



STARTERS

Seafood Stuffed Avocado

Avocado halves stuffed with crab, shrimp, black beans, tomato and corn. Served with white corn tortilla chips. \$13.50



Dungeness Crab & Artichoke Dip

Dungeness crab and artichoke hearts in a cream cheese Mornay sauce with slices of baguette bread. \$16 (extra bread \$2)

Jumbo Coconut Shrimp

Hand breaded jumbo shrimp with coconut, flash fried until golden brown and served with orange marmalade. \$15

Lettuce Wedges

Iceberg lettuce wedges topped with hard boiled egg, bacon bits, tomato and served with bleu cheese dressing. \$9



Flash Fried Calamari

Lightly breaded and flash fried, accompanied by sambal aioli and ginger ponzu dipping sauces. \$15

Tomato & Mozzarella Bruschetta

Fresh mozzarella, tomatoes, and basil served atop grilled bruschetta, drizzled with a balsamic reduction. \$14

All sandwiches, burgers, and wraps are served with french fries.
Substitute soup, side salad, or fruit for \$1
Substitute gluten free bread on all sandwiches and burgers for \$2

SANDWICHES & BURGERS

Applewood Smoked French Dip Sandwich

Thin slices of Applewood smoked prime rib served on a toasted baguette with au jus and choice of Swiss, provolone or pepperjack cheese. \$17

Classic Cheeseburger

Charbroiled Angus burger with lettuce, tomato, onion, pickles and mayo on a toasted Kaiser bun. Includes choice of cheese. \$14

Blackened Chicken or Prime Rib Sandwich

Charbroiled chicken breast or prime rib cooked on a cast iron skillet and with blackening spices, topped with lettuce, tomato, onion and mayo on a toasted baguette.
Chicken \$14.50 - Prime Rib \$17.50

ENTRÉE SALADS

Quinoa Salad

A bed of quinoa and fresh vegetables with raspberry vinaigrette dressing. \$14
(Add shrimp for \$5)



Asian Chicken Salad

Charbroiled chicken breast with celery, almonds, wontons, Mandarin oranges, and sesame dressing. \$16 (LS \$12.50)

Greek Salad

Mixed greens with cucumber, red onion, pepperoncinis, feta cheese, tomatoes and Kalamata olives and a housemade Greek dressing. \$14.50 (LS \$12)

BBQ Chicken Salad

Charbroiled chicken breast with tomatoes, mozzarella, roasted corn salsa, onion straws and BBQ or bleu cheese ranch. \$16.50 (LS \$13.50)

Apple Walnut Salad

Fresh apples, dried cranberries, candied walnuts and feta cheese with house made raspberry vinaigrette dressing. \$14.50 (LS \$12)

Shrimp & Avocado Salad

Grilled shrimp with avocado, corn, black beans and wonton strips served over mixed greens with cilantro lime dressing. \$17.50 (LS \$13.50)

Autumn Salad

Fresh apples, pears, bacon, cranberries, and feta tossed with romaine in a creamy poppyseed dressing. \$14.50 (LS \$12)



Caesar Salad

Freshly chopped romaine tossed with a classic Caesar dressing, parmesan and sourdough croutons.
Blackened Chicken \$15 (LS \$12)
Blackened Salmon \$18 (LS \$15)

Classic Cobb Salad

Charbroiled chicken breast with avocado, olives, bacon bits, hardboiled egg, tomatoes, and bleu cheese crumbles. \$16.50 (LS \$13.50)

**LS denotes Lighter Side portions of our entrée salads*



Signature Selection

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*



DINNER FAVORITES


All entrées in the Dinner Favorites section of the menu are served with the sides as listed.

Yucatan Spicy Seafood Capellini

Shrimp, clams, tomatoes over Capellini pasta with a homemade spicy Yucatan red sauce. Served with garlic bread. \$22



NEW

Jumbo Shrimp or Chicken Yakisoba 

Garlic, celery, red onions, carrots, mushrooms, and bell peppers tossed with Asian soba noodles and house made teriyaki sauce. Served with soup or dinner salad. Shrimp \$19 - Chicken \$18

Classic Fettuccine

Fettuccine tossed with garlic, white wine and Alfredo sauce. Served with garlic bread. Chicken \$18 - Seafood \$21

Poke Bowl

Tower of Ahi tuna and vegetables over white rice topped with wontons and drizzled with wasabi aoli. \$15



NEW

Ale Battered Fish & Chips

Ale battered cod with fries, tartar sauce and lemon wedges. \$19

Quinoa Chicken

Chicken breast breaded with quinoa and topped with dijon alfredo. Served with seasonal vegetables and corn salsa rice. \$14



NEW

ENTRÉES

All dinner entrées are served with TWO SIDES, including your choice of baked potato, garlic mashed potatoes or French fries AND soup, dinner salad, or seasonal vegetables.

Mango & Gorgonzola Rib-Eye

12oz Rib-Eye topped with melted gorgonzola and mango salsa. \$32



NEW

Applewood Smoked Prime Rib 

(Available Thursday - Saturday only)

House specialty is lightly smoked with Applewood chips and served with au jus and creamy horseradish.

8oz - \$24 12 oz - \$29 16oz - \$33

Buerre Blanc Stuffed Salmon

Salmon filet stuffed with Dungeness crab and topped with a sundried tomato buerre blanc. \$29



Charbroiled Salmon Filet

A northwest favorite, our salmon filet is served lightly seasoned and charbroiled. \$23

Jumbo Coconut Shrimp

Six jumbo shrimp battered and breaded, then flash fried until golden brown. Accompanied with orange marmalade and lemon. \$22

Steak Oscar

6-oz. sirloin steak with crab meat topped with bernaise sauce and served with asparagus. \$26

 Signature Selection

The Lighter Side Menu features a number of Apple Tree favorites in smaller portions. Lighter side entrées are served with your choice of seasonal vegetables, dinner salad, baked potato, garlic mashed potatoes or french fries.

6oz. Applewood Smoked Prime Rib

(Available Thursday - Saturday only)

A small cut of our famous prime rib, lightly smoked with Applewood chips and served with au jus and horseradish. \$20

6oz. Charbroiled Salmon Filet

Seasoned and charbroiled salmon filet. \$18

Chicken Fettuccine

Sauteed chicken breast, fresh garlic tossed with Alfredo sauce and fettuccine noodles and served with garlic bread only. \$15

Ale Battered Fish

Two pieces of cod flash fried until golden brown. \$15

Vegetarian Yakisoba

Pan seared garlic, celery, red onions, carrots, bell peppers and mushrooms tossed with Asian soba noodles and our house made teriyaki sauce. \$13

7-oz. Charbroiled Sirloin Steak

Seasoned with garlic and spices. Grilled to order. \$18

Quinoa Chicken

Quinoa breaded chicken served with seasonal vegetables and white rice. \$13