



Menu

Famous House Fries - \$7.50

Rosemary Garlic Truffle Fries
Served with Mesquite Aioli

Coconut Shrimp - \$15.95

Six Breaded Deep-Fried
Shrimp over Coconut Lime Rice
with Korean Barbecue and
Sweet Chili Dipping Sauces

Warm Brie - \$14.95

Double Cream Brie with Toasted
Walnuts, Grand Mariner Brown
Butter, Honey and a Balsamic Glaze
with Sliced Baguette

Mixed Green - \$7.50

Chopped Romaine with Arugula, House
Apple Cider Vinaigrette, Tomatoes,
Cucumbers, Shaved Carrots, Smoked
Tillamook Cheddar & Homemade
Croutons

Simple Caesar - \$7.50

Caesar Dressing, Shaved
Parmesan Cheese &
Homemade Croutons

Storm's Famous Salmon - \$34.95

Salmon Lightly Smoked and Pan Fried with Lemon Butter, Truffle Garlic Mashed
Potatoes and Chef's Choice Grilled Vegetable

Prime Rib Dinner - \$38.95 - NO WAIT OPTION



While Supplies Last - Slow Roasted with Kosher Salt, Fresh Minced Garlic
and Rosemary Served with an Idaho Baked Potato and Horseradish Cream,
Au jus, & Chef's Choice Grilled Vegetable

Buffett - \$18.95

Available Inside - NO WAIT OPTION

Half Pound Ground Beef Patty with Melted Cheddar or Swiss Cheese and a variety of toppings:
Lettuce, Tomato, Grilled Onions, Sautéed Mushrooms, Pickles and Hickory Smoked Bacon.

Includes our Famous Rosemary Garlic Truffle Fries with Mesquite Aioli and Ketchup

Mixed Green Salad with chopped romaine and arugula, tomatoes, cucumbers, shaved carrots, smoked
Tillamook cheddar & homemade croutons. Choice of Blue Cheese, Ranch or House-Made Vinaigrette
Dressing

Chicken Strips

*One time through per person, Gluten Free Bun or Chicken Breast Available Upon Request