



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

## ■ *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**

## ■ *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.

## ■ *Seafood*



<b>Seafood Boil Bag</b>	<b>36</b>
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.	
<b>Captains Platter</b>	<b>32</b>
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.	
<b>Salmon Dinner</b>	<b>25</b>
Grilled 6oz. Sockeye Salmon topped with Picatta Butter served with Wild Rice Pilaf and Sautéed Seasonal Vegetables.	
<b>Fish and Chips</b>	<b>24</b>
Two Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.	
<b>Halibut and Chips</b>	<b>28</b>
Two Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.	
<b>Seafood Carbonara</b>	<b>25</b>
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.	

## ■ *Senior Portions*

<b>Fried Chicken Dinner</b>	<b>18</b>
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.	
<b>Pork and Rice</b>	<b>19</b>
One Grilled Pork Chop topped with Picatta Butter served with Wild Rice Pilaf and Broccoli smothered in House Smoked Gouda/Havarti Cheese Sauce.	
<b>Top Sirloin</b>	<b>26</b>
Grilled 5oz. Top Sirloin* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.	
<b>Fish and Chips</b>	<b>20</b>
One Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.	
<b>Halibut and Chips</b>	<b>25</b>
One Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.	
<b>Chicken and Chips</b>	<b>14</b>
Two Golden Chicken Fritters served with Waffle Fries, House Slaw and Creamy Ranch.	

## ■ *Burgers and Sandwiches*



<b>Teriyaki Chicken Sandwich</b>	<b>17</b>
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.	
<b>Build Your Own Burger</b>	<b>16</b>
Start with a Half Pound Wagyu/Angus Blend Burger* with L.T.O.P. on Grilled Garlic Brioche Bun served with Waffle Fries.	
<b>Add: Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Pineapple, Blackberry Bourbon BBQ Sauce 2 each</b>	
<b>Nitro Burger</b>	<b>19</b>
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.	
<b>Smothered Love Burger</b>	<b>18</b>
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.	
<b>Cheesesteak Roll</b>	<b>19</b>
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.	
<b>Blackened Sockeye Sandwich</b>	<b>20</b>
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.	
<b>Prime Dip</b>	<b>17</b>
Slow Roasted Prime Rib, Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus and Waffle Fries.	
<b>Chicken and Chips</b>	<b>18</b>
Three Golden Chicken Fritters served with Waffle Fries, House Slaw and Creamy Ranch.	

## ■ *Sweet Tooth*



<b>Turtle Cheesecake</b>	<b>11</b>
New York Style Cheesecake atop a layer of Fudge finished with Caramel and Pecans all in a Graham Cracker Crust.	
<b>Chilled Lemonade Cake</b>	<b>11</b>
Decadent Lemon Chiffon Cake layered with Meyer Lemon Curd topped with Rich Buttercream Icing and Fresh Berries.	
<b>Chef's Weekly Dessert</b>	
Ask your server about this weeks delectable dessert.	

*\*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.*