

STARTERS

BAKED BRIE

Candied Walnut-Stuffed Brie Wrapped in Puff Pastry and Topped with Cherry Compote and Pinot Reduction
13

PEAR AND GOAT CHEESE BEGGAR'S PURSE

Beggar's Purse Filled with Pear and Goat Cheese, Finished with a Pear Relish
13

PRAWN COCKTAIL

Four U-12 Prawns Served with Tony's Cocktail Sauce and Fresh Crab Meat
13

KOREAN BEEF KABOBS

Hibachi-Style Beef Tenderloin Kabobs on Basmati Rice with Sweet Chili and Peanut Sauce
12

YAKIMA'S FAVORITE CALAMARI

Old World Sicilian-Style Calamari Flash-Fried to a Perfect Golden Brown and Sautéed with Sweet Garlic, Pepperoncini, Kalamata Olives, Capers, and Crushed Red Pepper
13

APPLE WOOD SMOKED CHICKEN

Tony's Special Recipe, Served with Cabbage Slaw
12

AMERICAN KOBE BEEF CARPACCIO

Thinly Sliced Wagyu Rib-Eye with Champagne Greens, Truffle Oil, Fontina Cheese, Horseradish Aioli, Balsamic Glaze, Chives, and Garlic Toast
16

SOUPS

FRENCH ONION SOUP

With Focaccia Crouton and Glazed Gruyère
6

DUNGENESS CRAB BISQUE

With Pepper Jack Cheese, White Truffle, and Chive
8

SEASONAL SOUP

Made with Fresh Local Ingredients
6

SALADS

GRILLED CAESAR SALAD

Grilled Romaine Heart with House-Made Focaccia Crouton, Sweet Garlic Caesar Dressing, and Asiago Cheese
8

MIXED GREENS

Baby Greens with Toasted Hazelnuts, Bleu Cheese, and Cherry Tomatoes in a Roasted Shallot Balsamic Vinaigrette
6

WEDGE SALAD

Hydroponic Butter Lettuce with Apple-Smoked Bacon Lardons, Scallions, Oregonzola Cheese, Cherry Tomatoes, and Gorgonzola Dressing
8

NORTHWEST SIGNATURE PRIME RIB SALAD

Slow-Roasted Prime Rib, Bleu Cheese Dressing and Crumbles, Cherry Tomatoes, Balsamic Syrup, Roasted Hazelnuts, and Shoestring Fried Sweet Onions on Baby Greens
18

SOUTHEAST ASIAN CHICKEN SALAD

Roasted Chicken, Snow Peas, Napa Cabbage, Romaine, Scallions, Cilantro, Almonds, Orange Segments, and Crispy Wontons with Sesame Soy Vinaigrette
15

SEASONAL FRUIT AND SPINACH SALAD

Spinach and Seasonal Fruit with Raisin Red Wine Vinaigrette, Candied Nuts, Asiago Cheese, and Berry Crème Fraiche
6

TO ANY SALAD: ADD 3 PRAWNS OR CHICKEN FOR \$6

ALL STEAKS, SANDWICHES, BURGERS, AND WRAPS ARE SERVED WITH YOUR CHOICE OF SALAD, FRENCH FRIES, STEAK FRIES, OR SWEET POTATO FRIES. UPGRADE TO A BOWL OF SOUP FOR \$2. PLEASE ASK YOUR SERVER FOR OUR VEGETARIAN AND GLUTEN-FREE ENTRÉE OPTIONS.

LUNCH

STEAKHOUSE BURGER

1/2 Pound American Kobe Burger with Aged White Cheddar, Heirloom Tomato, Mustard Aioli, Tomato Jam, Shoestring Sweet Onions, Thick-Sliced Bacon, and Butter Lettuce

13

SOUTHWEST WRAP

Chipotle Aioli, Roasted Red Peppers, Baby Garden Lettuce, Avocado Corn Salsa, Pepper Jack Cheese, and Your Choice of Steak or Grilled Chicken in a Spinach Wrap

12

SLOW BBQ PULLED PORK SANDWICH

Tender Pulled Pork Tossed in House BBQ Sauce on a Toasted Ciabatta Roll with Gruyère and served with a Creamy Citrus Slaw

13

NORTHWEST SIGNATURE PRIME RIB SANDWICH

Wood-Grilled Prime Rib on Rustic Country Ciabatta with Glazed Gruyère, Caramelized Onions, Fortified Veal Jus, and Horseradish Aioli

16

GRILLED SAGE WALNUT CHICKEN AND APPLE SANDWICH

Grilled Marinated Chicken Breast with Gruyère, Sage Pesto, Apples, Wilted Spinach, and Balsamic Glaze on a Toasted Ciabatta Roll

13

CRAB MELT

Dungeness Crab, Smoked Bacon, Grilled Tomato, and Chive Aioli on Sourdough Topped with Glazed Aged White Cheddar

16

ALL STEAKS ARE AGED TO PERFECTION AND COOKED TO MEDIUM RARE UNLESS OTHERWISE SPECIFIED.



STEAKS

FILET MIGNON

6 oz 34
8 oz 38

SIGNATURE NEW YORK

10 oz 32

NORTHWEST SIGNATURE RIB EYE

12 oz 36
16 oz 46

SIGNATURE COWBOY CUT

54

8 OZ SIRLOIN

24

EXTRAS

Prawns (3) 6
Blue Cheese 3
Onions & Mushrooms 3
Blackened 3
Oscar Style 6

SAUCES

T's Steak Sauce
Balsamic Demi
Gorgonzola Cream
Fortified Veal Jus
Diane Sauce

WHAT TEMPERATURE ARE YOU ASKING FOR IN A STEAK?

BLUE RARE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
70°	80°	120°	135°	150°	165°
COLD RED	COOL RED	WARM RED	WARM PINK	LITTLE PINK	COOKED THROUGH

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THANK YOU FOR SHARING YOUR AFTERNOON WITH US.

CHEF ELI GIL AND SOUS CHEF JOSE MILANES