

Appetizers

<p>Shrimp Cocktail 6.95 Delicate bay shrimp with celery & cocktail sauce</p>	<p>Crispy Onion Rings 6.95 golden brown, served with Ranch dipping sauce</p>
<p>Oyster Shooters * 9.75 5 fresh chilled local oysters with cocktail sauce and touch of horseradish</p>	<p>Pan-fried Oysters* 11.95 Six fresh oysters pan-fried, served with cocktail and tartar sauce</p>
<p>Coconut Prawns 9.95 Four large butterflied, crispy coconut prawns Served with sweet chili dipping sauce</p>	<p>Small Islander Shrimp Salad 8.95 Small salad with blue cheese, topped with chilled bay shrimp, tomatoes and blue cheese crumbles</p>
<p>Quesadilla 10.95 Cheese, olives, tomatoes, onions Choice of Shrimp or Chicken, served with side of sour cream and homemade pico de gallo</p>	<p>Fried Calamari 10.95 Fried crispy and served with our sweet chili sauce</p>
<p>Quick Fried Chicken Wings 9.95 Served with cut carrots, celery and Ranch dressing</p>	<p>Islander Nachos 11.95 Melted cheese, seasoned ground beef, topped with corn, onions, tomatoes, black beans, olives sour cream and homemade pico de gallo salsa. Add side of guacamole, \$2.95</p>
<p>Beer Batter Prawns 9.75 Four large ocean prawns, crispy fried and served with a sweet chili sauce</p>	<p>Prime Rib Sliders* 11.95 Three petite Prime Rib sliders with our creamy horseradish sauce and au jus</p>

<p>Steamer Clams 12.95 Tender Northwest steamer clams steamed traditionally with white wine, butter, herbs and side of garlic bread</p>
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Soups

Clam Chowder- The Islander’s homemade creamy clam chowder

Homemade Chili- Chef Mary’s homemade chili recipe

Cup..... 5.95

Bowl.....8.95

Fresh Entrée Salads

Chicken Caesar Salad..... 14.95
Crispy romaine tossed with chicken, parmesan cheese, garlic croutons and Caesar dressing

Fried Chicken Salad..... 14.95
Lightly diced fried chicken tossed with romaine lettuce, diced red onion, croutons and craisins and tossed with blue cheese dressing and topped with blue cheese crumbles

Islander Taco Salad* 15.95
Crispy iceberg lettuce, topped with seasoned beef, cheddar cheese, tomatoes, corn, olives, green onions and sour cream. Served traditionally in a crisp tortilla shell with a side of Thousand Island dressing and chips and salsa

<p>Shrimp Louie Salad* 15.75 Julienne lettuce, chilled bay shrimp, egg, tomatoes, sliced cucumber, and sliced olives Served traditionally with Thousand Island dressing on the side</p>
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Split plate charge \$1.00

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*

Burgers & Sandwiches

All Burgers and sandwiches are served with fries
 To substitute your fries with soup, salad, coleslaw or onion rings add \$2
 Add a cup of soup to any full entrée for only \$1.95

Deluxe Tillamook Cheese Burger*	12.95
Lean ground beef topped with Tillamook™ cheese, lettuce, tomato, onion and our House Burger Sauce, on a toasted hamburger bun. Add bacon, \$1.50	
Mushroom & Swiss Burger*	12.95
Lean ground beef topped with Swiss cheese, lettuce, tomato, grilled mushrooms, and grilled onions, with our House Burger Sauce served on toasted bun. Add bacon \$1.50	
Burger Dip*	12.75
Seared ground beef patty topped with grilled onions and Swiss cheese, with Au Jus and served on a French roll	
Chicken Club Sandwich	12.75
Toasted sandwich with grilled chicken, bacon, lettuce, tomato, onion and our homemade bistro mayo on buttermilk bread	
Chicken-Mushroom-Swiss Burger	12.95
Chicken breast fillet with Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions, and our House Burger Sauce served on toasted bun. Add bacon \$1.50	
Classic BLT	11.95
Bacon, lettuce and tomato on toasted bread. Mama Emily's Favorite!!	
Veggie Sandwich	11.75
Meat-free bean patty with Swiss cheese, lettuce, tomato, onion, mayo on multi-grain bread	

Islander Prime Rib Dip*	
Our slow-roasted prime rib served on a toasted French roll, with horseradish and homemade Au Jus. Served with crispy French fries	16.95
Substitute fries for soup, coleslaw or onion rings, add \$2	

Seafood Specialties & Chicken

Served with fries. Add a cup of homemade clam chowder or chili for \$2.50

Famous Islander Fish & Chips*	
Three pieces of wild Alaskan Cod crispy fried in light beer batter and served with fries & coleslaw	15.95
Crispy Chicken Tenders*	13.95
3 tender pieces of chicken, quick-fried and served with fresh coleslaw and fries and ranch dipping sauce	
Alaskan Cod Tacos*	15.75
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	
Pan Fried Oyster Plate*	16.95
7 pan fried oysters from Pacific Oyster Company, seasoned and served with cocktail sauce, homemade tartar, fresh coleslaw and fries	



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Homemade Desserts – just a taste of decadence

Classic Crème Brule	6.50
Wild Northwest Warm Berry Crisp.....	
With topping of Lopez Island Creamery vanilla ice cream	8.95
Lopez Island Creamery Ice Cream.....	
Made locally at Lopez Island Creamery. Choose either a scoop of Wild Blackberry or traditional Vanilla	5.95
Islander Hot Fudge Sundae.....	
Handmade with all of the toppings!!	6.95

Brunch Selections

*All egg dishes are served with country potatoes and 9 grain toast
Substitute potatoes for cottage cheese & fruit, add \$2*

Bacon & Eggs.....	12.75
Two eggs any style, with three slices of crispy smoked bacon, 9-grain toast and country potatoes	
Spinach, Mushroom & Cheese Scramble	12.95
Mushrooms, spinach, onions, tomatoes, fresh eggs, cheddar cheese, potatoes, 9-grain toast	
Bacon Scramble.....	13.95
Crispy bacon, mushrooms, onions, fresh eggs, cheddar cheese, 9-grain toast and country potatoes	
Shrimp Scramble	14.95
Bay shrimp, mushrooms, onions, tomatoes, fresh eggs, cheddar cheese, potatoes, 9-grain toast	
Grilled Pacific Cod & Eggs	14.95
Fresh seared Alaskan cod in an herb butter with two eggs any style, country potatoes and 9-grain toast	

“Double R Ranch” Rib Eye Steak & Eggs	17.95
7 ounce petite Rib Eye cut steak, cooked to order, with two eggs any style, potatoes, and toast	

Beer and Wine

Beer on Draft \$6.95 *(ask your server about our rotating featured microbrew and bottled beer selections)*

Lopez Brewery Watmough, IPA
Chuckanut, Pilsner

Mac & Jacks, Amber Ale
*Featured microbrew

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

Ryan Patrick Chardonnay, Columbia Valley	8.95/27.95
Copper Lily Sauvignon Blanc, Columbia Valley	8.95/28.95
Duck Pond Pinot Gris, Willamette Valley OR	9.50/29.95
Cascade Ridge Chardonnay, Columbia Valley	9.95/34.95
Maryhill Chardonnay, Columbia Valley	32.95
Thurston Wolfe PGV, Columbia Valley	34.95
Gravel Bar Chardonnay, Columbia Valley	39.95
Ryan Patrick Ro�e, Columbia Valley	8.95/27.95

Red Wine

Ryan Patrick Redhead Red, Columbia Valley	8.95/27.95
Desert Wind Merlot, Wahluke Slope	9.95/34.95
Revelry Cabernet, Columbia Valley	9.95/34.95
Maryhill Winemakers Red, Columbia Valley	29.95
The Guide Pinot Noir, Willamette Valley	29.95
Kiona Red Mt Cabernet, Red Mountain	39.95
Luke Cabernet, Wahluke Slope	44.95

Sparkling Wines

JFJ Brut (single serve)	7.95
Townshend Brut (750 ml)	28.95

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