

Islander Bar & Grill

Shared Items

Bay Shrimp Cocktail Fresh bay shrimp topped with horseradish cocktail sauce served over crispy celery and romaine lettuce	8.95	Quesadilla with Chicken or Shrimp Cheese, onion, olives and tomatoes, choice of Shrimp, Chicken or veggie with side of sour cream and homemade pico de gallo	11.95
Fried Chicken Wings Lightly seasoned and crispy fried. Served with cut carrots, celery & Ranch dressing	10.95	Pan-fried Oysters* Fresh oysters lightly pan-fried, served with cocktail sauce and homemade tartar sauce	12.95
Crispy Onion Rings Golden Brown, served with Ranch dipping Sauce	7.95	Crispy French Fries Crispy fried, golden brown and served with ranch	5.95

Salads / Chowder

The Islander Creamy Clam Chowder Homemade in our kitchen, your choice, cup or bowl	6.95/8.95	Chicken Caesar Salad Crispy romaine lettuce tossed with chicken, parmesan cheese, garlic croutons and Caesar dressing	15.75
Blue Cheese Bay Shrimp Salad Crispy Romaine lettuce tossed with shrimp, diced tomatoes and Blue Cheese dressing	15.95	Crispy Fried Chicken Blue Cheese Salad Diced fried chicken with romaine lettuce, diced red onion, croutons and raisins, tossed with blue cheese dressing and topped with blue cheese crumbles	15.95

Burgers, Sandwiches & Specialties

All burgers and sandwiches are served with French Fries.
To substitute your fries with soup, salad, coleslaw or onion rings add \$1.75

Famous Islander Fish and Chips* Three pieces of Wild Alaskan Cod crispy fried in a light beer batter and served with fries, coleslaw and our homemade tartar sauce. <u>Senior version 2 piece \$13.95</u>	16.95	Deluxe Cheddar Cheese Burger* Lean ground beef topped with Tillamook cheese, lettuce, tomato, onion and house burger sauce on a toasted bun. Add bacon \$1.50	13.95
Burger Dip* Seared ground beef patty topped with grilled onion and Swiss cheese, served on a French roll with au jus. Add bacon \$1.50	14.75	Mushroom-Swiss Burger * Lean ground beef topped with Swiss Cheese, lettuce, tomato, grilled mushrooms and onions and our house burger sauce, served on a toasted bun. Add bacon \$1.50	14.95
Chicken mushroom-Swiss Burger* Chicken breast fillet with Swiss cheese, lettuce, tomato, grilled mushrooms and onions and our house burger sauce, served on a toasted bun. Add bacon \$1.50	14.95	Chicken Club Sandwich with Bacon* Toasted sandwich with grilled chicken, bacon, lettuce, tomato, onion and our homemade bistro mayo on buttermilk bread	15.75
Classic BLT* Mama Emily's Favorite! Bacon, lettuce and tomato on toasted white bread	14.50	Crispy Chicken Tenders* Three tender pieces of chicken, quick fried and served with fresh coleslaw and French fries with ranch dipping sauce	14.95
Alaskan Cod Tacos (2)* Your choice of Hawaiian grilled or Baja fried cod fish tacos served in a corn tortilla with coleslaw dressing, shredded cheese, mango salsa, shredded cabbage, green onions and sour cream. Served with chips and salsa	15.95	Pan Fried Oysters* Pan fried oysters lightly breaded and served with crispy French fries and coleslaw	17.95

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Beer and Wine

Draft Beers

Mac & Jack African Amber
 Chuckanut Pilsner
 Ruben's Brew- Porter
 Watmough Bight- IPA

Dark Rich Beers

Moose Drool Brown Ale
 Scuttlebutt Porter
 Deschutes Black Butte
 Guinness Stout

Lighter Beers

Scuttlebutt Blonde
 Widmer Hefe
 Blue Moon Belgian White
 Scuttlebutt Amber Ale

Healthy Beers

O'Doul's Amber
 Red Bridge Gluten Free
 Heineken Non-Alcohol
 Beck's Non-Alcohol
 Bedford's Ginger Beer Non-Alcohol

IPA's

Breakside Rainbows & Unicorns
 IPA
 Scuttlebutt Gale Force IPA
 Starburst IPA

Domestic Selections

Budweiser
 Bud Light
 Miller Light
 Pub Beer
 Rainier
 Pabst Blue Ribbon
 Coors Light

North West Ciders

Wards Hard Apple Cider
 Tieton Seasonal Rotate
 Tieton Apricot Cider

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	8.95/27.95
Eola Hills Pinot Gris, Willamette Valley	9.50/29.95
Goose 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 Rosé, 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
La Bella Prosecco 750ml	7.95/24.95