

Appetizers

Shrimp Cocktail Delicate bay shrimp with celery & cocktail sauce	8.95	Fried Chicken Wings Served with carrots, celery & Ranch dressing	11.75
Prime Rib Sliders* Three sliders made with our juicy "Double R Ranch" prime rib and served with creamy horseradish sauce	12.95	Salmon Sliders* Petite sliders of Wild Alaskan Salmon. Seared and topped with slaw and homemade tartar sauce	12.95
Coconut Prawns Four large, crispy coconut prawns served with sweet chili dipping sauce	12.75	Pan-fried Oysters* Six fresh oysters pan-fried, served with cocktail sauce and homemade tartar sauce	12.95
Quesadilla cheese, onion, olives, tomatoes, choice of Shrimp, Chicken or beef	11.95	Steamer Clams Tender Northwest steamer clams steamed traditionally with white wine, herbs and garlic butter	13.95
Crispy Onion Rings Golden brown, served with Ranch dipping sauce	7.95	Fried Calamari Fried crispy and served with sweet chili sauce	12.75
Oyster Shooters * Five fresh chilled local oysters with cocktail sauce, touch of horseradish	10.95	Islander Nachos Melted cheese, seasoned ground beef, topped with, onions, tomatoes, olives and fresh pico de gallo salsa. Add side of guacamole, \$2.95	12.95

Soups & Salads

Homemade Clam Chowder- The Islander's famous creamy clam chowder recipe!

Cup..... 6.95 Bowl.....8.95

Small Dinner Salad- A choice of our tossed house bleu cheese topped with Bacon bits, Caesar salad garnished with bay shrimp, Or Asian sesame Salad.....7.95

Fresh Entrée Salads

Asian Chicken Salad Crispy romaine and cabbage tossed with sliced chicken, mandarin oranges, crispy noodles, almonds, carrots Craisins and sweet sesame dressing	16.95
Blue Cheese Bay Shrimp Salad* Crispy romaine lettuce tossed with shrimp, diced tomatoes and blue cheese dressing	17.75
Shrimp Louie Salad Julienne lettuce, chilled Bay Shrimp, egg, tomatoes, sliced cucumber and sliced olives, traditionally with Thousand Island dressing served on the side	18.95
Seared Salmon Caesar* Crispy romaine lettuce tossed with parmesan cheese, garlic croutons and Caesar dressing with a petite seared salmon fillet	19.95

Islander Taco Salad*

Crispy lettuce, topped with seasoned beef, cheddar cheese, tomatoes, olives, green onions and sour cream served traditionally in a fried tortilla shell served with a side of Thousand Island dressing and chips and fresh pico de gallo!! **17.95**

18% gratuity added to parties of 6 or more 10% automatic gratuity for all To-Go Orders

Split plate with extra portion of mashed potatoes and vegetables \$4.95

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Northwest Seafood

Each dinner comes with a choice of tossed Bleu Cheese topped with bacon bits, Caesar salad topped with bay shrimp or Asian sesame salad or cup of homemade Clam Chowder

Shrimp Fettuccini 19.95

Northwest Baby Shrimp, tender fettuccini, zucchini, onions in our homemade garlic herb cream sauce. Served a la carte with a side of homemade garlic bread

Pan-fried Oysters* 22.95

Nine Fresh local oysters from Samish Bay, lightly seasoned, traditionally pan fried, served with homemade tartar and cocktail sauce. Served with seasonal vegetables, garlic parmesan mashed potatoes and dinner roll

Sautéed Garlic Prawns 23.95

Large prawns sautéed delicately with red bell peppers, zucchini, onion, and our garlic wine butter sauce. Served with seasonal vegetables, garlic parmesan mashed potatoes and dinner roll

Seafood Fettuccini* 25.95

Prawns, salmon, shrimp and clams in a garlic cream sauce. Served a la carte with a side of garlic bread

Fresh Grill Seared Salmon* 27.95

Fresh salmon oven roasted and finished with a red pepper burre blanc. Served with seasonal vegetables, garlic parmesan mashed potatoes and dinner roll

Macadamia Nut Halibut*

The Islanders famous recipe of fresh Alaskan Halibut oven roasted with our signature herbed sauce and topped with macadamia nuts. Served with seasonal vegetables, our garlic parmesan mashed potatoes and a dinner roll **29.95**

Prime Rib & Steaks

Served with garlic parmesan mashed potatoes, seasonal vegetables, choice of tossed Bleu Cheese topped with bacon bits, Caesar salad topped with bay shrimp or Asian sesame salad or Homemade Clam Chowder and dinner roll.

Prime Rib*

Our perfectly cooked, slow-roasted prime rib recipe creates the most tender, juicy and flavorful Prime Rib in the Islands! Served with garlic and parmesan mashed potatoes, fresh vegetables, creamy horseradish and au jus

Crew Size A Classic 9 oz. Traditional cut..... 27.95

Captain Size Our thick 12 oz. Hearty cut..... 32.95

Prime Rib & Prawns Combo..... 36.95

Our 9oz. cut of prime rib and four crispy coconut prawns

Rib Eye Steak* Our 12 oz. tender Prime Rib cut, cooked to perfection and garnished with crispy onion rings. Served with garlic mashed potatoes and fresh vegetables (add grilled mushrooms \$3.95) 29.95

Steak and Coconut Prawns* 37.95

Our 12oz cut of grilled Rib steak cooked to order with four crispy coconut prawns

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From the Islander Grill

Served with fries (unless otherwise noted)
 Substitute fries with soup, salad, coleslaw or onion rings, add \$2.50

A Lopez Island Favorite	
Famous Islander Fish & Chips*	16.95
Cod crispy fried in our light beer batter and served with fries & coleslaw and our homemade tartar sauce. Substitute Fresh Halibut add \$7.95	

Chicken-Mushroom-Swiss Burger*..... **15.75**

Chicken breast fillet with Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions and House Burger Sauce served on toasted bun. Add bacon \$1.50

Deluxe Cheddar Cheese Burger*..... **14.95**

Lean ground beef topped with Tillamook cheese, lettuce, tomato, onion and House Burger Sauce, on a toasted hamburger bun. Add bacon \$1.50

Mushroom-Swiss Burger*..... **15.95**

Lean ground beef topped with Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions and House Burger Sauce served on toasted bun. Add bacon \$1.50

Grilled Salmon Burger*..... **16.75**

Salmon Filet seared and served traditionally with lettuce, tomato, onion, cocktail and tartar sauce

Alaskan Cod Fish Tacos*..... **16.95**

Your choice of Hawaiian grilled or Baja fried cod fish tacos severed in a corn tortilla with cold slaw dressing, shredded cheese, mango salsa, shredded cabbage, green onions and sour cream. Served with chips and salsa. Substitute halibut \$5.95

Crispy Chicken Tenders **15.95**

4 tender pieces of crispy fried chicken, served with fries and coleslaw

Beyond Cheese Burger **14.95**

Meat-free bean patty with Swiss cheese, lettuce, tomato, onion and house made burger sauce on multi-grain bread

Islander Famous “Double R Ranch” Prime Rib Sandwich*	
Our slow-roasted sliced prime rib, on French roll with creamy horseradish and a side of au jus and crispy fries	17.95

Beer and Wine

Draft Beer \$6.95

(*ask you server about our rotating featured microbrew and premium bottled beer selections)

Chuckanut, Pilsner

Mac & Jacks, Amber Ale

*Monthly Featured Microbrew

*Rotating N.W., IPA

Northwest Wines Selections

The Lopez Islander Resort features Northwest wines from selected Washington and Oregon vineyards. The following selections are popular varieties of wines by the glass and additional featured bottle offerings. We celebrate our Northwest wine history and the international success of our Northwest vineyards.

White Wine

Ryan Patrick Chardonnay, Columbia Valley	8.95/27.95
Copper Lily Sauvignon Blanc, Columbia Valley	9.95/27.95
Eola Hills Pinot Gris, Willamette Valley OR	9.95/ 29.95
Goose Ridge Chardonnay, Columbia Valley	10.95/34.95
Maryhill Chardonnay, Columbia Valley	32.95
Thurston Wolfe PGV, Columbia Valley	34.95
Gravel Bar Chardonnay, Columbia Valley	39.95
Ryan Patrick Ro�e, Columbia Valley	8.50/27.95

Red Wine

Ryan Patrick Redhead Red, Columbia Valley	8.95/27.95
Desert Wind Merlot, Wahluke Slope	10.95/34.95
Revelry Cabernet, Columbia Valley	10.95/34.95
Maryhill Winemakers Red, Columbia Valley	29.95
Freja Pinot Noir, Willamette Valley	32.95
Kiona Red Mt Cabernet, Red Mountain	39.95
Luke Cabernet, Wahluke Slope	44.95

Sparkling Wines

JFJ Brut (single serve)	8.95
La Bella Prosecco	8.95 / 24.95

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Split plate with mashed potatoes and vegetables \$4.95

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