



# 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 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

Jalapeño Poppers, Cheesy Bacon Potato Skins, Fried Green Tomatoes, and Breaded Cheese Curds served with Creamy Ranch, Sriracha Aioli, and Garlic Aioli.

22

### Glazed Wings

Eight Fried Chicken Wings tossed in your choice of Signature Blackberry Bourbon BBQ, Garlic Parmesan, Buffalo, 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

### Pork Belly Bites

Crispy Smoked Pork Belly tossed in your choice of Signature Blackberry Bourbon BBQ Sauce, Buffalo, Garlic Parmesan or Honey Garlic Sauce served with Celery, Carrots, and Creamy Ranch.

18

### Fried Green Tomato Caprese

Fried Green Tomatoes, Shredded Mozzarella, and Italian Marinara topped with Basil Chiffonade and House Bruschetta.

16

### Calamari

Fresh-Cut Calamari Marinated in Buttermilk tossed in Cornmeal blended with Shaved Lemon, Mama Lil Peppers and Crisp Basil served with Sriracha Aioli

24

### Loaded Skins

Crispy Potato Skins topped with Smoked Gouda/Havarti Cheese Sauce, Taco Seasoned Beef, Bacon, Tomatoes, Green Onions and Sour Cream.

18

## ■ *Salads and Soups*



**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.

**El Hacienda Salad** 21  
Chopped Romaine topped with Taco Seasoned Beef, Avocado, Cherry Tomatoes, Cucumber, Scallions, Pepperjack Cheese, and Smoked Bacon served with Choice of 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 Pork Belly +5*

**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 Chicken Fried 11oz. 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 Pork Belly +5*

**Country Ham** 26  
Grilled Ham Steaks served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Choice of Country or 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.

**Pork Picatta** 25  
Two Panko Crusted Bone-In Pork Chops served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

**Loco Moco** 20  
Half Pound Wagyu/Angus Blend Burger Patty\* served on White Rice topped with Brown Gravy and Two Over Medium Eggs\* with a side of Fresh Mac Salad.

**Chicken and Chips** 18  
Three Golden Chicken Fritters served with Waffle Fries, House Slaw, and Creamy Ranch or Honey Mustard.

## ■ *Steak Selections*



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

**36**

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

***Loaded Baked Potato +3***

### **T-Bone Dinner**

**38**

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

### **Kloom Surf and Turf**

**50**

Grilled 8oz. Flat Iron Steak\* and Garlic Basted 6oz. Lobster Tail served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

### **Flat Iron Steak**

**35**

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

### **Ribeye Dinner**

**42**

Grilled 12oz. Ribeye Steak\* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

### **NY Steak Dinner**

**36**

Grilled 12oz. New York Steak\* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

### **Add to any Steak Selection:**

***Dungeness Crab Cluster +15***

***Garlic Basted 6oz. Lobster Tail +15***

***Oscar Style +12***

## ■ *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, Grilled Shrimp, Grilled Chicken or Crispy Smoked Pork Belly.

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

## ■ *Seafood*



### **Cioppino** 38

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

***Additional Dungeness Crab Cluster +15***

### **Shrimp Alla Vodka** 30

Large Poached Shrimp and Cavatappi Noodles tossed in Rich Creamy House Vodka Sauce served with Sautéed Seasonal Vegetables.

### **Dungeness Crab Platter** 36

One Pound Pacific Northwest Dungeness Crab cooked in House Juniper Berry Seafood Boil served Hot with Drawn Butter and Garlic Toast Points.

### **Fish and Chips** 26

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

### **Halibut and Chips** 28

12oz. Panko Crusted Halibut served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce, and Fresh Lemon.

### **Halibut Picatta** 29

Two Panko Crusted Halibut served with Steamed Broccoli and Linguine topped with Lemon Caper Burre Blanc.

## ■ *Senior Portions*



### **Pork Picatta** 22

One Panko Crusted Bone-In Pork Chops served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

### **Halibut Picatta** 25

One Panko Crusted Halibut served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

### **Steak Dinner** 26

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

### **Fish and Chips** 20

6oz. Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce, and Fresh Lemon.

### **Halibut and Chips** 25

6oz. Panko Crusted 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*



### **Bruschetta Chicken**

**20**

Grilled Chicken Breast topped with House Bruschetta, Basil Pesto, Mozzarella, and Balsamic Glaze on Toasted 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.

### **Meatball Sub**

**20**

Italian Marinara Seasoned Beef Meatballs on Toasted Long Roll topped with Smoked Gouda/Havarti Cheese Sauce 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: Egg\*, Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Brown Sugar Bourbon Bacon, Signature Blackberry Bourbon BBQ Sauce +2 each*

### **Bourbon Chicken**

**21**

Grilled Chicken Breast topped with Bourbon Bacon Jam, Swiss Cheese, Provolone Cheese, Sautéed Onions, and Mushrooms on Toasted Brioche Bun with Garlic Aioli served with Waffle Fries.

### **PLT Sandwich**

**19**

Crispy Pork Belly, Lettuce, Fried Green Tomatoes, and Pickled Onion on Toasted 9 Grain Bread with Garlic Aioli 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*



### **Carrot Cake**

**11**

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

### **Peach Cobbler**

**9**

Bourbon Soaked Rich Peaches baked with Pastry Crumble and Caramel.

*a'la Mode: Vanilla Ice Cream +3*

### **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.*