\* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

**38**

### **Kloom Surf and Turf**

Grilled 8oz. Flat Iron Steak\* and Aromatic Lemon Shrimp Scampi served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

**Add: Dungeness Crab Cluster +15**

**38**

### **Flat Iron Steak**

Grilled 8oz. Flat Iron Steak\* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

**30**

### **Signature Slow Roasted Prime Rib Dinner**

Slow Roasted 10oz. Prime Rib\* served with Sautéed Seasonal Vegetables and Baked Potato.

**Loaded Baked Potato +3**

**36**

### **Classic Poutine**

Crispy Waffle Fries topped with House Smoked Gouda/Havarti Cheese Sauce and Breaded Cheese Curds.

**Add: Chicken +5, Steak\* +6, Shrimp +6, Grilled Salmon +8 or Smoked Salmon +8**

**19**

### **Chicken and Chips**

Three Golden Chicken Fritters served with Waffle Fries, House Slaw, and Creamy Ranch or Honey Mustard.

**18**

## ■ *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, Sautéed Peppers, Mushrooms or Squash Medley.

**Add a Meat Selection (additional 5):** Italian Meatballs, Grilled Salmon, Smoked Salmon, Grilled Shrimp, Grilled Chicken or Brown Sugar Bourbon Bacon.

**Add Bread Sticks or Garlic Toast Points +4**

## ■ *Lucky Bowls* 20



### **Rice/Noodle Bowl**

**Choice of:** White Rice, Fried Rice or Chow Mein Noodles topped with Smoked Burnt Ends.

**Choice of 4:** Peppers, Shaved Onion, Scallions, Mushrooms or Snap Peas.

**Add: Chicken +5, Steak\* +6, Shrimp +6, Grilled Salmon +8 or Smoked Salmon +8**

### **Seafood Stir Fry**

Fresh Rice Noodles tossed in House Pad Thai Sauce with Sautéed Bean Sprouts, Scallions, Crushed Peanuts, and Shrimp.

**25**

## ■ Seafood



### Seafood Boil Bag

One Pound Fresh Pacific Northwest Seafood: Clams, Mussels, Dungeness Crab, Shrimp, Corn Cobette, and Marbled Potatoes cooked in our House Made Juniper Berry Seafood Boil served with Garlic Toast Points.

*Add: Dungeness Crab Cluster +15*

38

### Captains Platter

Tempura/Beer Battered Line-Caught True Cod, Tempura Prawns, and Two Crab Cakes served with Waffle Fries, House Slaw, Bloody Mary Cocktail Sauce, Roasted Onion Tartar Sauce, and Fresh Lemon.

35

### Sesame Ginger Salmon Dinner

Glazed 6oz. Sockeye Salmon served with Steamed Broccoli and White Rice.

26

### Fish and Chips

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

26

### Halibut and Chips

Two Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce, and Fresh Lemon.

28

### White Wine Pasta

Linguine Pasta topped with Fresh Aromatics Sautéed in White Wine Butter tossed with Roasted Corn, Tomatoes, and your choice of White Manila Clams or Mussels served with side of Garlic Toast.

28

## ■ Senior Portions



### Katsu Chicken Dinner

Panko Crusted Chicken Thigh Drizzled with Katsu Sauce served with Fresh Mac Salad and White Rice.

20

### Honey Cilantro Chops

One Honey Cilantro Glazed Pork Chop served with Sautéed Seasonal Vegetables and Dirty Rice.

21

### Steak Dinner

Grilled 4oz. Flat Iron Steak\* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

26

### Fish and Chips

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

20

### Halibut and Chips

One Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce, and Fresh Lemon.

25

### Chicken and Chips

Two Golden Chicken Fritters served with Waffle Fries, House Slaw, and Creamy Ranch or Honey Mustard.

16

## ■ *Burgers and Sandwiches*



**Katsu Burger** 19  
Panko Crusted Chicken Thigh topped with Kimchee Vinaigrette Slaw and Red Onions on House Roasted Garlic Brioche Bun with Garlic Aioli served with Waffle Fries.

**Knife Burger** 22  
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 served with Waffle Fries.

**Chicken Parm Sandwich** 21  
Crispy Chicken topped with Marinara, Shaved Parmesan Cheese, and Buffalo Milk Provolone Cheese on Grilled Sourdough Bread served with Waffle Fries.

**Build Your Own Burger** 18  
Start with a Half Pound Wagyu/Angus Blend Burger\* with L.T.O.P. on House Garlic Brioche Bun served with Waffle Fries.  
*Add: Eggs\*, Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Brown Sugar Bourbon Bacon, Signature Blackberry Bourbon BBQ Sauce +2 each*

**Nashville Sandwich** 19  
Panko Crusted Chicken Smothered in Buttery Spice Sauce with Red Onions and Pickles on Toasted Pretzel Bun with Garlic Aioli served with Waffle Fries.

**Mega Meltdown** 19  
Buffalo Milk Provolone Cheese, Smoked Cheddar Cheese, Peppered Bacon, Jalapeños, and Fresh Blackberries on Toasted Sourdough Bread served with Triple Berry Compote and Waffle Fries.

**Prime Dip** 18  
Slow Roasted Prime Rib topped with Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus and Waffle Fries.

## ■ *Sweet Tooth*



**Carrot Cake** 11  
Fresh Shaved Carrots, Pecans, and Spices folded into a Decadent Cake filled with Salted Caramel and Rich Cream Cheese Frosting.

**Seasonal Berry Cheesecake** 11  
Creamy Traditional Cheesecake garnished with an assortment of Fresh Seasonal Berries and Berry Sauce.

**Chef's Weekly Dessert**  
Ask your server about this weeks delectable dessert.

*\*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.*