

APPETIZERS & STARTERS

SPINACH AND ARTICHOKE DIP

Three cheese, chopped artichoke hearts and spinach baked with tortilla chips. 10

MOZZARELLA MARINARA

Our house specialty, hand breaded deep-fried mozzarella. Served with marinara and ranch. 8

BUFFALO ROLLS

Hand Rolled. Chicken, cheddar, buffalo sauce, fried, BBQ ranch. 9

ASIAN NACHOS

Wontons, mozzarella, chicken, peanut sauce, wasabi cream, tomatoes, and green onions. 9

FIRECRACKER SHRIMP

Tempura breaded flash fried shrimp tossed in our spicy cream sauce. 14

FLATBREADS

Wild Mushroom Ricotta Mozzarella-- Sausage Fennel Ricotta Mozzarella 9

SOUP AND SALAD

SALAD DRESSING CHOICES: RANCH, BLEU CHEESE, 1000 ISLAND, HONEY MUSTARD, CAESAR, ITALIAN, BALSAMIC OR HUCKLEBERRY VINAIGRETTE.

CRAB AND LOBSTER BISQUE

Dungeness crab, Maine lobster, charred corn, sherry and cream. Made in house from scratch! CUP 7 BOWL 9

FRENCH ONION SOUP

House made beef bouillon broth, baked with sliced baguette and swiss. 6

CHICKEN TORTILLA SOUP

Chicken, Anaheim and Jalapeno peppers, onion and tomato in our seasoned chicken broth with Cotija cheese, corn tortilla strips and cilantro. 6.5

CAESAR SALAD

Chopped romaine, parmesan cheese, garlic croutons in Caesar dressing. 9
Add Chicken 2 Add Wild Alaskan Salmon or Prawns 4

ASIAN CHICKEN SALAD

Greens, chicken, mai fun noodles, almonds, green onions, tomatoes, cucumbers and sesame seeds. With ginger soy dressing. 11

TOSSED COBB SALAD

Fresh greens with chicken, bacon, onions, avocado, tomato, egg, and bleu cheese crumbles. Bleu Cheese dressing on the side. 11

SALMON SALAD

Chopped greens, seared salmon, toasted almonds, diced tomatoes, and red onions. With an apple vinaigrette. 13

FRESH PASTA

ITEMS BELOW ARE SERVED WITH YOUR CHOICE OF GREEN OR CAESAR SALAD AND BREAD.

BUTTERNUT SQUASH RAVIOLI

Butternut ravioli, parmesan, sun dried tomatoes, pesto, basil garlic cream. 21

LINGUINE CARBONARA

Smoked bacon, linguine, cream sauce, parmesan cheese and green onions. 18

MUSHROOM AND ZUCCHINI FETTUCCINE

Mushrooms and zucchini tossed with pappardelle noodles in our garlic cream sauce. 19

SHRIMP AND HOTLINKS

Sautéed prawns, andouille sausage, penne pasta, chipotle cream, diced tomatoes and scallions. 19

SHRIMP ANGEL HAIR PASTA

Shrimp, shiitake and crimini mushrooms in a garlic cream sauce. 22

COUGAR GOLD MAC AND CHEESE

Grilled chicken and penne tossed with Cougar Gold cheese and baked till golden brown. 16

HOUSE MADE LASAGNA

Mozzarella, Parmesan, ricotta, mushroom bolognese and Alfredo pappardelle. 16

SMOKED SALMON TORTELLINI

Smoked salmon, spinach, and tortellini tossed in our garlic cream sauce. 20

FROM THE LAND

ITEMS BELOW COME WITH YOUR CHOICE OF GREEN OR CAESAR SALAD.

CHICKEN PARMESAN

Breaded chicken breast, marinara sauce, mozzarella and parmesan with a side of fettuccine alfredo. 17

PRIME BEEF STROGANOFF:

Prime rib, beef broth, mushrooms, sour cream atop egg noodles. 19

FILET MIGNON

Bacon wrapped Filet, with fresh vegetables and roasted red garlic mashed potatoes. 32.

MEATLOAF & MASHED POTATOES:

House made, mashers, beef gravy, vegetables. 17

CHICKEN POT PIE

Baked fresh daily. A house specialty, with generous portions of fresh white meat chicken, fresh vegetables and a rich creamy sauce. 16

COUGAR RIB EYE

Grilled rib eye topped with mushrooms and a Cougar Gold cheese butter. Served with roasted red mashed potatoes and chefs vegetables. 30

FROM THE SEA

ITEMS BELOW COME WITH YOUR CHOICE OF GREEN OR CAESAR SALAD.

DUNGENESS CRAB CAKES

Fresh dungeness crab, Canadian rock shrimp, red bell pepper, bread crumbs and red pepper aioli. Comes with chefs vegetables and rice pilaf. 24

BLACKENED HALIBUT

Alaskan halibut, blackened on a bed of cabbage, with wild rice pilaf and chefs vegetable. 25

CARAMELIZED SALMON

Wild Alaskan Coho, caramelized and finished with an orange hollandaise. With rice pilaf and seasonal vegetables. 23

FISH N CHIPS

Hand breaded Alaskan cod in Japanese panko bread crumbs, served with fries and tarter. 13

BURGERS

ALL BURGERS COME WITH YOUR CHOICE OF FRIES, GREEN OR CAESAR SALAD. ADD CUP OF BISQUE 2 OR SWEET FRIES 1.

BBQ CHICKEN BURGER

Grilled chicken breast topped with BBQ sauce, cheddar cheese, lettuce, tomato, onion and mayo. 11

BANYANS BURGER

Grilled and topped with hickory smoked bacon and Cougar Gold cheese sauce, lettuce, tomato, onion and mayo. 13

SALMON BURGER

Seared Atlantic salmon, avocado, lettuce, tomato and red pepper aioli on a toasted bun. 14

MUSHROOM SWISS BURGER

Topped with sautéed mushrooms and Swiss cheese. Lettuce, tomato, onion, and mayo. 11

SPECIALTIES

SHRIMP TACOS

Seared shrimp, cotija cheese, cabbage, tomato, onion, cilantro and crema. Served with guacamole, salsa and chips. 12

FISH TACOS

Fried cod, cotija, tomatoes, onions, cabbage, cilantro and crema. Guacamole, salsa and chips. 12

TRI TIP DIP

Roasted tri tip with sautéed mushrooms and swiss cheese on toasted baguette. Served with Au Jus. 13

PLEASE NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.