

OCTOBER 2024 SPECIALS

BREAKFAST HUEVOS RANCHEROS

A Mexican Favorite!

TWO LIGHTLY FRIED CORN TORTILLAS TOPPED WITH TWO EGGS,
SOUR CREAM, QUESO FRESCO, AND OUR HOMEMADE TOMATILLO SALSA.

SERVED WITH STEAK - \$22 -OR- CHORIZO - \$20

NORTHWEST SKILLET - \$15

HAM AND BAY SHRIMP SAUTEED WITH GARLIC, MUSHROOMS, SCALLIONS
& TOMATOES. TOPPED WITH TWO SCRAMBLED EGGS & CHEDDAR CHEESE.

SERVED WITH CHOICE OF BREAD.

APPETIZER (LUNCH & DINNER)

HALIBUT CAKES - \$16

HOMEMADE FRESH HALIBUT CAKES SERVED OVER TOMATO BRANDY SAUCE

LUNCH

BEACH DAY MELTS

MELTED CHEDDAR ON ENGLISH MUFFIN SERVED WITH FRENCH FRIES
OR HOUSE MADE CHIPS

CRAB MELT \$22 / SHRIMP MELT \$18 / COMBO (CRAB & SHRIMP) \$20

DINNER

COD & RIGATONI - \$28

PECAN ENCRUSTED COD OVER RIGATONI PASTA TOSSED WITH CREAMY PUMPKIN SAUCE
SERVED WITH GARLIC BREAD

PORK TENDERLOIN - \$32

GRILLED PORK TENDERLOIN IN OUR SWEET & SAVORY HOMEMADE SPICE RUB
TOPPED WITH PEACH MOSTARDA
SERVED WITH MASHED POTATOES & VEGETABLES

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food borne Illness.
Room Service Orders—Gratuity 20%.

Room Service Minimum Charge Breakfast \$10 - Lunch/Dinner Menu \$20