

Oyster Shooters / \$3 each Oyster shooter served with house-made tequila cocktail sauce and lemon wedge. sf. gf.

Garlic Cheese Curds / \$14 Garlic cheese curds served with side of house chipotle ranch. vg.

Onion Rings / \$14 Breaded onion rings served with side of house chipotle ranch. vg.

Pork Tots / \$16 Great as an app for two or an entree! Coin tots, topped with pulled pork, cheddar jack cheese, green onion, bacon, chipotle ranch, BBO sauce.

QUESADILLAS

COMES ON 12" GORDITA FLOUR TORTILLA SERVED WITH CHOICE OF SALAD, FRIES OR TOTS.

Portside Quesadilla / \$18 Tri-tip, cheddar jack, roasted red peppers, green chiles, onions, mushrooms, side of sour cream. **BBQ Pork Quesadilla / \$18** Pork, BBQ Sauce, onions, bacon bits, cheddar jack, side of sour cream.

HOT SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF SALAD, FRIES OR TOTS. ADD SIDE OF AU JUS \$2.

Tri-Tip Melt / \$21 Tri-tip thinly shaved, red bell pepper, caramelized mushroom and onions, wasabi aioli, provolone cheese opened face on a 12" hoagie and served with au jus.

Fried Shrimp Po Boy* / \$24 Fried shrimp, tomatoes, lettuce, pickle, and aioli on a 12" hoagie. s.f.

Cubano Sandwich / \$18 Ham, smoked pork, Swiss cheese and stoned ground mustard.

BBQ Pulled Pork / \$16 House smoked BBQ pulled pork, on a bun, and served with a side of slaw.

The Reuben / \$18 Smoked corned beef, Swiss, sauerkraut, house thousand island, rye bread.

B.L.T. / \$16 Bacon, lettuce, tomato, house sauce on sourdough. Add avocado spread for \$3.

Bistro Turkey Club* / \$18 <u>AVAILABLE UNTIL 4:00PM</u>. Smoked turkey, ham, bacon, tomato, lettuce, onion, avocado, house sauce, white cheddar on sourdough.

SIDES

FRIES, TOTS, SWEET POTATO FRIES SERVED WITH ONE COMPLIMENTARY DIPPING SAUCE: RANCH, CHIPOTLE RANCH, BLUE CHEESE, HONEY MUSTARD OR 1,000 ISLAND.

French Fries / \$8 Waffle Cut Sweet Potato Fries \$10 Tots / \$8 gf. Seasonal Vegetables / \$8 gf.

Side Salad / \$9 gf. Coleslaw / \$5 gf. Garlic Bread / \$3

DUNUENS

ALL BURGERS ARE SERVED WITH CHOICE OF SALAD, FRIES OR TOTS. SUB SWEET POTATO FRIES FOR \$7.

*BURGERS MAY HAVE SOME PINK.

VEGAN PATTY AND GLUTEN FREE BUN AVAILABLE.

Cheeseburger* / \$16 Choice of cheese, lettuce, tomato, onion, pickle, aioli. Cheese Options: Cheddar, Pepperjack, Swiss, Provolone, American.

Bacon Bleu Burger* / \$18 Bleu cheese, bacon, tomato, lettuce, onion, house sauce.

The Northwestern Burger* / \$20 White cheddar, BBQ pork, lettuce, tomato, bacon, onion rings, BBQ aioli.

Blueberry Goat Burger* / \$18 Goat cheese, bacon, blueberry sauce, tomato, red onion, avocado spread, organic greens and house sauce.

9-1-1 Burger* / \$18 Spicy aioli, grilled fresh jalapenos, pepper jack, tomato, red onion, house Cajun seasoning, spring mix. **Habanero Mango Burger* / \$18** Avocado, lettuce, tomato, red onion, pepper jack, aioli, house habanero mango sauce.

Add Avocado Spread \$3 Add bacon for \$5 Extra Patty \$8

ENTREES

Pork Tots / \$16 Coin tots, topped with pulled pork, cheddar jack cheese, green onion, bacon, chipotle ranch, BBQ sauce. **Wet Rib Basket** / \$18 House-smoked spareribs in choice of house BBQ, house Buffalo sauce OR garlic parmesan sauce, served with celery and carrot and choice of fries or tots.

Popcorn Shrimp / \$18 Popcorn shrimp, served with fries, cocktail and tartar sauce. sf.

Shoyu Poke Bowl / \$20 Ahi tuna chilled tossed in a tamari sauce and served with fresh dulse seaweed, cucumber, scallions, edamame, steamed rice and garnished with avocado and sesame seeds. *sf. gf. Also great as an appetizer.*

ALFREDO SERVED AFTER 4:00 PM, ALL DAY SATURDAY

House Fettuccini Alfredo

House alfredo sauce, artisan garlic bread and a side salad.

Choice of:

Grilled Chicken \$26

Seasoned Shrimp \$28 sf.

Veggie \$20 vg.

Plain \$17 vg.

RIBS

RIBS SERVED THURSDAY, FRIDAY AFTER 4:00 AND ALL SATURDAY

Half Rack \$26 / Full Rack \$36 gf.

St. Louis style house smoked pork ribs in a dry rub, served with side of house BBQ sauce, Texas toast and choice of two sides.

Sides Include: French Fries, Tater Tots, Waffle Cut Sweet Potato Fries (\$5 Upgrade), Seasonal Vegetables, Side Salad, Coleslaw. SOUPS & SALADS

Seafood Chowder* / Cup \$10 or Bowl \$14 Clams, cod, shrimp, corn, potatoes in a cream base. Served with garlic bread. sf.

Tropical Chicken Salad / \$18 Mixed greens, mixed fruit, grilled chicken, shredded cheddar jack cheese, toasted almonds and poppyseed dressing.

Tri-Tip Bleu Salad / \$20 Smoked Tri-Tip, organic greens, bleu cheese, tomatoes, dried cranberries, red onion, choice of dressing, topped with bacon. *qf.*

Caesar* / \$18 Choice of Chicken, Blackened Shrimp or Tofu. Romaine, parmesan, chopped eggs, red onions with garlic bread. Pork Belly Salad / \$18 Smoked pork belly deep fried and tossed in a spicy chili sauce, organic mixed greens, green and red cabbage, mandarin oranges, red onions, topped with sesame seeds and wonton strips. Your choice of dressing.

Dressing Choices: Ranch, Chipotle Ranch, Bleu Cheese, Caesar, 1000 Island, Honey Mustard, Balsamic Vinaigrette, House Poppyseed.

BEVERAGES

Fountain Drinks / \$4 Free Refills

Dr. Pepper, Root beer, Dt Pepsi, Pepsi, Starry, Mt. Dew, Pineapple Cream Soda, Lemonade, Iced Tea.

Water available upon request.