

SHAREABLES

Perfect as appetizers, sides, or try 2-3 to create your own custom meal.

CRAB DIP

Creamy warm dip made with Oregon bay shrimp, sweet red crab, roasted Fresno chilies, Parmesan cheese and artichoke hearts. Served with grilled Wild Wheat baguette. 12.99

CHEESE CURDS

Cheddar cheese curds, fried golden brown. Served with chipotle dipping sauce. 8.99

HUMMUS PLATE

Homemade garlic hummus topped with roasted red pepper relish, a drizzle of olive oil, warm pita and cool cucumber slices. 7.99

BUFFALO WINGS

Crispy fried wings and drumettes tossed in spicy garlic buffalo sauce. Served with celery and ranch dipping sauce. 11.99

COCO PRAWNS

Prawns with crispy coconut-panko batter fried golden brown. Served with a sweet chili mayo dipping sauce. 11.99

CHAR ROASTED BRUSSELS SPROUTS

Charred Brussels tossed in lemon vinaigrette, drizzled with roasted red pepper coulis, topped with toasted almonds and queso fresco. 8.99

CRISPY CURRY CAULIFLOWER

Flash-fried cauliflower dusted with curry salt. Served on spicy Sriracha yogurt. 8.99

SWEET RED CRAB CAKES

Sweet red crab cakes pan fried golden brown, topped with cucumber fennel slaw atop spicy Sriracha yogurt. 12.99

SPICY MAC BALLS

Crispy panko-coated habanero mac and cheese fried to a golden brown. 7.99

LEMON HERB CHICKEN SKEWERS (3)

Chicken skewers marinated in zesty charmoula herb sauce, served atop roasted garlic and sun-dried tomato quinoa with charred lemon. 9.99



Sweet Red Crab Cakes



Steak & Blue Cheese Salad



Char Roasted Brussel Sprouts

SOUPS & SALADS

SALAD ADD-ONS:

Salmon 6.99 Prawns 6.99 Lemon Herb Chicken Skewers (2) 3.99
Steak 6.99 Bacon 1.50 Chicken Breast 4.99

Creamy Tomato Basil 5.49/6.99

Homemade Soup of the Day 5.49/6.99

EASTLAKE CHOP CHOP

Crisp ribbon-cut romaine lettuce, chopped chicken breast, bacon, blue cheese crumbles, grape tomatoes, cucumbers and herbs tossed in buttermilk herb dressing. 10.99/14.99

CLASSIC CAESAR SALAD*

Chopped hearts of romaine topped with shaved Parmesan and croutons. Tossed in creamy Caesar dressing. 7.99/10.99

HOUSE SALAD

Mixed greens, cucumber, tomato, croutons and feta cheese tossed in honey balsamic dressing. 6.99/10.99

STEAK & BLUE CHEESE SALAD*

Grilled black pepper coriander crusted pub steak on romaine with sautéed mushrooms, frizzled onions, grape tomatoes and blue cheese crumbles. Tossed with a blue cheese vinaigrette. Served with a garlic crostini. 16.99

BABY KALE SALAD

Baby kale, quinoa, roasted yellow beets, candied walnuts, pickled red onion, cucumber, fennel and feta tossed in lemon herb vinaigrette. 13.99

Attention valued guests: We support the recent initiative to amend the state minimum wage and benefits. A living wage surcharge of 2.9% will be added to all checks. Please ask your server if you have any questions. Thank you!

GOURMET BURGERS & MORE

Burgers served on **local, organic fresh** made buns with **house-made Grills Salt seasoned bottomless fries**.
Sub Gardenburger or chicken breast no charge. **Sub 8oz Steakhouse Kobe patty for \$1.**
Sub soup, Caesar*, house salad or sweet fries for \$1. **Start with a Caesar*, house salad, or cup of soup for 4.99**

CHEESY CLASSIC BURGER*

Kobe beef chuck patty topped with Cheddar and Swiss cheese, lettuce, tomato, onion, pickles and 1,000 Island dressing. 13.99 **Add bacon for 1.5**

BACON BACON BURGER*

Kobe beef chuck patty topped with melted aged white cheddar, spicy fried bacon, bacon ranch dressing, tomato, lettuce and pickled onions. 14.99

BAMB BURGER*

Grilled house-made beef and lamb patty, seasoned with herbs and spices. Topped with arugula, roasted Roma tomatoes, feta cheese, crispy prosciutto and pesto mayo. 14.99

STEAKHOUSE MUSHROOM SWISS BURGER*

8oz Steakhouse Kobe patty with Swiss cheese, roasted mushrooms, garlic butter caramelized onions and zesty steakhouse sauce. 15.99

PRIME DIP*

Thin sliced, house roasted tender beef with melted Swiss and herb mayo on a Wild Wheat baguette. Served with hot au jus. 14.99

Add grilled onions and mushrooms for a buck each to make an ULTIMATE prime dip.

ALOHA BURGER*

Kobe beef chuck patty, Cheddar, grilled pineapple, iceberg lettuce, tomato, mayo, teriyaki glaze. 13.99

BRONCO BUSTER BURGER*

8oz Steakhouse Kobe Patty, bacon, Cheddar, fried onion straws, Bibb lettuce, tomato, pickles and BBQ sauce. 15.99

TREE HUGGER

Gardenburger patty, Swiss cheese, fresh avocado, Bibb lettuce, tomatoes, onion and pesto mayo on an organic burger bun. 13.99

GREENLAKE CHICKEN CLUB

Grilled chicken breast, crisp bacon, Swiss cheese, roasted Roma tomatoes, lettuce and chipotle mayo on a Wild Wheat baguette. 13.99

CRISPY PACIFIC COD TACOS

Cornflake panko-cruste fried cod in flour tortillas and chipotle lime crema. Topped with shredded cabbage, pickled onion and avocado. Served with chips and salsa fresca. 14.99

GUAJILLO PORK TACOS

Banana leaf and guajillo chili sauce braised pork, on corn tortillas with chipotle lime crema. Topped with shredded cabbage, pickled onion, and queso fresco. Served with chips and salsa fresca. 13.99

ALASKAN COD & CHIPS

Cornflake and panko-cruste cod fried golden brown. Served with crispy fries, malt vinegar coleslaw and dill tartar sauce. 14.99



Bronco Buster Burger



Guajillo Pork Tacos



Alaskan Cod & Chips

PLATES

Start with a Caesar*, house salad, or cup of soup for 4.99

LEMON GRILLED STEELHEAD SALMON

Simply grilled with olive oil, served over roasted red potatoes and seasonal veggies. Topped with cucumber fennel slaw and lemon herb vinaigrette. 19.99

CHICKEN & WAFFLES

Golden malted waffle topped with over 1/2 lb of fried chicken. Your choice of **Traditional** or **Nashville HOT**. Drizzled with bourbon black pepper syrup and house-made hot sauces on the side. 15.99

3 PIG MAC & CHEESE

Gobetti pasta tossed with bacon in sharp white cheddar sauce topped with bread crumbs, tender house-made kalua pork and crispy prosciutto. 15.99

CHICKEN LINGUINE ALFREDO

Grilled chicken breast with artichoke hearts, capers, and spinach tossed in creamy Alfredo sauce. Served with garlic bread crostini. 15.99

BOURBON MUSTARD MEATLOAF

Seared homemade meatloaf topped with tangy bourbon mustard glaze. Served with creamy mashers, seasonal veggies and crispy fried onions. 16.99

STEAK FRITES*

Cracked pepper and coriander cruste 7oz Hanger steak grilled to your liking. Served with garlic Parmesan herb fries and zesty house-made steak sauce. 20.99

**Eating raw or undercooked foods may increase your risk of foodborne illness.*

COCKTAILS

LONDON SAGE

Beefeater Gin, elderflower liqueur, lemon juice, simple syrup and sage. Shaken and served up. 10

RASPBERRY LEMON FIZZ

Limoncello and fresh raspberry puree topped with Chloe Prosecco. 9

PRICKLY PEAR MARGARITA

Hornitos Plata Tequila, triple sec, fresh margarita mix and Prickly Pear purée served on the rocks. 9

HIBISCUS COOLER

Blueberry Hibiscus Rishi Tea infused vodka, lemonade and soda with a squeeze of lime. 7.5

SWEET TENNESSEE

Jim Beam Honey Bourbon and lemonade shaken with fresh rosemary. Served on the rocks with a splash of soda. 7.5

GREENLAKE MARGARITA

Sauza Gold Tequila, triple sec and fresh margarita mix served on the rocks with house made cilantro-lime salt. 7.75

SPICED MINT JULEP

House spice infused bourbon, mint and Sprite. Served on the rocks. 7.5

WINE

House Red 6.95

14 Hands Cabernet (WA) 7.75/30

Skyfall Cabernet (WA) 9.25/36

Columbia Composition Red Blend (WA) 8.5/32

Columbia Crest Grand Estates Merlot (WA) 7.75/30

Erath Pinot Noir (OR) 10.5/39

House White 6.95

Waterbrook Reserve Riesling (WA) 7.25/28

Columbia Chardonnay (WA) 8.25/32

Santa Cristina Pinot Grigio (IT) 8.25/32

Brancott Estate Sauvignon Blanc (NZ) 7.5/29

Chloe Prosecco (IT) 7.75/30

Torres Rose (ES) 7.5/29

BEER

Ninkasi Brewing (Eugene, OR)

Alaskan Brewing (Juneau, AK)

Pyramid Hefeweizen (Seattle, WA)

Bale Breaker Brewing (Yakima, WA)

Black Raven Brewing (Redmond, WA)

Boundary Bay (Bellingham, WA)

Chuckanut Pilsner (Bellingham, WA)

Rotating Cider

Rotating IPA

Seasonal Brew

Beer Flight 7.99

BOTTLES & CANS

Rainier Tall Boy 4

Schofferhofer Grapefruit Hefeweizen (16oz) 6.5

Ghost Fish Vanishing Point Pale Ale (16oz) GF 7.5

Corona (16oz) 5.5

Coors Light (12oz) 4.5

Clausthauler Non-Alcoholic 4.5

FOR ALL AGES NON-ALCOHOLIC

RED BASIL LEMONADE

Fresh basil, cucumber, organic strawberry lemonade, soda water. 5

GREENLAKE ICED COFFEE

Chilled Caffé Vita coffee, DaVinci vanilla syrup, cream, homemade whipped cream, cocoa powder. 4.5

BOTTOMLESS SODAS

Coke, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale, Gold Peak Iced Tea. 3.49

Fresh OJ & Grapefruit (no refill) 3.99

Fresh Lemonade & Strawberry Lemonade (22oz, no refill) 4.59

Arnold Palmer (1 refill) 3.99

Caffé Vita Coffee 3.49

Rishi Organic Hot Teas 3.49