

JANUARY CHEAP EATS

EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE
EXCLUDING HOLIDAYS
NO ALTERATIONS OR SUBSTITUTIONS
MINIMUM ONE BEVERAGE PER PERSON IN HOUSE
ADD ONE DOLLAR FOR TAKEOUT

8.95

BUFFALO CHICKEN BITES

FRESH CHICKEN BREAST BITES W/ OUR
HOMEMADE BUFFALO HOT SAUCE. SERVED W/
BLEU CHEESE SAUCE

KALUA PORK FLAUTAS

SMOKED PORK SHOULDER, JACK CHEESE,
CABBAGE & RED ONION IN FRIED FLOUR
TORTILLAS. SERVED W/ SIRACHA HOISIN SAUCE,
PINEAPPLE MANGO SALSA, PICKLED ONION &
GREEN ONION

GUAJILLO CHICKEN BURRITO

SHREDDED CHICKEN W/ PEPPERS & ONIONS IN
FLOUR TORTILLAS W/ JACK CHEESE & SPICY
GUAJILLO PEPPER SALSA. SERVED W/ SHREDDED
LETTUCE, SOUR CREAM, PICKLED RED & GREEN
ONION

YELLOW ZUCCHINI PARMESAN

TOSSED IN ITALIAN SPICES, PARMESAN & PANKO
BREADED, BALSAMIC GLAZE DRIZZLE. SERVED W/
CREAMY GORGONZOLA SAUCE

SIGNATURE DISH 11.95

NORTHWEST SALMON CAKES

FRESH SALMON SEASONED W/ FRESH DILL,
DIJON & CHIVES. SERVED W/ SEASONAL
VEGETABLES, GARLIC MASHED POTATOES &
REMOULADE SAUCE

OREGON DOVER SOLE PARMESAN

WILD & FRESH OREGON DOVER SOLE,
PARMESAN PANKO BREADED & GRILLED
GOLDEN. SERVED W/ BEURRE BLANC SAUCE,
CRISPY CAPERS, GARLIC MASHED POTATOES &
SAUTÉED GARDEN VEGETABLES

9.95

CHICKEN, APPLE & GORGONZOLA SALAD

CHICKEN BREAST, GREENS, CABBAGE & CARROT
TOSSED W/ APPLE CRANBERRY VINAIGRETTE,
GLAZED WALNUTS, APPLES, CRAISINS, BEETS,
CRISPY WONTONS

BBQ PORK MAC & CHEESE

PORK SHOULDER SLOW ROASTED IN
BACON/ONION BBQ SAUCE, OVER CREAMY
CHEDDAR MAC W/ CAJUN ONION STRAWS &
PICKLED JALAPEÑOS

AHI TUNA MELT SANDWICH

AHI TUNA SALAD GRILLED ON RUSTIC BREAD W/
DILL HAVARTI CHEESE. SERVED W/ HOUSE MADE
CHIPS

ITALIAN SAUSAGE & MOZZARELLA ARANCINI

HERB RISOTTO STUFFED W/ ITALIAN SAUSAGE &
MOZZARELLA CHEESE. SERVED OVER MARINARA
SAUCE & TOPPED W/ GARLIC PARMESAN CREAM

MEATLOAF STROGANOFF

HOUSE MADE BEEF MEATLOAF WITH EGG
NOODLE PASTA, MUSHROOMS, CARAMELIZED
ONIONS & RED WINE DEMI GLAZE. TOPPED W/
SOUR CREAM & GREEN ONION

BAKED BRIE, CRANBERRY CHUTNEY &

CINNAMON PITA BREAD

BRIE BAKED W/ CRANBERRY APPLE CHUTNEY,
GLAZED WALNUTS & PEAR BALSAMIC GLAZE.
SERVED W/ FRIED CINNAMON PITA BREAD

\$6 DESSERT

CHOCOLATE BROWNIE BREAD PUDDING

HEARTH BREAD AND CHOCOLATE CHIP BROWNIE
BAKED IN VANILLA CINNAMON CUSTARD.
SERVED W/ CRÈME ANGLAISE & WHIPPED CREAM

COCONUT CREAM PIE

CREAMY COCONUT AND WHITE CHOCOLATE
FILLING IN A GRAHAM-CRACKER CRUST TOPPED
W/ TOASTED COCONUT SHAVINGS & WHITE
CHOCOLATE CRISP PEARLS & WHIPPED CREAM