

Appetizers

Calamari Fritti Lightly fried calamari with wasabi aioli	9.95
Coconut Prawns Coconut-battered prawns with orange-soy dipping sauce	10.95
Cowboy Caviar A refreshing mix of fresh tomato, avocado, shoe peg corn and black-eyed peas seasoned with cilantro, lime, garlic and a hint of jalapeño, served up with corn tortilla chips	7.50
Brie & Fruit Plate Imported double cream brie served with fresh grapes, Granny Smith apple and Northwest pear, a honey Dijon mustard sauce and warm baguette	11.50
Pan-Seared Fresh Ahi Prepared medium-rare with a sesame seed crust, alongside Asian slaw, sweet chile sauce, and wasabi	11.95
Satay Grilled skewers served with sweet-hot cabbage, marinated in ginger and soy, served with spicy peanut and sweet chili sauce. your choice of: Chicken, Beef, Pork, or Shrimp	6.25
Satay Sampler – a sampling of our beef, pork, chicken and prawn satays and sauces	11.95
Pine Tavern Bleu Cheese Garlic Bread A staff favorite	4.95
Sauteed Mushrooms In white wine, butter, shallots and garlic	6.95

Salads

Northwest Smoked Salmon Salad Alder-smoked salmon, fresh pear slices, crumbled bleu cheese and candied walnuts on mixed greens with marionberry vinaigrette	15.50
Pine Tavern Spinach Salad Fresh baby spinach tossed in a marionberry vinaigrette, with chopped hazelnuts, sliced pears, red peppers, bermuda onions and crumbled chevre Add broiled ahi: 13.95 Add broiled salmon: 14.75	8.50
Andy's Steak Salad Flame broiled steak, fresh avocado, crisped bacon, grape tomatoes and pine nuts on mixed greens tossed with a bleu cheese vinaigrette	14.95

Single Plates

Fish & Chips Hand-breaded cod with Panko bread crumbs and beer batter, with fries and jalapeño coleslaw	11.95
Ahi BLT Sandwich Lightly broiled seasoned ahi served on ciabatta with lettuce, bacon, tomato and a lemon aioli, with housemade potato chips	11.95
Pine Tavern Burger Half-pound, charbroiled ground chuck burger with lettuce, tomato, red onion, pickle and mayonnaise on a toasted cornmeal kaiser bun, with house made potato chips	9.50
<i>Customize your classic burger with any of the following condiments for</i>	1.00 each.
Cheddar Cheese Swiss Cheese Pepper Jack Cheese Bacon Fresh Avocado Bleu Cheese & Roasted Garlic Ortega Chili Sauteed Mushrooms	
Chicken Mozzarella Sandwich Marinated and grilled chicken breast with fresh mozzarella, grilled tomatoes, fresh basil and honey-balsamic aioli on grilled Di Lusso focaccia, with housemade potato chips	10.95
Chicken Picatta Sauteed chicken breast with lemon caper white wine sauce, served with angel hair pasta	12.95
Mac n' Cheese A savory blend of five cheeses with rotelle pasta and topped with savory bread crumbs Add bacon or ham	7.95 2.00

Add-ons

Shrimp skewer	6.25
Salmon filet	6.50
Ahi filet	5.50
Chicken breast	3.50
Sautéed mushrooms	6.95
Fresh vegetable medley	4.25
Black and Tan Onion Rings	3.25
Dinner salad or Soup of the day	4.00
Sourdough Scones and honeybutter	1.50 each.
We will gladly split any entrée by adding a choice of soup or salad, fresh vegetable medley and sourdough scones and honeybutter	
Split entrée	6.00