



Lunch

Served daily 11:00AM to 2:00PM

Dinner

Served nightly 5:00PM to 10:00PM

Appetizers

Wings

Your choice of spicy buffalo, bar-b-q or teriyaki sauce served with celery and bleu cheese dressing

\$6.95

Coconut Shrimp

Lightly breaded with coconut served with honey mustard dipping sauce

\$8.95

Idaho Potato Skins

Loaded with green onion, cheese, and smoke house bacon served with sour cream

\$5.25

Spring Rolls

Vegetable spring rolls served with sweet and spicy plum sauce

\$7.95

Mozzarella Cheese Sticks

Italian breaded cheese sticks fried and served with a spicy marinara sauce

\$6.95

Shrimp Cocktail

Peeled and deveined shrimp served ice cold with lemon and cocktail sauce

\$10.95

Dungeness Crab Cakes

Pan seared with sauce remoulade

\$9.95

Sampler Platter

Two each of our coconut shrimp, spring rolls, cheese sticks, and potato skins

\$10.95

Crispy Rock Shrimp and Calamari

Served with spicy marinara and lemon aioli

\$7.95

Quesadillas

Seared flour tortillas, your choice of grilled chicken, marinated shrimp, or sautéed mushrooms & spinach finished with jack and cheddar cheese, pico de gallo and served with salsa, guacamole & sour cream

\$9.25

Starters

Today's Seasonal Soup

Made fresh daily

\$ 4.25

Garden Salad

Fresh greens, tomato, cucumber, green onions bleu cheese crumbles, croutons and choice of dressing

\$4.25

Northwest Clam Chowder

Savory herb chowder rich with clams and flavor

\$5.25

Baby Greens Salad

Pine nuts, artichoke hearts, goat cheese, and tomato with cabernet vinaigrette

\$5.25

French Onion Soup

With melted Swiss and parmigiano-reggiano

\$5.25

Caesar Salad

Chilled romaine, seasoned croutons and parmigiano-reggiano

\$4.25

Tomato Mozzarella Salad

Slices of beefsteak tomato, fresh mozzarella and basil oil served on a bed of field greens

\$6.95

Entrée Salads

Oriental Chicken Salad

Mixed spring greens topped with warm grilled chicken breast, red peppers, cucumbers and sesame-ginger vinaigrette

\$10.95

Northwest Salmon Salad

4oz Grilled salmon served over spring greens with walnuts, diced Tilamook cheddar, julienne granny smith apples and cranberry vinaigrette

\$13.95

Cobb Salad

Romaine lettuce, grilled chicken, bacon, avocado, hard-boiled egg, tomatoes, green onion, and bleu cheese crumbles

\$10.25

Prepared with chilled rock shrimp – \$2.00 additional

The Caesar Salad

Chilled romaine with seasoned croutons and parmigiano-reggiano

Prepared with any of the following;

Grilled chicken – \$9.95

Crispy chicken strips – \$9.25

Fried calamari or shrimp – \$10.50

4oz Grilled salmon – \$13.95

Sandwiches

All Sandwiches served with French Fries

Substitute onion rings for fries – \$1.00

Substitute sweet-potato fries for fries – \$1.25

Chicken Rio

Grilled chicken, avocado, bacon, and melted jack cheese with lettuce, tomato, pickle, onion

\$10.95

Gateway Burger*

Eight-ounce handmade burger with cheddar cheese, lettuce, tomato, pickle, red onion

\$9.95

bacon, avocado, sautéed mushrooms, tobacco onions, double cheese
Your choice – \$.75 additional

The Beef Sandwich

Shaved roast beef served on a crusty French roll and prepared the way you like it!

The French Dip – melted Swiss cheese, caramelized onion and garlic broth for dipping

The Cattleman – savory and spicy bar-b-q sauce and beef sautéed to perfection

The Italian – sliced and simmered with bell peppers and onions, with jack cheese

\$10.25

Tuscan Chicken Salad Wrap

Chunks of chicken, artichoke hearts, pepperocini, cherry peppers, parmigiano-reggiano, tossed with an aioli dressing, wrapped in a spinach tortilla served with sweet-potato fries or fruit salad

\$8.95

Radisson Club

Grilled sourdough with shaved smoked turkey, ham, crispy bacon, Swiss cheese, lettuce, tomato, aioli

\$8.95

Steak Sandwich*

6oz Charbroiled New York strip steak on grilled sourdough with mushrooms, onions and bell peppers

\$12.50

Fish and Chips

Fresh caught, lightly battered, prepared to order. Your choice of halibut or salmon

\$13.25

*Can be cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness.

Pasta

Smoked Salmon Fettuccine

Smoked salmon, red onion, capers and dill, tossed with fettuccine noodles in a garlic cream sauce.

\$15.95

Shrimp Diablo

Sautéed tail-on shrimp with black pepper linguini, spicy roasted tomato sauce and fresh basil

\$16.95

Linguini Pomodoro

Garlic and sweet basil-tomato sauce

\$12.75

with roasted vegetables – **\$13.50**

with sautéed rock shrimp – **\$15.00**

with sautéed chicken – **\$14.25**

with sautéed calamari – **\$15.00**

Entrees

Market Grilled Salmon

Prepared charbroiled with wild rice pilaf and seasonal vegetables

\$18.95

Fresh Alaskan Halibut

6oz grilled Alaskan halibut fillet with mushroom and seasonal vegetable stew, with new potatoes

\$18.95

Lemon & Pepper Shrimp

Fresh bell peppers and red onions sautéed with garlic butter and lemon juice over wild rice pilaf

\$15.25

Shrimp Scampi

Oven baked with garlic and butter served with wild rice pilaf and grilled vegetables with a balsamic drizzle

\$16.95

New York Steak*

12oz center-cut steak served with crispy tobacco onions and mashed yukon gold potatoes and seasonal vegetables

\$24.25

8 oz. Grilled Tenderloin Filet of Beef*

Grilled the way you like it
Bleu cheese – scallion butter, fresh seasonal vegetables & mashed yukon gold potatoes

\$26.25

Chicken Teriyaki

Orange soy glazed chicken breast with grilled pineapple, stir-fried vegetables, and wild rice pilaf

\$14.95

With a skewer of four grilled shrimp – \$5.95 additional

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