

Appetizers

Shrimp Cocktail Delicate bay shrimp with celery & cocktail sauce	8.95	Quick Fried Chicken Wings Served with carrots, celery and ranch dressing	10.95
Prime Rib Sliders* Three sliders made with our juicy “Double R Ranch” prime rib and served with creamy horseradish sauce	12.95	Salmon Sliders* Three Wild Alaskan Salmon petite sliders. Seared, seasoned and served with slaw and homemade tartar sauce	11.95
Coconut Prawns Four large, crispy coconut prawns served with sweet chili dipping sauce	11.75	Pan-fried Oysters* Six fresh oysters pan-fried, served with cocktail and tartar sauce	12.95
Quesadilla Cheese, olives, tomatoes, onions Choice of Shrimp, Chicken or Beef	11.95	Oyster Shooters * Five fresh chilled local oysters with cocktail sauce	10.95
Crispy Onion Rings golden brown, served with Ranch dipping sauce	7.75	Fried Calamari Fried crispy and served with our sweet chili sauce	11.95
Steamer Clams Tender Northwest steamer clams steamed traditionally with white wine, herbs and garlic butter	12.95	Islander Nachos Melted cheese, seasoned ground beef, topped with corn, onions, tomatoes, black beans, olives and fresh pico de gallo. Add side of guacamole, \$2.95	12.95

Soups & Salads

Homemade Clam Chowder- The Islander’s famous creamy clam chowder recipe!
 Cup..... 6.95 Bowl.....8.95

Small dinner Salad- A choice of our tossed house bleu cheese, traditional Caesar or Raspberry vinaigrette Salad....6.95

Fresh Entrée Salads

Asian Chicken Salad Crispy romaine and cabbage tossed with sliced chicken, mandarin oranges, crispy noodles, almonds and sesame dressing			15.95
Blue Cheese Bay Shrimp Salad* Crispy romaine lettuce tossed with shrimp, diced tomatoes and blue cheese dressing			16.95
Shrimp Louie Salad Julienne lettuce, chilled Bay Shrimp, egg, tomatoes, sliced cucumber and sliced olives, traditionally with Thousand Island dressing served on the side			16.75
Seared Salmon Caesar* Crispy romaine lettuce tossed with parmesan cheese, garlic croutons and Caesar dressing with a petite seared salmon fillet			17.75

Islander Taco Salad*

Crispy lettuce, topped with seasoned beef, cheddar cheese, tomatoes, olives, corn, black beans, green onions and sour cream served traditionally in a fried tortilla shell served with a side of Thousand Island dressing and chips and fresh pico de gallo

16.95

Split plate charge \$1.00
 18% 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
Substitute fries with soup, salad, coleslaw or onion rings, add \$1.95

Deluxe Tillamook Cheese Burger*	13.95
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*	
Lean ground beef topped Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions, and our House Burger Sauce served on toasted bun. Add bacon \$1.50	14.75
Burger Dip*	
Seared ground beef patty topped with grilled onions and Swiss cheese, with Au Jus and served on a French roll	13.95
Chicken Club Sandwich with bacon*	
Toasted sandwich with grilled chicken, bacon lettuce, tomato, onion and our homemade bistro mayo on buttermilk bread	12.95
Chicken-Mushroom-Swiss Burger	
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	13.95
Grilled Alaskan Salmon Burger*	
Wild Salmon Filet grilled and brushed with cocktail and tartar sauce	15.95
Classic BLT	
Bacon, lettuce and tomato on toasted bread. Emily's Favorite!!	12.50
Veggie Sandwich	
Meat-free bean patty with Swiss cheese, lettuce, tomato, onion, mayo on multi-grain bread	11.95

Islander Prime Rib Dip	
"Double R Ranch" Slow Roasted Prime Rib	17.75
Our roasted thinly sliced prime rib served on a toasted French roll, with horseradish and homemade au jus. Served with crispy French fries Substitute fries with soup, coleslaw or onion rings, add \$1.95	

Seafood Specialties & Chicken

Substitute fries with soup, salad or onion rings, add \$1.95

Famous Islander Fish & Chips*	
Alaskan Cod crispy fried in light beer batter and served with fries & coleslaw Substitute Halibut add \$5.95	15.95
Crispy Chicken Tenders	
Three tender pieces of chicken, quick-fried and served with fresh coleslaw and French fries with ranch dipping sauce	13.95
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. Substitute halibut \$5.95	15.95
Pan Fried Oysters*	
Pan fried oysters, lightly breaded and served with crispy French fries and coleslaw	17.75

Split plate charge \$1.00

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Homemade Desserts – just a taste of decadence

Classic Crème Brule	6.95
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!!	7.95

Beer and Wine

Beer on Draft \$6.95

(*ask you server about our rotating featured microbrew and bottled beer selections)

Lopez Brewery Watmough, IPA

Mac & Jacks, Amber Ale

Chuckanut, Pilsner

*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 / 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
La Bella Prosecco	7.95/24.95
Townshend Brut 750 ml	28.95

Featured Cocktails

Pink Salty Dog Martini – Featuring Ruby Red Grapefruit and a salted rim	\$9.75
Loaded Lopez Mary – A bloody Mary, candied bacon, chili prawn & asparagus	\$9.95
Mule on the Rock - Brown sugar bourbon, orange juice, ginger beer cocktail	\$9.00
Mojito Fresher - Mojito style flash blended fresh mint with Malibu Rum	\$9.75

Book your event with a waterfront view!!

The Islander specializes in customizing your special occasion or event
Please ask regarding our services

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