



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 Zucchini Sticks, Onion Rings, Cheddar Breaded Cauliflower, Cheese Curds and Chicken Wings 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 House Root Beer Glaze served with Celery, Carrots and Creamy Ranch.

18

Cluck'in Root Beer

Six Grilled Chicken Skewers dipped in House Root Beer Glaze.

18

Coconut Crusted Prawns

Eight Coconut Prawns served with Smoked Pineapple Chutney.

17

Spinach Artichoke Dip

Creamy Artichoke Dip blended with Fresh Spinach and Aromatics served with Grilled Naan Bread Dippers.

16

Edamame

Fresh Steamed 12oz. Edamame served with Garlic Soy Sauce.

14

**Service charge of 20% will be added for parties of 6 or more. Room Service \$5 fee.*

**Burgers and Steaks are cooked to order. Consuming undercooked meats and eggs may increase your risk of food borne illness.*

■ *Salads and Soups*



Kloomachin Seasonal Salad	21
Mixed Greens, Feta Cheese, Fresh Strawberries, Blueberries and Candied Walnuts topped with Grilled Chicken served with Raspberry Vinaigrette.	
Casino Steak Cobb Salad	24
Chopped Romaine topped with Grilled Steak*, Sliced Egg, Avocado, Cherry Tomatoes, White Cheddar, Scallions, 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, 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, Grilled Salmon 8 or Shrimp 6	
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	24
Crispy 11oz. Chicken Fried Steak served with Broccoli and Aged White Cheddar Mashed Potatoes topped with Sausage Gravy.	
On Point Mac and Cheese	24
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 Smoked Pulled Pork 5, Seared Bay Scallops 8, Steak* 6, or Grilled Salmon 8	
Fried Chicken Dinner	22
Two Crispy Fried Chicken Fillets served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with choice of Sausage Gravy or Brown Gravy.	
Signature Yankee Pot Roast	27
Tender Braised Yankee Pot Roast served with Aged White Cheddar Mashed Potatoes, House Gravy and Broccoli	
Pork and Rice	23
Two Grilled Pork Chops topped with Picatta Butter served with Wild Rice Pilaf and Broccoli smothered in House Smoked Gouda/Havarti Cheese Sauce.	

■ *Dinner Entrees*



T-Bone Dinner 36
Grilled 16oz. T-Bone Steak* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Land and Sea 38
Grilled 5oz. Top Sirloin* topped with Garlic Herb Butter served with Aged White Cheddar Mashed Potatoes topped with Brown Gravy, Broccoli and Dungeness Crab.
Add: Dungeness Crab Cluster 15

Top Sirloin 30
Grilled 8oz. Top Sirloin* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Signature Slow Roasted Prime Rib Dinner 30
Slow Roasted 10oz. Prime Rib* served with Baked Potato and Sautéed Seasonal Vegetables.
Loaded Baked Potato 3

Point Poutine 18
Crispy Waffle Fries topped with House Smoked Gouda/Havarti Cheese Sauce, Breaded Cheese Curds, Chopped Bacon, Smoked Pork Belly and Scallion.

■ *Build Your Own Pasta 16*



Choose Your Pasta: Cavatappi, Linguine, Three Cheese Tortellini, Fettuccine or Gluten Free Rotini.

Choose Your Sauce: Roasted Garlic Alfredo, Fresh Herb Marinara or Basil Pesto Alfredo.

Choose Your Four Vegetables: Artichoke Hearts, Steamed Broccoli, Sautéed Peppers, Mushrooms, Olives, Squash Medley.

Add a Meat Selection (additional 5): Italian Meatballs, Grilled Salmon, Grilled Shrimp, Bay Scallops or Grilled Chicken.

Add Bread Sticks or Garlic Toast Points 4

■ *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.

36

Captains Platter

Tempura/Beer Battered Line-Caught True Cod, Crispy Coconut Crusted Prawns and Fried Quahog Clams served with Waffle Fries, House Slaw, Bloody Mary Cocktail Sauce, Roasted Onion Tarter Sauce and Fresh Lemon.

32

Salmon Dinner

Grilled 6oz. Sockeye Salmon topped with Picatta Butter served with Wild Rice Pilaf and Sautéed Seasonal Vegetables.

25

Fish and Chips

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

24

Halibut and Chips

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

28

Seafood Carbonara

Fresh Manila Clams, Shrimp and Bay Scallops simmered in White Wine Garlic Alfredo with Chopped Bacon, Tomato and Shallots atop Linguine Pasta served with Garlic Toast Points.

25

■ *Lucky Bowls* 18



Rice/Noodle Bowl

Choice of: White Rice, Fried Rice or Chow Mein Noodles

Choice of 4: Peppers, Shaved Onion, Scallions, Mushrooms, Snap Peas topped with Smoked Pork Belly.

■ *Burgers and Sandwiches*



Teriyaki Chicken Sandwich 17

Crispy Fried Chicken Breast tossed in Garlic Teriyaki topped with Swiss Cheese, Pineapple, Lettuce, Tomato and Onion on Grilled Garlic Brioche Bun served with Waffle Fries.

Build Your Own Burger 16

Start with a Half Pound Wagyu/Angus Blend Burger* with L.T.O.P. on Grilled Garlic Brioche Bun served with Waffle Fries.

Add: Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Pineapple, Blackberry Bourbon BBQ Sauce 2 each

Nitro Burger 19

Half Pound Wagyu/Angus Blend Burger* topped with Two Crisp Jalapeño Poppers, Smoked Cheddar, Brown Sugar Bourbon Bacon, Lettuce, Tomato and Onion on Grilled Garlic Brioche Bun served with Waffle Fries.

Smothered Love Burger 18

Half Pound Wagyu/Angus Blend Burger* topped with House Smoked Gouda/Havarti Cheese Sauce, Peppered Bacon, Potato Crisps and Caramelized Onion on Grilled Brioche Bun served with Waffle Fries.

Cheesesteak Roll 19

Half Pound Slow Roasted Shaved Prime Rib topped with Provolone, House Smoked Gouda/Havarti Cheese Sauce, Sautéed Peppers and Onion served on Warm Roll with Waffle Fries.

Blackened Sockeye Sandwich 20

Grilled 6oz. Sockeye Salmon with House Blackened Seasoning topped with House Slaw, Onion and Pickles on Toasted Sourdough Bread with Roasted Garlic Aioli served with Waffle Fries.

Prime Dip 17

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

Chicken and Chips 18

Golden Chicken Fritters served with Waffle Fries, House Slaw and Creamy Ranch.

■ *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.

Chilled Lemonade Cake 11

Decadent Lemon Chiffon Cake layered with Meyer Lemon Curd topped with Rich Buttercream Icing and Fresh Berries.

Chef's Weekly Dessert

Ask your server about this weeks delectable dessert.