

Appetizers

<p>Shrimp Cocktail 8.95 Delicate bay shrimp with celery & cocktail sauce</p>	<p>Fried Chicken Wings 12.95 Served with carrots, celery & Ranch dressing</p>
<p>Prime Rib Sliders* 14.95 Three sliders made with our juicy “Double R Ranch” prime rib and served with creamy horseradish sauce</p>	<p>Salmon Sliders* 14.95 Petite sliders of Wild Alaskan Salmon. Seared and topped with slaw and homemade tartar sauce</p>
<p>Coconut Prawns 13.95 Four large, crispy coconut prawns served with sweet chili dipping sauce</p>	<p>Pan-fried Oysters* 13.95 Six fresh oysters pan-fried, served with cocktail sauce and homemade tartar sauce</p>
<p>Grilled Chicken Quesadilla 12.75 Melted cheese, onion, olives, tomatoes & Chicken</p>	<p>Steamer Clams 14.95 Tender Northwest steamer clams steamed traditionally with white wine, herbs and garlic butter</p>
<p>Crispy Onion Rings 8.95 Golden brown, served with Ranch dipping sauce</p>	<p>Fried Calamari 13.95 Crispy fried calamari rings, served with our sweet chili sauce</p>
<p>Oyster Shooters * 11.95 Five fresh chilled local oysters with cocktail sauce, touch of horseradish</p>	

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.....8.95

Fresh Entrée Salads

<p>Asian Chicken Salad..... Crispy romaine and cabbage tossed with sliced chicken, mandarin oranges, crispy noodles, almonds, carrots Craisins and sweet sesame dressing</p>	16.95
<p>Blue Cheese Bay Shrimp Salad* Crispy romaine lettuce tossed with shrimp, diced tomatoes and blue cheese dressing</p>	17.95
<p>Shrimp Louie Salad..... Julienne lettuce, chilled Bay Shrimp, egg, tomatoes, sliced cucumber and sliced olives, traditionally with Thousand Island dressing served on the side</p>	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
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18% gratuity added to parties of 6 or more 12% 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

Prawns Pasta	24.95
Pan seared prawns with a light olive oil, garlic butter sauce, fresh cherry tomatoes, green onion and organic pasta, topped with parmesan cheese. Served with fresh garlic bread	
Pan-fried Oysters*	23.95
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	
Coconut Prawns Tiki Style	26.95
6 large crispy prawns served with sweet chili dipping sauce. Served with seasonal vegetables, garlic parmesan mashed potatoes and dinner roll	
Fresh Grill Seared Salmon*	28.95
Fresh salmon oven roasted and finished with a red pepper buerre 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 Black Angus 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.....	28.95
Captain Size	Our thick 12 oz. Hearty cut.....	34.95
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 onions or grilled mushrooms \$3.95) **29.95**

Steak and Coconut Prawns* **36.95**
 Our 12oz cut of grilled Rib steak cooked to order with four crispy coconut prawns (add grilled onions or grilled mushrooms \$3.95)

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

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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. Add extra burger patty \$5.95

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.

Chicken-Mushroom-Swiss Burger*..... **15.95**
 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*..... **16.95**
 Salmon Filet seared and served traditionally with lettuce, tomato, onion, cocktail and tartar sauce

Baja Fried Fish Tacos*..... **16.95**
 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.

Crispy Chicken Tenders **15.95**
 4 tender pieces of crispy fried chicken, served with fries and coleslaw

Beyond Cheese Burger **15.95**
 Meat-free bean patty with Swiss cheese, lettuce, tomato, onion and house made burger sauce on multi-grain bread

Islander Famous "Black Angus" Prime Rib Sandwich*

Our slow-roasted sliced prime rib, on French roll with creamy horseradish and a side of au jus and crispy fries. Have it loaded, add cheese, mushrooms or onions. **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

Coors Lights Draft

*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 8.95/28.95
 Tohn Marlborough, New Zealand 10.95/36.95
 Eola Hills Pinot Gris, Willamette Valley OR 9.95/ 29.95
 Goose Ridge Chardonnay, Columbia Valley 10.95/34.95
 Maryhill Chardonnay, Columbia Valley 37.95
 Thurston Wolfe PGV, Columbia Valley 39.95
 Gravel Bar Chardonnay, Columbia Valley 37.95
 Ryan Patrick Ro e, Columbia Valley 8.50/28.95

Red Wine

Ryan Patrick Redhead Red, Columbia Valley 8.95/28.95
 Desert Wind Merlot, Wahluke Slope 10.95/34.95
 Milbrant Cabernet, Columbia Valley 10.95/34.95
 Maryhill Winemakers Red, Columbia Valley 29.95
 Freja Pinot Noir, Willamette Valley 39.95
 Kiona Red Mt Cabernet, Red Mountain 44.95
 Luke Cabernet, Wahluke Slope 44.95

Sparkling Wines

La Bella Prosecco Split 9.95
 Townshend Bruit 750ml 28.95

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