

# Twilight Menu

**\*OUR TWILIGHT MENU IS AVAILABLE FROM 4:30 TO 6:00\***

## THREE COURSE TWILIGHT DINNER

Includes:

Chowder or Salad

Entrée & Dessert **\$16.99**

Complement your dinner with Dungeness crab crostinis or shrimp cocktail for \$1.00 each

## TWO COURSE TWILIGHT DINNER

Includes:

Entrée with your choice of

Chowder, Salad, or Dessert **\$14.99**

### **\*SOUP OR SALAD SELECTIONS\***

Your choice of our house made clam chowder or seasonal salad with your choice of dressing  
Point Reyes bleu cheese, honey mustard, ranch, or louie.

### **\*ENTREE SELECTIONS\***

#### ATLANTIC SALMON THREE WAYS

All of our salmon is lightly smoked with alder wood.

~ Simply basted with garlic-vermouth butter.

~ Oven baked with sour cream lemon-dill sauce.

~ Charbroiled and basted with our Jack Daniels-teriyaki glaze topped with crispy onion strings.

#### PAN FRIED OYSTERS

Hood Canal yearling oysters lightly rolled in panko crumbs & pan-fried.

Served with our housemade tartar sauce.

#### SHRIMP LOUIE

Romaine greens topped with shrimp, sliced egg, tomato, jumbo black olives,  
sliced cucumbers, with louie dressing served on the side.

#### TEMPURA PRAWNS

Sweet butterflied Wild Gulf Stream prawns dipped in our tempura batter, fried to a golden brown.

Served with french fries, coleslaw, lemon & our signature tartar sauce.

#### FISH & CHIPS

Alaskan cod dipped in our tempura batter, fried to a golden brown.

Served with french fries, coleslaw, lemon & our signature tartar sauce.

#### SEAFOOD MARINARA

, Manila clams, mussels, Gulf Stream prawn, salmon & fresh fish, sautéed in olive oil with mushrooms & white wine,  
then tossed with a fresh marinara sauce and linguine, topped with shredded Asiago cheese.

#### CHICKEN DIJON

Tender chicken breasts basted with Dijon mustard, lemon juice & white wine, then rolled in a mixture of breadcrumbs  
& Asiago cheese. Oven baked golden brown & topped with our Dijonnaise sauce.

#### POTATO CRUSTED COD

Alaskan cod fillet lightly coated with a crunchy potato crust & oven baked.

#### CHICKEN YAKISOBA

Yakisoba noodles stir-fried with garlic, ginger, napa cabbage, carrots, red onion, broccoli, shiitake & button mushrooms  
in a soy-pan glaze, & topped with a charbroiled chicken breast.

#### PACIFIC SWORDFISH

Charbroiled and topped with a Sake-soy reduction.

#### FLAT IRON STEAK

Tender center-cut flat iron steak from Double R Ranch, charbroiled, topped with crispy onion strings.

Add \$2.00

#### PRIME RIB

Nebraska corn-fed prime rib, seasoned with our signature prime rib rub, then slow roasted,  
served with creamy horseradish sauce & au jus. **(Available on Friday & Saturday only)**

Add \$3.00

### **\*DESSERT SELECTIONS\***

Crème Brulee, Strawberry Sundae, or Fruit Sorbet

### **\*SPECIAL BEVERAGES\***

Twilight wine selections: \$3.95  
Reisling, Chardonnay, White Zinfandel or Cabernet

Twilight Martini or Manhattan \$4.95  
( Always a Double Pour )