



## Appetizers & Light Meals

### Lettuce Wraps

*Grilled Marsala Chicken and Pear Salad with Chevre Cheese wrapped in Bibb Lettuce \$10*

### Sea Scallops

*Seared Sea Scallops on a bed of Charred Corn Salad with Cilantro Tomato Dressing \$12*

### Dungeness Crab Cakes

*Two Crab Cakes served with Romesco Sauce and Caesar Salad \$16*

### Quick Fried Calamari

*Paired with Apricot Cilantro Sauce or Sweet and Spicy Soy with Sriracha Aioli \$12*

### Crab Artichoke Dip

*Baked Dungeness Crab with Brie and Artichoke, served with Fresh Baked Crostini and Rustic Breads \$10*

### Potstickers

*Pork and Vegetable Filling and a Sweet and Spicy Soy Dipping Sauce \$9*

### Halibut Kabobs

*Grilled Halibut wrapped in Prosciutto on a bed of Mixed Greens, drizzled with a Shallot Vinaigrette \$13*

### Kalamata Olive Tapanade

*Served with Grilled Pita Bread \$9*

### House Made Soups

*Dungeness Crab Chowder  
Cup \$5 Bowl \$6*

### Soup of the Moment

*Cup \$4 Bowl \$5*

### Oboe Salad

*Mixed Greens, Fresh Vegetables and your choice of Homemade Dressings \$5*

## Entrée Salads

### Cobb Salad

*Mixed Greens tossed with Honey Mustard Dressing, Chicken, Bacon, Egg, Bleu Cheese, Tomato and Avocado \$13*

### Seared Halibut Salad

*Spring Greens, Apple Smoked Bacon, Arugula, Grapes and Fried Leeks, served with Champagne Vinaigrette \$12*

### Oregon Chicken Salad

*Grilled Chicken Breast atop Mixed Greens, Fresh Pears, Bleu Cheese and Spiced Walnuts \$12*

### Flat Iron Steak Salad

*Tender Slices of Steak on Fresh Greens with Bleu Cheese, Homemade Garlic Croutons, Grape Tomatoes and a Sherry Vinaigrette \$15*

### Lakeway Classic Caesar

*Crisp Romaine, Parmesan Cheese and Homemade Dressing \$9  
Add Grilled Chicken or Prawns for \$3  
Add Alaskan Salmon for \$5*

18% Gratuity will be added to groups of 8 or more

*Consuming raw or undercooked animal products may increase your risk of food borne illness*



## Entrées

### BBQ Ribs

*Beer Braised St. Louis Style Ribs, Finished with Homemade Chipotle BBQ Sauce, served with Fresh Local Corn on the Cob and Garlic Mashed Potatoes \$18*

Suggested Beer Pairing:  
*Blue Moon Belgian Style Wheat Beer*

### Rib Eye Steak

*12 oz. Steak, Grilled Asparagus, Mashed Yukon Gold Potatoes, Red Wine Demi Sauce and Garlic Herb Butter \$28*

Suggested Wine Pairing:  
*Root 1 Cabernet Sauvignon*

### Thai Red Curry

*Medium Heat Curry with Bamboo Shoots, Ginger, Fresh Vegetables, Basil on Basmati Rice \$13*  
*Add Grilled Chicken or Prawns for \$3*  
*Add Tofu or Pan Seared Scallops for \$5*

Suggested Wine Pairing:  
*Gascon Malbec from Argentina*

### Alaskan Halibut & Chips

*Beer Battered Wild Halibut served with Fries and our Homemade Tartar Sauce \$13*

### Orzo Salad

*A House Favorite, Chilled Citrus Orzo with Broccoli, Mandarin Oranges, Grape Tomatoes and Spinach topped with Grilled Alaskan Halibut \$15*

### Wild Alaskan Salmon

*Pepper Seared Salmon topped with Fresh Corn and Bacon Salsa, served with Creamy Mashed Potatoes and Fresh Vegetables \$18*

Suggested Wine Pairing:  
*Organic Bonterra Chardonnay*

### Filet Mignon

*6 oz. Filet served with Sweet Potato Hash and Sautéed Seasonal Vegetables \$19*

Suggested Wine Pairing:  
*J. Lohr Merlot*

### Herb Chicken Linguini

*Fresh Pasta Tossed with Sautéed Swiss Chard, Spinach and Roma Tomatoes, finished in a Light Thyme Cream Sauce \$12*

Suggested Wine Pairing:  
*Robert Mondavi Pinot Grigio*

### Grilled Marinated Vegetable Stack

*Zucchini, Summer Squash, Portobello Mushroom, Eggplant, Spinach topped and Tapenade, served with warm Marinara Sauce \$12*

Suggested Wine Pairing:  
*Nobilo Sauvignon Blanc from New Zealand*

## Sandwiches

### Classic Burger

*Angus Beef, Tomato, Bacon, Cheddar Cheese, Lettuce and our Bistro Sauce (Veggie Burger also Available) \$10*  
*Add Caramelized Onions or Sautéed Mushrooms for \$.75*  
*Add Fresh Avocado for \$1.50*

### Italian Tuna Salad

*Albacore Tuna, Red Onions, Capers Artichoke Hearts and Roasted Bell Peppers all served on a Toasted French Roll \$10*

### Grilled Teriyaki Chicken Sandwich

*Korean Style BBQ Sauce, Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion and a Grilled Pineapple Ring \$9*

All Sandwiches served with a choice of:

Fries, Sweet Potato Fries,  
Soup of the Moment,  
Green Salad or Cole Slaw

*Substitute Dungeness Crab Chowder \$1*

18% Gratuity will be added to groups of 8 or more

*Consuming raw or undercooked animal products may increase your risk of food borne illness*