

BREAKFAST MENU

Meat Lover's Omelet

Three egg omelet filled with choice of ham, sausage or bacon topped with shredded cheese. Served with hashbrowns or fruit, and toast or apple muffin. \$12.50

Country Omelet

Three egg omelet filled with ham, mushrooms, peppers, onions, and cheese. Served with hashbrowns or fruit, and toast or apple muffin. \$12.50

Garden Lover's Omelet

Three egg omelet filled with mushrooms, tomatoes, olives, peppers, and onions, topped with cheese. Served with hashbrowns or fruit, and toast or apple muffin. \$11.50

Eggs Benedict

Poached eggs over an English muffin and grilled ham topped with hollandaise sauce. Served with hashbrowns or fruit. \$12 (half order \$8)

Two Egg Breakfast

Two eggs served any style with choice of hashbrowns or fruit, and toast or apple muffin. \$8

Apple Tree Skillet

Three scrambled eggs, cheese, mushrooms, peppers, onions and choice of meat with country potatoes. Served with toast or apple muffin. \$11.50

Steak & Eggs

Choice 6oz ball tip steak charbroiled to order and served with two eggs, hashbrowns or fruit, and toast or apple muffin. \$15

Breakfast Burrito

Scrambled eggs with sausage, onions, bell peppers, cheddar cheese, and salsa. Served with hashbrowns or fruit. \$10

Buttermilk Pancakes

Two pancakes served with butter and hot maple syrup. \$6 (half order \$4)

Hot Oatmeal

Hearty bowl of oats with raisins and brown sugar. Served with fruit. \$7

Biscuits and Eggs

Two eggs any style with a split buttermilk biscuit smothered in country sausage gravy. \$10

Biscuits and Gravy

Two buttermilk biscuits smothered with country gravy. \$8 (half order \$6)

Best Birdie

Two eggs any style with choice of sausage, bacon, or ham. Served with hashbrowns or fruit, and toast or apple muffin. \$11

Crispy Sweet French Toast

Thick Pullman bread coated with frosted flakes, dipped in egg, and grilled to perfection. \$9 (half order \$6)

Apple Stuffed French Toast

Thick Pullman bread coated with frosted flakes, dipped in egg, and stuffed with cinnamon apples. \$10

Breakfast Sides

Ham, Bacon or Sausage	\$3.50
Hashbrowns	\$3.00
Buttermilk Biscuit	\$2.50
Toast or English Muffin	\$2.50
Fruit	Small - \$3.00 Large - \$5.50
Single Pancake.....	\$3.00
Single French Toast.....	\$3.00
Homemade Apple Muffin.....	\$1.75
Single Egg Any Style.....	\$2.50
Two Eggs Any Style	\$4.00
Hollandaise Sauce or Country Gravy.....	\$2.50
Cheese	\$1.50
Avocados.....	\$2.00
Apple Filling	\$2.50
Salsa or Sour Cream	\$1.00



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

LUNCH MENU

Please limit your stay to 90 minutes as to allow for other people to dine. Thank you.

STARTERS

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

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

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

Lettuce Wedges
Iceberg lettuce wedges topped with hard boiled egg, bacon bits, tomato and served with bleu cheese dressing. \$10

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

Applewood Smoked French Dip 
Thin slices of Applewood smoked prime rib served on a toasted baguette with au jus and your choice of swiss, cheddar, provolone or pepperjack cheese. \$17

Birdie BLT
Your choice of toasted bread with smoked bacon, lettuce, tomato, and mayonnaise. \$13

King of Clubs
Smoked ham and turkey breast, swiss and cheddar cheese, bacon, lettuce, tomato, and mayonnaise on triple decker toasted white bread. \$15.50

WRAPS

Chipotle Turkey Wrap
Smoked turkey, roasted corn salsa, chipotle mayo, lettuce, and shredded cheese tossed in a Garlic Herb Tortilla. \$14

Club Wrap
Ham, smoked turkey, bacon, lettuce, tomato, swiss, cheddar, and mayo tossed in a Garlic Herb Tortilla. \$14

FLATBREADS

Greek Pizza
Flatbread pizza with roasted pepper sauce, gyro meat, Kalamata olives, red onion, feta cheese and a cheese mix with a dinner salad. \$12

Chicken Alfredo Pizza
Flatbread pizza with smoked chicken, Alfredo sauce, cheese mix, fresh mozzarella, artichokes and fresh basil with a dinner salad. \$12

ENTRÉE SALADS

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)

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

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)

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

*LS denotes Lighter Side portions of our entrée salads

ENTRÉES

Jumbo Shrimp or Chicken Yakisoba
Pan seared shrimp or chicken with garlic, celery, red onions, carrots, mushrooms, and bell peppers tossed with Asian soba noodles and house made teriyaki sauce.
Shrimp \$15 - Chicken \$13

Ale Battered Fish and Chips
Golden fried, beer battered cod with French fries, tartar sauce, and fresh lemon wedges. \$16

Chicken or Mahi Mahi Tacos
Three corn tortillas filled with choice of chicken or mahi mahi, cilantro, shredded lettuce, and mango salsa. Served with corn salsa rice. Available lightly beer battered, blackened, or grilled.
Chicken \$14
Mahi Mahi \$16

Mandarin Rice Bowl
Crispy boneless chicken bites or jumbo shrimp tossed with mandarin orange sauce and vegetables atop a bed of white rice. Shrimp \$15 - Chicken \$13.50

BURGERS

Build Your Own Burger
Charbroiled Angus burger with choice of cheese and any of the following toppings. \$14 (Add \$1 per topping)
(Substitute vegetarian patty for \$2)

• Bacon	• Avocado	• Onion Rings
• Pineapple	• Ham	• Mushrooms
• Fried Egg	• Caramelized Onions	

Avocado Chicken Burger
Grilled chicken with bacon, avocado, lettuce, tomato, mango salsa, pepperjack, and mayo served on a toasted Kaiser bun. \$14

 Signature Selection

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DINNER MENU

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Seafood Stuffed Avocado

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

Lettuce Wedges

Iceberg lettuce wedges topped with hard boiled egg, bacon bits, tomato and served with bleu cheese dressing. \$10

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

BURGERS & SANDWICHES

Applewood Smoked French Dip

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

Build Your Own Burger

Charbroiled Angus burger with choice of cheese and any of the following toppings. \$14 (Add \$1 per topping)
(Substitute vegetarian patty for \$2)

- Bacon
- Avocado
- Onion Rings
- Pineapple
- Ham
- Mushrooms
- Fried Egg
- Caramelized Onions

Avocado Chicken Burger

Grilled chicken with bacon, avocado, lettuce, tomato, mango salsa, pepperjack, and mayo served on a toasted Kaiser bun. \$14

ENTRÉE SALADS

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)

Classic Cobb Salad

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

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)

Asian Chicken Salad

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

*LS denotes Lighter Side portions of our entrée salads

ENTRÉES

Jumbo Shrimp or Chicken Yakisoba

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

Ale Battered Fish and Chips

Golden fried, beer battered cod with French fries, tartar sauce, and fresh lemon wedges. \$19

Quinoa Chicken

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

Mandarin Rice Bowl

Crispy boneless chicken bites or jumbo shrimp tossed with mandarin orange sauce and vegetables atop a bed of white rice.
Shrimp \$15 - Chicken \$13.50

Classic Fettuccine

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

The following entrées include two sides. Choose from baked potato, mixed vegetables French fries, or dinner salad.

Applewood Smoked Prime Rib

(Available Wednesday - 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

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

Mango & Gorgonzola Rib-Eye

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

Steak Oscar

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

Surf & Turf

7-oz. sirloin steak caprese style with four jumbo shrimp sautéed with garlic butter wine. \$30

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