

Appetizers

Prime Rib Sliders*

Three sliders with creamy horseradish sauce

Shrimp Cocktail

Delicate bay shrimp with celery & cocktail sauce

Coconut Prawns

Four large, crispy coconut prawns Served with sweet chili dipping sauce

Quesadilla

cheese, onion, olives and tomatoes choice of Shrimp or Chicken

Oyster Shooters *

5 fresh chilled local oysters with cocktail sauce, touch of horseradish

Fried Calamari

Fried crispy and served with sweet chili sauce

Pan-fried Oysters*

6 fresh oysters pan-fried, served with cocktail sauce and homemade tartar sauce

Fried Chicken Wings

Served with carrots, celery & Ranch dressing

Crispy Onion Rings

Golden brown, served with Ranch dipping sauce

Small Dinner Salad

A choice of house bleu cheese or traditional Caesar

Buenos Nachos

Diced chicken, olives, cheese, tomatoes, onion, sour cream, salsa on tortilla chips
Guacamole, add \$2

Soups

Clam Chowder- The Islander's homemade creamy clam chowder

Homemade Chili- Chef Mary's homemade chili recipe

Fresh Entrée Salads

Baby Shrimp Caesar

Crispy romaine lettuce tossed with bay shrimp, parmesan cheese, garlic croutons and Caesar dressing

Islander Chicken Cobb Salad

Fresh crispy romaine tossed with, chicken, bacon, egg, tomatoes, onion and blue cheese dressing

Islander Taco Salad*

Crispy iceberg, topped with seasoned beef, cheddar cheese, tomatoes, olives, green onions and sour cream. Served traditionally in a fried tortilla shell with a side of Thousand Island dressing and chips and salsa

Islander Shrimp Louie

Crisp julienne iceberg lettuce with baby shrimp, tomatoes, cucumber, eggs and black olives. Served with Thousand Island dressing on the side

15% gratuity added to parties of 6 or more

10% automatic gratuity for all To-Go Orders

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Menu is subject to changes at any time*

Northwest Seafood

Served with seasonal vegetables, homemade garlic and parmesan mashed potatoes and dinner rolls.
Each dinner comes with a choice of tossed Bleu Cheese or Caesar Salad,
Or a cup of homemade Clam Chowder or chili

Shrimp Fettuccini

Northwest Baby Shrimp, tender fettuccini, zucchini, onions and mushrooms in our homemade garlic herb cream sauce. Served a la carte with a side of garlic bread

Seafood Fish Fry*

Alaskan Ling Cod, prawns and vegetables crispy fried in a light tempura batter served with homemade tartar & cocktail dipping sauce

Pan-fried Oysters*

9 Fresh local oysters from Samish Bay, lightly seasoned, traditionally pan fried Served with homemade tarter and cocktail sauce

Sautéed Garlic Prawns*

Large prawns sautéed delicately with mushrooms, bell pepper, onion and our garlic wine butter sauce

Seafood Fettuccini*

Prawns, salmon, shrimp, clams and mussels in a garlic cream sauce. Served a la carte with a side of garlic bread

Steak & Chicken

Served with garlic parmesan mashed potatoes, seasonal vegetables, choice of tossed salad or Homemade Clam Chowder and dinner roll. Add Garlic Scampi Prawns, add \$5.95

Pork Chop Dinner.....

Our lightly seasoned pork chop flash seared to create a crisp exterior and moist interior Served with seasonal vegetables and garlic mashed potatoes

Ground Sirloin Steak*.....

Our 11oz. lean ground sirloin steak topped with grilled onions and mushrooms, served with homemade garlic mashed potatoes. A McRoberts favorite!!

Chicken Fettuccini.....

Chicken and fettuccini with zucchini, onions and mushrooms in our homemade garlic herb cream sauce. Served a la carte with a side of garlic bread

Rib Eye Steak*.....

Our 11 oz. cut "Double R Ranch™" Prime Rib cut, cooked to perfection and topped with two crispy onion rings. Served with garlic mashed potatoes and fresh vegetables (add grilled mushrooms \$3)

Prime Rib*

Served Every Thursday, Friday & Saturday

Our perfected slow-roasted prime rib recipe creates the most tender, juicy and flavorful meat in the Islands!
Served with garlic mashed potatoes and fresh vegetables with creamy horseradish and Au Jus

Crew Size A Classic 9 oz. cut

Captain Size Our thick 12 oz. cut

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From the Islander Grill

All Burgers and sandwiches are served with fries
To substitute your fries with soup, salad, coleslaw or onion rings add \$2

A Lopez Island Favorite

Famous Islander Fish & Chips*

Cod crispy fried in light beer-batter and served with fries & coleslaw and our homemade tartar sauce.

Chicken-Mushroom-Swiss Burger.....

Chicken breast fillet with Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions and House Burger Sauce served on toasted bun. Add bacon \$1

Oyster Burger*.....

Fresh pan fried oysters with fresh tomato, onion and lettuce. Served on a bun with a traditional sauce of homemade tartar and cocktail

Deluxe Cheddar Cheese Burger*.....

Lean ground beef topped with Tillamook cheese, lettuce, tomato, onion and House Burger Sauce, on a toasted hamburger bun. Add bacon \$1

Mushroom-Swiss Burger*.....

Lean ground beef topped with Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions and House Burger Sauce served on toasted bun. Add bacon \$1

Alaskan Cod Fish Tacos*.....

Two grilled Alaskan Cod Tacos with coleslaw dressing, shredded cheese, mango salsa, shredded cabbage, green onions, sour cream on corn tortillas, served with chips and salsa

A Favorite Sandwich from Double R Ranch

Prime Rib Dip Sandwich*

Our slow-roasted prime rib, on French roll with creamy horseradish and a side of Au Jus

Beer and Wine

Draft Beer

(ask your server about our premium bottled beers)

Kona Longboard, Lager

Manny's, Pale Ale

Ninkasi Brewery, IPA

Chuckanut, Pilsner

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

Duck Pond Pinot Gris, Willamette Valley OR

Ste. Michelle Riesling, Columbia Valley WA

Waterbrook Sauvignon Blanc, Columbia Valley WA

Maryhill Pinot Gris, Columbia Valley WA

Hogue Cellars Chardonnay, Columbia Valley WA

Barnard Griffin Chardonnay, Columbia Valley WA

Canoe Ridge Chardonnay, Horse Heaven Hills, WA

Browne Family Chardonnay, Columbia Valley WA

Red Wine

Canoe Ridge Merlot, Horse Heaven Hills WA

Hogue Cellars Merlot, Columbia Valley WA

Sagelands Riverbed Red, Columbia Valley WA

Firesteed Pinot Noir, Willamette Valley OR

Mercer Merlot, Columbia Valley WA

Canoe Ridge Cabernet, Horse Heaven Hills WA

Alexandria Nicole a² Cabernet, Columbia Valley WA

Sparkling Wines

Korbel Splits (1.875)

Ste. Michelle Cuvee Brut 750 ml

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