

APPETIZERS

SPINACH ARTICHOKE DIP

Warm Spinach & Artichoke, Grated Parmesan, served with Grilled Naan - 12

FRIED GREEN TOMATOES

Breaded in Corn Meal served with Sriracha Aioli on a bed of Asian Slaw - 10

POMME FRITES

Fries tossed with Parmesan & Truffle Oil, served with Garlic Aioli - 7

TUNA TACOS

Trio of seared Ahi Tuna Tacos with Asian Slaw & Wasabi Mayo on Corn Tortillas - 12

CHIPS & SALSA VERDE

Fresh Tortilla Chips with Tomatillo Salsa - 6

GREEN CHILI NACHOS

Fresh Tortilla Chips, Pork Green Chili topped with Shredded Cheddar, Pico de Gallo & House-made Guacamole - 12

CRAB CAKES

Two Lump Crab Meat Cakes with Old Bay Aioli & Microgreens - 16

CHICKEN WINGS

Choice of BBQ, Garlic Parmesan, Mild or Hot (*Really Hot*) Buffalo Sauce with Choice of Ranch or Bleu Cheese - Half 10, Full 15

CHEESE CURDS

Beer Battered Jumpin Good Goat Dairy Curds with Buffalo Ranch - 11

FRITTERS

Jalapeno Corn Fritters with Cilantro Lime Crema - 8

MELON & PROSCIUTTO SKEWERS

Grilled Cantelope & Honeydew drizzled with Basil Lime Vinaigrette - 12

SOUPS & SALADS

HOUSE SOUP

Southwestern Black Bean Soup served with Grilled Baguette - Cup 5, Bowl 7

SOUP DU JOUR

House-made and served with Grilled Baguette - Cup 5, Bowl 7

ROPE HOUSE SALAD

Chopped Iceberg with Corn, Black Beans, Tomato, Avocado, Tillamook Cheddar, Tortilla Strips & Creamy Southwestern Dressing - 11

MAIN STREET CAESAR SALAD

Romaine Hearts, House-made Croutons & Fresh Grated Parmesan, House-made Caesar Dressing - 11

LEAFY GREEN SALAD

Seasonal Greens, Blueberries, Raspberries, Blackberries, Bleu Cheese Crumbles & Toasted Walnuts with Strawberry White Balsamic Vinaigrette - 11

ADD PROTEIN TO ANY SALAD

Seared Ahi Tuna - 9, Grilled Chicken Breast - 6, Grilled Sirloin - 9

PLATES

FISH & CHIPS

Beer Battered Haddock with House-made Remoulade & Fries - 15

CHICKEN BRUSCHETTA

Two Grilled Chicken Breasts topped with Tomatoes, Jumpin Good Goat Feta & Balsamic Reduction, Jerk Seasoned Yellow Rice & Peas & Daily Vegetable - 18

BISON SLIDERS

Trio of Sliders with Smoked Gouda Cheese & Deerhammer Whiskey Onions on Mini Brioche Buns served with Fries - 16

VEGAN SPAGHETTI

Spaghetti Squash with Zucchini, Summer Squash, Fire Roasted Tomatoes, Fresh Basil, Garlic & Olive Oil - 18

CHICKEN TENDERS

Panko Breaded Chicken Tenders with Choice of Dipping Sauce & Fries - 14

SIRLOIN

10oz Certified Angus Beef with Deerhammer Whiskey Demi-Glace, Creamy Wild Mushroom Ragu, Pan Roasted Fingerling Potatoes, Daily Vegetable - 22

SANDWICHES

GROWN UP GRILLED CHEESE

Tillamook Cheddar, Over-Medium Egg, House-made Guacamole, Spinach, Bacon on Toasted Challah Bread - 14

STEAK & CHEESE

Shaved Certified Angus Beef Sirloin with Pepper Jack Sauce, Fried Jalapenos, Chipotle Aioli on a Denver Crunch Roll - 14

CAJUN CHICKEN SANDWICH

Breaded Chicken Breast with Bacon, Pepper Jack, Lettuce, Tomato and Cajun Aioli on a Toasted Brioche Bun - 14

SALMON BURGER

House-made Salmon Patty with Lemon Dill Aioli with Lettuce, Tomato, Red Onion on a Toasted Ciabatta Roll - 16

BUILD YOUR OWN BURGER

7oz Certified Angus Beef Patty & Choice of Toppings on a Toasted Brioche Bun - 13, Veggie Patty - 12

CHEESE Tillamook Cheddar, Horseradish Cheddar, Pepper Jack, Smoked Gouda, Bleu Cheese Crumbles .50 each

VEGGIES Mushrooms, Grilled Onions, Fresh Peppers, Onion Rings, Fried Jalapenos .50 each

ADD Bacon, Fried Egg or Avocado - 2

SIDES

Fries, Cajun Fries, Fingerling Potatoes, House-Made Slaw, Jerk Seasoned Yellow Rice & Peas, Daily Vegetables - 4

Onion Rings, Caesar or Leafy Green Salad, Mixed Seasonal Fruit - 5

SWEETS

We have a sweet tooth too. Ask your server for today's selections

Prepared with Locally Sourced Ingredients,

+ MSC/BAP - Marine Stewardship Council/Best Aquaculture Practice

Please alert your server to any allergies. Consuming raw or undercooked meats, poultry & seafood may increase your risk of food borne illness