

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

Two Course Twilight Dinner

Includes:

Entrée with your choice of Chowder,

Salad or Dessert.

\$14.99

Compliment your dinner with a Shrimp cocktail or Dungeness crab crostinis available for \$1.00

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, Caesar or balsamic vinaigrette.

Lobster Bisque (add \$2.00)

ENTREE SELECTIONS

SALMON THREE WAYS

~ Simply basted with garlic-vermouth butter and oven roasted on a cedar plank.

~ Grilled and topped with saffron lobster beurre blanc.

~ Charbroiled and basted with a Sriracha teriyaki glaze & crispy onion straws.

PAN FRIED OYSTERS

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

Served with our house made tartar sauce.

TEMPURA PRAWNS

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

Served with French fries, coleslaw, lemon & our housemade tartar sauce.

SUN-DRIED TOMATO MUSSELS

Mediterranean mussels simmered in sun-dried tomato pesto, cream and fresh herbs.

SEAFOOD MARINARA LINGUINE

Gulf Stream prawn, Manila clams, mussels, salmon & fresh fish, sautéed in olive oil with mushrooms & white wine, then finished in a rich marinara sauce with 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 ROULADE

Breast of chicken rolled and stuffed with sun-dried tomatoes and Asiago cheese. Topped with herbed Maitre D'butter

CAJUN SHRIMP AND ANDOUILLE LINGUINE

Gulf Stream prawns, Andouille, mushrooms, bell peppers and garlic sautéed and finished with Cajun spices, cream and linguine, then topped with Asiago cheese.

HOISIN SHORT RIBS

Charbroiled Kalbi-style short ribs marinated in our Hoisin BBQ marinade.

***FLAT IRON STEAK**

Tender center-cut Flat Iron steak charbroiled, topped with crispy onion stings.

Add \$1.00 dollar to either course.

DESSERT SELECTIONS

Burnt Cream, Chocolate or Raspberry sundae, Amaretto-Chocolate mousse, or ask your server for our seasonal selection.

- Items marked with an asterisk may contain raw or undercooked animal products. Such items may increase your risk of food borne illness, especially if you have certain medical conditions.

****Preferred diner cards always welcome for twilight meals****

Twilight Wine Selections: \$ 4.95
Riesling, Chardonnay, White Zinfandel or Cabernet

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