

SAMPLE MENU - CALL FOR DETAILS 509.455.6690

TODAY'S FRESH SOURCED

Manila Clams - British Columbia
Jidori Chicken - San Joaquin Valley, CA
Bluenose Sea Bass - South Pacific

King Salmon - Canada
Nebraska Corn-Fed Beef
Albacore Tuna - Tahiti

Wild Gulf Prawns - Gulf of Mexico
Sweet Bay Shrimp - Oregon Coast
Wagyu Beef - Los Angeles, CA

TODAY'S OYSTERS*

For Oysters Prepared "Rockefeller" - Ask Your Server

Kumamoto - Humboldt California
Small - Sweet Briny 2.25 ea 12.50 ½ dz
Royal Miyagi - British Columbia
Med - Smooth 1.75 ea 9 ½ dz

Eagle Creek - Washington
Med - Cucumber 1.50 ea 8 ½ dz

Evening Cove - British Columbia
Med - Briny 1.75 ea 8 ½ dz
Penn Cove Select - Samish Bay
Med - Briny 1.75 ea 8 ½ dz

APPETIZERS

BARBECUE BEEF SATAY

Marinated flank steak skewers with chipotle
barbecue sauce and an herbed chimichurri sauce. 10

CRISP SALMON ROLLS

Ginger infused salmon with spinach and Yukon
potato in crisp spring roll wrappers. Sweet chili
sauce for dipping. 10

GNOCCHI PRIMA VERA

Gnocchi sautéed with fresh seasonal vegetables and
a pesto cream sauce. Finished with tomatoes and
Parmesan. 10

HERBED CRUSTED CALAMARI

Calamari lightly fried in beer batter and tossed with
tomatoes, herbs, and garlic. Served with lemon
thyme aioli. 9

STARTER SOUP

COLOSSAL FRENCH ONION SOUP

Caramelized onions, thyme and apple cider beef
broth. Baked with a crouton, Swiss and Parmesan
cheeses. Cup 4 Bowl 7

MAINE LOBSTER BISQUE

Creamy lobster bisque accented with herbs, sherry,
garnished with lobster meat, crème fraiche and
chive oil. Cup 5 Bowl 7

RAZOR CLAM CHOWDER

New England style razor clam chowder with
potatoes, corn, carrots, and herbs. Cup 5 Bowl 7

STARTER SALAD

SEASONAL APPLE SALAD

Organic seasonal greens, candied pecans, Feta
cheese and apple cider vinaigrette. 5

WARM SPINACH SALAD

Warm rosemary vinaigrette, red onions, bacon,
diced eggs, feta cheese, grape tomatoes and
organic baby spinach. 5

CAESAR OR MIXED GREEN SALAD

C.I.'s Caesar dressing with romaine, croutons and
Parmesan or mixed greens with your choice of
dressing. Each 4.25

FRESH FISH & SEAFOOD

KING SALMON

Cedar plank roasted, basted with tangy tri-citrus butter served with roasted rosemary potatoes and fresh steamed broccolini. 18

CANADA

WILD GULF PRAWNS

Scampi with lemon grass-mascarpone risotto and steamed zucchini -or- Thai with coconut milk risotto and wok seared vegetables. 15

GULF OF MEXICO

FISH AND CHIPS

Fresh crispy fried cod in our famous amber ale beer batter, fresh-cut French fries, lemon caper tartar and apple cider coleslaw. 12

GULF OF MEXICO

TILAPIA

Pan seared Tilapia drizzled with blood orange glaze atop creamy saffron-mascarpone risotto & fresh vegetable salad. 15

HONOLULU, HI

SEARED SWORDFISH

Pan seared and placed atop roasted organic fingerling potatoes, Swiss chard, feta and currants with D'Anjou pear and pine-nut chutney. 23

BAJA CALIFORNIA

ALBACORE TUNA*

Sesame seed crusted tuna atop wok-fired Asian vegetables tossed with rice noodles and finished with a vibrant miso broth. 18

LONG LINE CAUGHT- TAHITI

BLUENOSE SEA BASS

Pan Seared sea bass rested atop gnocchi tossed with tomatoes, spinach and a tapenade butter topped with a prosciutto grape relish. 16

SOUTH PACIFIC

HOUSE FAVORITES

YIDORI CHICKEN

Creamy feta cheese and smoky pancetta stuffed, garlic roasted fingerling potatoes, spinach in tangy warm bacon dressing. 15

SPRINGDALE FARMS, ARIZONA

LONDON BROIL*

Spicy BBQ marinated & basted, Yukon gold mashed potatoes, herb chimichurri sauce and garlic green beans. 16

NEBRASKA CORN-FED BEEF

FISH TACOS

Fresh seafood sautéed with tequila and lime stuffed in crisp tortillas, shredded cabbage, Pico de Gallo and cilantro aioli. 12

VARIED PROVENANCE

TOP SIRLOIN*

Classically seasoned & fire-grilled. With shallot demi, garlic roasted fingerling potatoes and citrus-almond broccolini. 23

NEBRASKA CORN-FED BEEF

COMBO 1/2 SANDWICHES, SOUP OR SALAD

Your Choice of Two Items 9.99

Monte Cristo
French Onion Soup

Razor Clam Chowder

Daily Panini Sandwich
Mixed Green Salad

Caesar Salad

SANDWICHES

GRILLED PANINI

Black Forest ham, caramelized onions and provolone cheese with sweet-hot honey mustard on an airy foccacia round. 11

KING CRAB CAKE SANDWICH

Crispy crab cakes, creamy caper mayo, tomatoes, garden greens and smoked gouda cheese on grilled garlic baguette. 12

SITKA, ALASKA

PINEAPPLE KALBI CHICKEN SANDWICH

Grilled fresh sweet Hawaiian pineapple, zesty marinated, Swiss, tomato, sweet yellow onions and honey Dijon on ciabatta bun. 11

SPRINGDALE, ARIZONA

MONTE CRISTO SANDWICH

Premium Black Forest ham, roasted turkey breast, Swiss and cheddar cheese, French toast battered, raspberry sauce. 10

WAGYU BEEF CHOP BURGER*

Flamed broiled with garden greens, tomatoes, sweet onions, smoked cheddar and garlic mayo on a ciabatta roll. 10

LOS ANGELES, CA

TRADITIONAL FRENCH DIP*

Thin carved house-roasted beef, caramelized onions, on a fresh-baked hoagie with savory au jus dipping. 12

NEBRASKA CORN FED BEEF

MEDITERRANEAN CHICKEN WRAP

Rich feta cheese, crisp greens, spicy pepperoncini, fresh red bell pepper, black olive, cucumbers, creamy tarragon dressing. 12

SPRINGDALE, ARIZONA

REUBEN

House simmered beef brisket with melted Swiss, sauerkraut and horseradish spiked 1000 island on grilled marbled rye. 10

NEBRASKA CORN FED BEEF

ENTRÉE PASTAS

SEAFOOD LINGUINE ALFREDO

Fresh fin fish, bay shrimp and Manila clams sautéed with mushrooms, green beans and tomatoes in a garlic cream sauce. 15

VARIED PROVENANCE

SMOKED SALMON LINGUINE

House smoked salmon sautéed with capers and fresh red onions, laid atop a creamy sour cream, dill & garlic sauce. 14

ATLANTIC OCEAN

ENTRÉE SALADS

MEDITERRANEAN CHICKEN SALAD

Rich feta cheese, crisp greens, spicy pepperoncini, fresh red bell pepper, black olive, cucumbers, creamy tarragon dressing. 12

SPRINGDALE, ARIZONA

GRILLED FLANK STEAK SALAD*

Sharp gorgonzola cheese, fresh mushrooms, crisp greens, red onions and a full flavored stone-ground mustard champagne vinaigrette. 13

NEBRASKA CORN FED BEEF

KING CRAB LOUIS

LONG LINE CAUGHT, B.C.

Sweet King crab, grape tomatoes, fresh green beans, egg and black olives over crisp romaine. Served with creamy Louis Dressing. 15

BAY SHRIMP NICOISE

Oregon Bay Shrimp, caramelized & chilled sweet onions, black olives, fresh green beans, egg and a creamy red wine dressing. 11

OREGON COAST