



Dinner Menu

DINE IN *and* TAKE OUT

SUNDAY - THURSDAY: 4:00PM- 9:00PM
FRIDAY and SATURDAY: 4:00PM-10:00PM

■ *Beverages*

Complimentary Beverages

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

Crispy Fried Pickles, Green Beans, Jalapeño Poppers, and Cheese Curds served with Creamy Ranch, House Buffalo Ranch and Garlic Aioli.

23

Glazed Wings

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

18

Crab Cakes

Four Crab Cakes served with Chipotle Remoulade.

23

Tempura Torpedo Prawns

Eight Tempura Battered Crispy Prawns served with Smoked Pineapple Salsa.

20

Smoked Salmon Spinach Artichoke Dip

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

19

Onion Ring Tower

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

15

Irish Nachos

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

15

Pork Pot Stickers

Eight Fried Pork Pot Stickers served with Sweet Chili Sauce and Spicy Peanut Sauce.

18

■ *Salads and Soups*



Kloomachin Seasonal Salad 21

Mixed Greens topped with Mandarin Oranges, Hard Boiled Eggs chopped Onion, Cherry Tomatoes, Cucumbers, and Crispy Chow Mein Noodles served with Thai Peanut Sauce.

Casino Steak Cobb Salad 24

Chopped Romaine topped with Grilled Steak*, Hard Boiled Eggs, Avocado, Cherry Tomatoes, White Cheddar, Scallions and Smoked Bacon served with Bleu Cheese Dressing.

Buffalo BLT Salad 20

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

Caesar Salad 14

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

Add: Chicken +5, Steak* +6, Shrimp +6 or Grilled 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 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, Smoked Salmon +6 or Grilled 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 House Gravy.

Pork and Yams 25

Two Grilled Pork Chops served with Steamed Broccoli, Brown Sugar Yams and Fall Chutney.

■ *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.

36

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

32

Classic Poutine

Crispy Waffle Fries topped with Brown Gravy, Breaded Cheese Curds and your choice of Chicken, Steak*, Grilled Salmon or Shrimp.

18

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, Snap Peas.

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

Seafood Stir Fry

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

25

■ *Seafood*



Seafood Boil Bag 38

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.

Captains Platter 35

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

Smoked Salmon Dinner 26

Smoked 6oz. Sockeye Salmon served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Fish and Chips 25

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

Halibut and Chips 28

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

White Wine Pasta 26

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.

■ *Senior Portions*



Fried Chicken Dinner 20

One Crispy Fried Chicken Fillet served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with choice of Sausage Gravy or Brown Gravy.

Pork and Yams 21

One Grilled Pork Chop served with Brown Sugar Yams, Steamed Broccoli and Fall Chutney.

Top Sirloin 26

Grilled 5oz. Top Sirloin Steak* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Fish and Chips 20

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

Halibut and Chips 25

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

Chicken and Chips 16

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

■ *Burgers and Sandwiches*



B3 Chicken Burger 19

Crispy Fried Chicken Breast tossed in Signature Blackberry Bourbon BBQ Sauce topped with Lettuce, Tomato, Onion and Brown Sugar Bourbon Bacon on House Garlic Brioche Bun 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.

Top Bun Burger 21

Half Pound Wagyu/Angus Blend Burger* topped with Smoked Gouda/Havarti Cheese Sauce, Crispy Onions, Fried Pickles, Peppered Bacon and Garlic Cheese Curds on Toasted Pretzel Bun 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: Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Brown Sugar Bourbon Bacon, Signature Blackberry Bourbon BBQ Sauce +2 each

Tropical Heat Steak Sandwich 19

Caribbean Seasoned Grilled Steak* topped with Pineapple Slaw on Buttery Roll served with Waffle Fries.

Smoked Sockeye Sandwich 20

Smoked 6oz. Sockeye Salmon topped with sliced Red Onions and Pickle Spears on Toasted Sourdough Bread with Herb Cream Cheese Spread served with 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*



Turtle Cheesecake 11

New York Style Cheesecake atop a layer of Fudge finished with Caramel and Pecans all in a Graham Cracker Crust.

Seasonal 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.*