

Huber's Restaurant

411 SW 3rd Ave 97204-2651 · +15032285686 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 12

Beer Batter Onion Rings	\$9.95
Calamari Frita	\$10.95
Buffalo Chicken Wings	\$11.95
Crab Cakes	\$15.95
French Fries	\$6.95
Chili Garlic Prawns	\$13.95
Artichoke & Spinach Dip with Tortilla Chips	\$8.95
Bay Shrimp Cocktail Supreme	\$10.95
Black Bean Nachos	\$8.95
Smoked Turkey and Chicken Quesadilla	\$8.95
Turkey Enchilada	\$8.95
House-Smoked Salmon with Cream Cheese	\$10.95

SOUP & SALADS 11

Soup du Jour	AVAILABLE OPTIONS
	Cup: \$5.95
	Bowl: \$6.95
Clam Chowder	AVAILABLE OPTIONS
	Cup: \$6.95
	Bowl: \$7.95
Huber's Coleslaw	AVAILABLE OPTIONS
	\$5.95
	Topped with Bay Shrimp: \$8.75
Organic Field Green Salad	AVAILABLE OPTIONS
Served with a choice of dressing	\$6.95
	With Bleu Cheese Crumbles And Rum Glazed Walnuts:
	\$9.95

Shrimp Louie **\$16.95**

Bay shrimp on a bed of romaine lettuce with a sliced hardboiled egg, tomatoes, green peppers, and olives

Jim's Shrimp Salad **\$13.95**

Bay shrimp on Huber's coleslaw

Spinach Salad **AVAILABLE OPTIONS**

Tossed with mushrooms and peppers in a raspberry vinaigrette. Garnished with Parmesan cheese, chopped bacon, and sliced hardboiled egg

\$13.95

With Bay Shrimp: \$15.95

Grilled Chicken Salad **\$17.95**

Breast of chicken cutlets flame-broiled and served over organic field greens with tomatoes, cucumbers, red onions, rum glazed walnuts, dried cranberries, and carrots tossed in a raspberry vinaigrette and topped with sliced avocado

Caesar Salad* **AVAILABLE OPTIONS**

Caesar dressing contains raw eggs. Romaine lettuce with house-made Caesar dressing and Parmesan cheese

\$12.95

With Anchovies: \$12.95

With Grilled Salmon: \$17.95

With Grilled Chicken: \$16.95

With House-Smoked Salmon: \$17.95

Cobb Salad **\$16.95**

Turkey, bacon, fresh romaine lettuce, avocado, egg, tomatoes, and bleu cheese crumbles

Greek Salad **\$15.95**

Cucumbers, tomatoes, red onions, avocados, cilantro, feta cheese, kalamata olives, and lemon with a vinaigrette dressing

SANDWICHES 10

Turkey Sandwich **\$13.95**

Turkey, lettuce, and tomato on sourdough. Served with Huber's coleslaw

Turkey, Cream Cheese & Cranberry Sandwich **\$14.95**

Served with lettuce and tomato on sourdough. Served with Huber's coleslaw

The Club House **\$14.95**

A triple-decker sandwich with turkey, bacon, lettuce, and tomato. Served with a side of Huber's coleslaw

California Club **\$14.95**

Triple-decker sandwich with turkey, avocado, lettuce, and tomato on whole wheat. Served with a side of Huber's coleslaw

Hot Turkey Sandwich **AVAILABLE OPTIONS**

Served with choice of sage dressing or mashed potatoes, and with gravy and cranberry sauce

\$10.50

Served Open-Faced and Topped with Mushroom Gravy:

\$14.95

Grilled Ham & Swiss Cheese

\$13.95

Served on rye bread with lettuce, tomato, and Dijon mayonnaise. Served with a side of Huber's coleslaw

Roast Beef Sandwich

\$9.95

Roast beef with horse radish sauce, lettuce, and tomato on bread of choice. Served with a choice of french fries or a side of Huber's coleslaw

BBQ Turkey Sandwich

\$9.95

Dark turkey meat and BBQ sauce on a bun. Served with a choice of french fries or a side of Huber's coleslaw

Hamburger*

AVAILABLE OPTIONS

1/3 lb. 100% ground chuck beef served with lettuce, tomatoes, pickles, olives, and a side of french fries

\$12.95

Cheeseburger: \$13.95

Black & Bleu with Bacon: \$14.95

Beast Burger*

AVAILABLE OPTIONS

1/2 lb. 100% all natural combination of elk, wild boar, waygu, and bison patty served on a sesame bun with lettuce, pickles, olives, tomato and mayonnaise.

\$16.95

With Cheddar Cheese: \$17.95

Served with french fries

SPECIALTIES OF THE HOUSE 5

Roast Young Tom Turkey

\$16.95

Our traditional house specialty. Served with sage dressing, fresh mashed potatoes, and cranberry sauce

Baked Sugar-Glazed Ham

\$16.95

Slices of baked ham drizzled with ham glaze and served with fresh mashed potatoes

Half & Half

\$16.95

A combination of roasted turkey and baked ham served with sage dressing, fresh mashed potatoes, and cranberry sauce

Roast Turkey Drumstick

\$14.95

Served with sage dressing, fresh mashed potatoes, and cranberry sauce

Roast Turkey Wings

\$11.95

Served with sage dressing, fresh mashed potatoes, and cranberry sauce

POULTRY 4

Chicken Piccata

\$17.95

Breast of chicken cutlets breaded and pan-fried in lemon, butter, wine, and capers. Served with fettuccine aglio e olio and sautéed fresh vegetables

Chicken Marsala

\$17.95

Breast of chicken cutlets floured and seasoned with marjoram, then pan-fried, and topped with a mushroom and Marsala demi-glace.

Served over linguine pasta

Turkey Enchiladas

\$13.95

Served with black beans and Spanish rice

Turkey Pot Pie

\$14.95

Diced turkey simmered with onions and mushrooms in turkey gravy, and crowned with a cornbread topping

NATURAL BEEF STEAKS 3

Filet Mignon*

\$41.95

Choice 8-ounce Country Natural Beef tenderloin flame-broiled and topped with Merlot butter

Montreal Gorgonzola Filet*

\$44.95

Choice 8-ounce Country Natural Beef tenderloin seasoned with Montreal seasoning, flame-broiled, and topped with gorgonzola cheese gratinée and a port wine demi-glace

Beef Stroganoff

\$20.95

Slices of Country Natural Beef tenderloin sautéed with garlic, shallots, and mushrooms, then simmered in a red wine demi-glace and tossed with fettuccine and sour cream

SEAFOOD 6

Fresh Fillet of Atlantic Salmon

\$17.95

Fresh fillet of salmon flame-broiled and topped with a citrus butter. Served with mashed potatoes and sautéed fresh vegetables

Northwest Cioppino

\$20.95

A bounty of fresh northwest seafood simmered in a broth of tomatoes, onions and fennel

Chili Garlic Prawns

\$17.95

Black tiger prawns sautéed with garlic, red chili flakes, white wine, and served with rice pilaf and sautéed fresh vegetables

Fresh Salmon and Prawns Creole

\$20.95

Fresh salmon seasoned with Cajun spice, pan fried, 3 prawns, Creole sauce, fresh vegetables, rice pilaf

Cod Fish & Chips

\$15.95

Fresh cod coated with panko, deep-fried, and served with tartar sauce and a side of french fries

Fresh Willapa Bay Oysters

\$17.95

Floured, pan-fried, and served with tarter sauce, and with rice pilaf and sautéed fresh vegetables

PASTA 5

Fettuccine Alfredo

AVAILABLE OPTIONS

Fettuccine, spinach, and garlic simmered in a cream sauce and topped with Parmesan cheese

\$13.95

Al Pesto: \$14.95

Penne Primavera

\$14.95

Onions, spinach, kalamata olives, and mushrooms sautéed, simmered in a marinara sauce and tossed with penne pasta

Prawn Fettuccine

\$17.95

Poached prawns, artichoke hearts, tomatoes, and onions sautéed and tossed with fettuccine pasta

Seafood Penne

\$16.95

A medley of sautéed seafood simmered in cream with pasta, garlic, shallots, and Parmesan cheese

Smoked Salmon Fettuccine**\$16.95**

House-smoked salmon fillet tossed in a light pesto cream with tomatoes, spinach, pine nuts, and fettuccine pasta

DESSERTS 9**Chocolate Mousse****\$7.50**

Served with Chantilly Cream

House-Made Cheesecake**\$9.50**

Served with raspberry coulis and apricot sauce

Crème Brûlée**\$7.50****Apple-Blackberry Cobbler****\$8.50**

Served with premium vanilla ice cream

Tiramisu**\$8.50**

Lady fingers soaked in Kahlua and espresso, and layered with mascarpone cheese and whipping cream

Baked Bread Custard Pudding**\$7.50**

Served with chantilly cream and caramel-whiskey sauce

House-Made Pumpkin Pie**AVAILABLE OPTIONS**

Served with chantilly cream

\$5.95

Ala Mode: \$6.95

Premium Ice Cream**\$4.95****Hazelnut Brownie Sundae****\$8.95**

Fudge brownie topped with mocha almond fudge ice cream and chocolate sauce

WINES BY THE GLASS 13**Pommery Champagne****\$20.00****Bouvet Brut, France****\$9.95****Kendall Jackson Chardonnay, CA****\$10.95****Jovino Pinot Gris, Oregon****\$9.95****Brancott Sauvignon Blanc, NZ****\$9.95****Stonecap Riesling, Washington****\$9.95****Maryhill Rose of Sangiovese, WA****\$10.50****Willamette Valley Vineyards Pinot Noir****\$12.95****Trapiche Malbec, Argentina****\$9.95****Proverb Cabernet Sauvignon, CA****\$9.95**

Inscription Pinot Noir, Oregon	\$10.00
Eola Hills Merlot, Oregon	\$9.95
Northwest by Northwest Syrah, WA	\$10.00

DRAFT BEERS 7

Stella Artois	AVAILABLE OPTIONS
	Glass: \$6.25
	Pint: \$7.25
Coor's Light	AVAILABLE OPTIONS
	Glass: \$4.95
	Pint: \$5.95
Widmer Hefeweisen	AVAILABLE OPTIONS
	Glass: \$5.95
	Pint: \$6.95
Pelican Sea'n Red	AVAILABLE OPTIONS
	Glass: \$5.95
	Pint: \$6.95
FG City of Dreams IPA	AVAILABLE OPTIONS
	Glass: \$5.95
	Pint: \$6.95
Breakside India Pale Ale	AVAILABLE OPTIONS
	Glass: \$5.95
	Pint: \$6.95
Ecliptic Porter	AVAILABLE OPTIONS
	Glass: \$5.95
	Pint: \$6.95

BOTTLED BEERS 5

Bud Light	\$4.95
Heineken	\$5.95
Pilsner Urquel	\$6.95
Corona	\$5.95
Becks Non-Alcoholic	\$4.95

HARD CIDER 2

Kinda Dry Apple Cider	\$5.95
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Cranberry Tangerine Cider \$5.95

PORTS, MADEIRA & SHERRIES 5

Sandemans Founders Reserve \$8.95

Taylor Fladgate \$15.95

Blandy's Madeira 5 Yr-Old Malmsey \$9.95

Harvey's Bristol Cream Sherry \$8.95

Dry Sack Sherry \$8.95

COGNACS, ARMAGNACS, & BRANDIES 10

Remy Martin Louis XIII **AVAILABLE OPTIONS**

½ oz.: \$130.00

1 oz.: \$245.00

1½ oz.: \$360.00

Remy Martin XO \$26.00

Remy Martin VSOP \$10.95

Hennessey XO \$26.00

Hennessey VSOP \$10.95

Hennessey VS \$9.95

Courvoisier VSOP \$10.95

Courvoisier VS \$9.95

Martell Cordon Bleu \$21.00

Clear Creek Pear Brandy \$16.95

OTHER BEVERAGES 2

Red Bull \$3.95

San Pellegrino \$3.95

ESPRESSO & CAPPUCCINO 5

Espresso **AVAILABLE OPTIONS**

\$3.95

Double: \$4.95

Latte	AVAILABLE OPTIONS
	\$4.95
	Double: \$5.95
Americano	\$3.95
Cappuccino	\$4.95
Mocha	AVAILABLE OPTIONS
	\$4.95
	Double: \$5.95

APPETIZERS, SOUPS & SALADS 7

New England Style Clam Chowder	AVAILABLE OPTIONS
	Cup: \$6.95
	Bowl: \$7.95
Soup du Jour	AVAILABLE OPTIONS
	Cup: \$5.95
	Bowl: \$6.95
Organic Field Green Salad	AVAILABLE OPTIONS
	\$6.95
	With Bleu Cheese Crumble & Rum Glazed Walnuts: \$9.95
Huber's Cole Slaw	AVAILABLE OPTIONS
	\$5.95
	With Bay Shrimp: \$7.95
Caesar Salad	AVAILABLE OPTIONS
	\$11.25
	With Grilled Chicken: \$15.95
	With Grilled Salmon: \$16.25
House Smoked Salmon with Cream Cheese	\$10.25
Crab Cakes Appetizer	\$15.25

ENTREES 7

Roast Young Tom Turkey	\$15.25
Served with sage dressing, mashed potatoes, sautéed vegetables, our scratch gravy, & cranberry sauce	
Baked Sugar Glazed Ham	\$15.25
Served with mashed potatoes, sautéed vegetables and ham glaze	
Half & Half	\$15.25
A combination of roast turkey & baked ham served with sage dressing, mashed potatoes, sautéed vegetables & cranberry sauce	

Fresh Fillet of Atlantic Salmon

\$16.25

Fresh fillet flame broiled and topped with a lemon herbed butter. Served with mashed potatoes and sautéed vegetables

Cod Fish & Chips

\$14.25

Fresh cod coated with panko, deep fried and served with tartar sauce, Huber's cole slaw and French fries

Fettuccine Alfredo

AVAILABLE OPTIONS

Fettuccine, spinach & garlic simmered in a cream sauce and topped with parmesan cheese

\$12.25

Al Pesto: \$13.25

With Grilled Chicken: \$16.25

With Smoked Salmon:

\$16.25

Penne Pasta Primavera

\$13.25

Onions, spinach, mushrooms & kalamata olives sautéed then simmered in a zesty marinara sauce & tossed with penne pasta

DESSERT ¹

Tiramisu

\$7.95

Lady fingers soaked in coffee liqueur & espresso then layered with mascarpone cheese and whipping cream

SOUPS & SALADS ¹¹

Soup du Jour

AVAILABLE OPTIONS

Cup: \$5.95

Bowl: \$6.95

Clam Chowder

AVAILABLE OPTIONS

Cup: \$6.95

Bowl: \$7.95

Shrimp Louie

\$16.95

Bay shrimp on a bed of romaine lettuce with a sliced hard-boiled egg, tomatoes, green peppers, and olives

Jim's Shrimp Salad

\$13.95

Bay shrimp on Huber's coleslaw

Grilled Chicken Salad

\$17.95

Breast of chicken cutlets flame-broiled and served over a salad of organic field greens with tomatoes, cucumbers, red onions, rum glazed walnuts, dried cranberries, and carrots tossed in a raspberry vinaigrette and topped with sliced avocado

Spinach Salad

AVAILABLE OPTIONS

\$13.95

Tossed with mushrooms and peppers in a raspberry vinaigrette, and garnished with Parmesan cheese, chopped bacon, and hard-boiled egg

With Bay Shrimp: \$15.95

Caesar Salad*

Caesar dressing contains raw eggs. Romaine lettuce with house-made Caesar dressing and Parmesan cheese

AVAILABLE OPTIONS

- \$12.95
- With Grilled Chicken: \$16.95
- With Grilled Salmon: \$25.95
- With Blackened Salmon: \$25.95
- With House-Smoked Salmon: \$22.95
- with Roasted Turkey: \$16.95

Cobb Salad

\$16.95

Turkey, bacon, fresh romaine lettuce, avocado, egg, tomatoes, green onions, and bleu cheese crumbles

Greek Salad

\$15.95

Cucumbers, tomatoes, red onions, avocados, cilantro, feta cheese, kalamata olives, and lemon

Organic Field Green Salad

AVAILABLE OPTIONS

Organic field greens, cucumbers, cherry tomatoes, and carrots

- \$6.95
- With Bleu Cheese Crumbles and Rum Glazed Pecans: \$9.95

Huber's Coleslaw

AVAILABLE OPTIONS

A house specialty going back to the saloon days

- \$5.95
- Topped with Bay Shrimp: \$8.95

SEASONAL COCKTAIL SUGGESTIONS 3

Huber's Spanish Coffee

\$13.25

Kahlua, Cruzan 151, Bols Triple Sec, and coffee. Flamed tableside and topped with fresh whipped cream and nutmeg

St. Germain & Champagne

\$9.95

Liqueur made from the elderberry flower and champagne

Marionberry Cosmopolitan

\$9.95

Indio Marionberry Vodka, Triple Sec, fresh squeezed lime juice, and cranberry juice shaken and strained into a cocktail glass

HUBER'S SIGNATURE COCKTAILS 6

Spanish Coffee

\$13.25

Cruzan 151, Bols Triple Sec, Kahlúa, and coffee. Flamed tableside and topped with fresh whipped cream and nutmeg

Iced Spanish Coffee

\$13.25

Cruzan 151, Bols Triple Sec, Kahlúa, and coffee flamed with a cascade of fire on the rocks, and topped with fresh whipped cream and nutmeg

Blue Agave Passion

\$10.50

Herradura Silver Tequila, Blue Curacao, passion fruit syrup, pineapple juice, and lemon juice shaken, strained, and served with a twist

French Apple Kiss

\$10.50

Boulard Calvados Apple Brandy, Dekuyper Sour Apple Pucker, lemon, and cranberry juice. Served up in a sugar-rimmed glass

Gingers Nectar	\$9.95
Absolut Mandrin, lemon juice, orange juice, cranberry juice, and Triple Sec served up with a sugar rim	
White Chocolate Rocket	\$11.50
Stoli, Grand Marnier, Godiva White Chocolate Liqueur, & Kahlúa Especial shaken and served up	

SEASONAL COCKTAILS 8

Marionberry Cosmopolitan	\$10.50
Indio marionberry vodka, triple sec, cranberry juice, fresh squeezed lime juice, and sugar shaken and strained into a cocktail glass	
Mai Tai	\$12.50
Barcardi Select, lemon juice, orange juice, pineapple juice, Orgeat, Cherry Herring, and Cointreau shaken and served in a hurricane glass with a float of Meyers Dark Jamaican Rum	
Hurricane	\$12.50
Mt. Gay Dark Eclipse Rum, fresh lime juice, orange juice, pineapple juice, passion fruit, and grenadine shaken and served in a hurricane glass with a float of Myers Dark Jamaican Rum	
Summer Solstice	\$9.95
Crater Lake Vodka, Martini & Rossi Sweet Vermouth, a splash of Blandy's Madiera, fresh orange juice and lime juice shaken and strained into a cocktail glass	
Love for Sale	\$9.95
Absolut Mandrin, Passoa Passion Fruit Liqueur, orange juice, and pineapple juice shaken and strained into a cocktail glass	
Lavender Lemonade	\$9.95
HRC Lavender Vodka, fresh lemon juice, sugar cubes, soda	
Crown Royal Collins	\$10.50
Crown Royal, sugar cubes, and fresh squeezed lemon juice topped with club soda	
Sazerac	\$9.95
Old Overholt Rye Whiskey, New Orleans Peychaud's bitters, and a hint of sugar laced with Pernod	

CHAMPAGNE COCKTAILS 5

Bellini	\$10.50
Champagne, peach puree, and a twist of lemon	
St. Germain & Champagne	\$10.50
St. Germain, a liqueur made from the elderberry flower, and champagne	
Mimosa	\$10.50
Champagne with fresh squeezed orange juice	
Aviation French 75	\$10.50
Aviation Gin, lemon juice, and sugar cubes muddled, then shaken and topped with champagne	
Chambord & Champagne	\$10.50
Champagne with Chambord and a twist of lemon	

COFFEE & HOT DRINKS 7

Shakespeare **\$12.50**

Grand Marnier, Baileys, Frangelico, and coffee served in cinnamon rimmed glass topped with whipping cream and shaved chocolate

Hot Buttered Spiced Rum **\$9.95**

Captain Morgan Spiced Rum, brown sugar, and a pat of butter

BFK **\$10.50**

Baileys Irish Cream, Frangelico, Kahlúa, and coffee topped with cream

Blueberry Tea **\$9.95**

Grand Marnier, Amaretto di Saronno, Earl Grey Tea, and hot water

Calvados Toddy **\$11.50**

Calvados Boulard Brandy, fresh muddled orange and lemon, and honey. Topped with hot water and garnished with a cinnamon stick

Coffee Nudge **\$10.50**

Brandy, Kahlúa, Cream de Cacao, and coffee topped with cream

Monastery **\$10.50**

Frangelico, Bailey's and coffee topped with cream

CORDIALS & APERTIFS 34

Amaretto di Saronno

Baileys

B & B

Benedictine

Campari

Chambord

Chartreuse Green

Cointreau

Drambuie

Fernet Branca

Frangelico

Godiva Dark

Godiva White

Goldschlager

Grand Marnier

Grand Marnier 100

Grand Marnier 150

Jagermeister

Kahlúa

Kahlúa Especial

Limoncello

Mexta Ouzo

Midori

Parfait Amour

Pernod

Pimms #1

Rumple Minze

Sambuca

Sambuca Black

Southern Comfort

St. Germain

Tia Maria

Tuaca

Yukon Jack

BRANDY & COGNAC 12

Boulard Calvados

Courvoisier

Courvoisier VSOP

Hennessy VSOP

Hennessy VS

Hennessy XO

Maison Rouge VSOP

Martel Cordon Bleu

Martel VSOP

Remy Louis XIII

Remy Martin XO

Remy VSOP

BOURBONS 11

Basil Hayden's

Blanton's

Bookers

Burnside

Bulleit

Jack Daniels

Gentleman Jack

Jim Beam Black

Knob Creek

Makers Mark

Wild Turkey 101

TEQUILA 9

1800 Reposado

Cazadores Reposado

Chinaco Reposado

Herradura Anejo

Herradura Silver

Jose Cuervo Gold

Patron Anejo

Patron Silver

Tres Generaciones

CANADIAN WHISKEY 6

Black Velvet

Canadian Club

Crown Royal

MacNaughtons

Pendelton

Seagram's VO

IRISH WHISKEY 6

Black Bush

Bushmills

Bushmills 10 yr.

Jameson

Powers

Tullamore Dew

RUM 9

10 Cane

Appleton Estate

Bacardi Limon

Bacardi Black

Bacardi Silver

Captain Morgan

Malibu

Myers Dark Rum

Mt. Gay

BLENDED SCOTCH 9

Chivas Regal

Cutty Sark

Dewars White Label

Dewars 12 yr.

J&B

Johnnie Walker Blue

Johnnie Walker Gold

Johnnie Walker Black

Johnnie Walker Red

SINGLE MALT SCOTCH 10

Balvenie 12 Doublewood

Glenfiddich

Glenlivet

Glenmorangie 10 yr.

Lagavulin 16

Laphroaig 10 yr.

Macallan 12 yr.

Macallan 18 yr.

Oban 14 yr.

Talisker

GIN 12

Aria

Aviation

Beefeater

Bombay

Bombay Sapphire

Boodles

Gompers

Hendrick's

Oxley

Tanqueray

Tanqueray #10

Vivacity

VODKAS 19

360 Double Chocolate

Absolut

Absolut Citron

Absolut Mandrin

Belvedere

Chopin

Cîroc

Crater Lake

Grey Goose

Grey Goose Cherry Noir

Grey Goose LeMelon

Heritage Lavender Vodka

Indio Marionberry

Ketel One

Monopolowa

Skyy

Stolichnaya

Three Olives Cherry

Tito's

FRESHLY SQUEEZED JUICES 2

Orange Juice

AVAILABLE OPTIONS

7 oz.: \$5.50

11 Oz.: \$6.50

Grapefruit Juice

AVAILABLE OPTIONS

7 oz.: \$5.50

11 oz.: \$6.50

SPARKLING MINERAL& OTHER BEVERAGES 2

San Pellegrino **\$3.95**

Red Bull **\$3.95**

SOFT DRINKS 7

Coke Classic **\$3.95**

Diet Coke **\$3.95**

Sprite **\$3.95**

Ginger Ale **\$3.95**

Tonic **\$3.95**

Club Soda **\$3.95**

Virgil's Root Beer **\$4.50**

APPETIZERS & HORS D'OEUVRES 8

Bay Shrimp Cocktail **AVAILABLE OPTIONS**
Happy Hour: \$5.95
Reg. Price: \$10.95

Black Bean Nachos **AVAILABLE OPTIONS**
Happy Hour: \$5.50
Reg. Price: \$8.95

Buffalo Chicken Wings **AVAILABLE OPTIONS**
Happy Hour: \$5.95
Reg. Price: \$11.95

Calamari Frita **AVAILABLE OPTIONS**
Happy Hour: \$7.95
Reg. Price: \$10.95

Smoked Salmon Plate **AVAILABLE OPTIONS**
Happy Hour: \$8.95
Reg. Price: \$10.95

Turkey Enchilada **AVAILABLE OPTIONS**
Happy Hour: \$5.95
Reg. Price: \$8.95

Smoked Turkey and Chicken Quesadilla **AVAILABLE OPTIONS**
Happy Hour: \$5.95
Reg. Price: \$8.95

Artichoke & Spinach Dip w/ Tortilla Chips **AVAILABLE OPTIONS**
Happy Hour: \$5.95
Reg. Price: \$8.95

SOUP, SALADS, & SANDWICHES 5

Soup du Jour (Bowl)

AVAILABLE OPTIONS

Happy Hour: \$3.95

Reg. Price: \$6.95

Organic Field Green Salad

AVAILABLE OPTIONS

Happy Hour: \$4.50

Reg. Price: \$6.95

Small Caesar Salad*

dressing contains raw eggs

AVAILABLE OPTIONS

Happy Hour: \$4.50

Reg. Price: \$6.95

Cheeseburger

AVAILABLE OPTIONS

Happy Hour: \$6.95

Reg. Price: \$11.95

BBQ Turkey Sandwich

AVAILABLE OPTIONS

Happy Hour: \$5.95

Reg. Price: \$10.95

LATE NIGHT BITE 3

Filet Mignon*

\$41.95

Certified Angus Beef Natural flame-broiled and served with merlot butter, mashed potatoes, and sautéed vegetables

Fresh Fillet of Salmon

\$25.95

Flame-broiled and served with herbed butter, mashed potatoes, and sautéed vegetables

Dinner Caesar*

AVAILABLE OPTIONS

Our classic Caesar salad topped with flame-broiled chicken breast and fresh Parmesan cheese

\$16.95

With Smoked Salmon:

\$17.95

HOUSE-MADE GOURMET DESSERTS 1

House-Made Gourmet Desserts

Ask your server about our House-Made Gourmet Desserts. (For additional menu items, please check our full Dinner Menu)

TURKEY PACKAGE 1

Turkey Package

\$159.95

Serves approx. 10 people. Includes: 1 12-14 lb. Whole Roasted Turkey (whole bird), 2 Quarts Sage Dressing, 2 Quarts Mashed Potatoes, 2 Quarts Gravy, 1 Pint Cranberry Sauce, 1 Loaf Beer Bread, 1 Whole Pumpkin Pie

NEED TO SERVE MORE THAN 10 PEOPLE? 1

Need To Serve More than 10 People?

Simply Order Extra Items in Addition to your Turkey Package. for Example, for 12 We Recommend Adding: 1 lb. Sliced Turkey, 1 pt. Sage Dressing, 1 qt. Mashed Potatoes, 1 Pumpkin Pie

WHOLE TURKEY ¹

Whole Roasted Turkey

\$97.00

SIDES ¹²

Sliced Turkey

AVAILABLE OPTIONS

Pound: \$16.95

Ounce: \$1.25

Sliced Ham

AVAILABLE OPTIONS

Pound: \$16.95

Ounce: \$1.25

Ham Glaze (1 Cup)

\$2.00

Single Turkey Drumstick

\$10.95

Sage Dressing (Stuffing)

AVAILABLE OPTIONS

Quart: \$8.95

Pint: \$4.95

Mashed Potatoes

AVAILABLE OPTIONS

Quart: \$8.95

Pint: \$4.95

Gravy

AVAILABLE OPTIONS

Quart: \$8.95

Pint: \$4.95

Vegetable du Jour

AVAILABLE OPTIONS

Quart: \$8.95

Pint: \$4.95

Coleslaw

AVAILABLE OPTIONS

Quart: \$8.95

Pint: \$4.95

Cranberry Sauce

\$7.95

Loaf of Beer Bread

\$6.50

Whole Pumpkin Pie

\$10.95