

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, touch of horseradish</p>	<p>Pan-fried Oysters* 11.95 6 fresh oysters pan-fried, served with cocktail sauce and homemade 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 made with blue cheese and topped with bay shrimp, tomatoes and blue cheese crumbles</p>
<p>Quesadilla 10.95 cheese, onion, olives and tomatoes, choice of Shrimp or Chicken with side of sour cream and homemade pico de gallo</p>	<p>Fried Calamari 10.95 Fried crispy and served with sweet chili sauce</p>
<p>Beer Batter Prawns* 9.75 4 large ocean prawns, crispy fried and served With a sweet chili sauce</p>	<p>Fried Chicken Wings 9.95 Served with cut carrots, celery & 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>Prime Rib Sliders* 11.95 Three sliders with creamy horseradish sauce and au jus</p>

Steamer Clams 12.95
Tender Northwest steamer clams steamed traditionally with white wine, Butter and herbs and a side of garlic bread

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..... 15.95
Crispy romaine lettuce tossed with chicken, parmesan cheese, garlic croutons and Caesar dressing

Fried Chicken Salad..... 16.95
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* 16.75
Crispy iceberg, topped with seasoned beef, cheddar cheese, tomatoes, olives, green onions and sour cream. Served traditionally in a crisp tortilla shell with a side of Thousand Island dressing and chips and salsa

Shrimp Louie Salad* 16.95
Julienne lettuce, chilled bay shrimp, egg, tomatoes, sliced cucumber, and sliced olives Served traditionally with Thousand Island dressing on the side

15% gratuity added to parties of 6 or more 10% automatic gratuity for all To-Go Orders
Split plate with extra portion of mashed potatoes and vegetables \$4.95

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

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	18.95
Northwest Baby Shrimp, tender fettuccini, zucchini, onions and red peppers in our homemade garlic herb cream sauce. Served a la carte with a side of garlic bread	
Pan-fried Oysters*	19.95
Fresh local Northwest oysters, lightly seasoned, prepared pan fried Served with homemade tarter and cocktail sauce	
Sautéed Garlic Prawns*	21.95
Large prawns sautéed delicately with zucchini, bell pepper and onion, Prepared traditionally with garlic, wine and butter	
Coconut Prawns*	22.95
Six large butterflied coconut garnished prawns crispy fried and served with our sweet chili sauce	
Seafood Fettuccini*	24.95
Prawns, shrimp, cod and clams with fresh vegetables 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

Chicken Fettuccini	17.75
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	
Ground Sirloin Steak*	17.95
Our 11oz. lean ground sirloin steak topped with grilled onions and mushrooms, served with homemade garlic mashed potatoes. Mr. McRobert's favorite!!	
Pork Chop Dinner	18.95
Our pork chop is lightly seasoned with salt, pepper and rosemary and flash seared to create a crisp exterior and moist interior. Served with seasonal vegetables and garlic mashed potatoes	
Rib Eye Steak*	28.95
Our 12 oz. cut Prime Rib steak cut, cooked to order and garnished with blue cheese and two crispy onion rings. Served with garlic mashed potatoes and fresh vegetables (add grilled mushrooms \$3)	

Sunday Night Special!
 Pork Chop Dinner
 Only \$12.95 until close!

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.....	25.95
Captain Size	Our thick 12 oz. cut.....	29.95

Prime Rib and Coconut Prawns*

8oz prime rib and four crispy coconut prawns.....29.95

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Split plate with extra portion of mashed potatoes and vegetables \$4.95

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Islander Specialties

All Burgers and sandwiches are served with French fries
 To substitute your fries with soup, salad, coleslaw or onion rings add \$2.95

Monday!
 2 piece fish
 & chips
\$9.95

A Lopez Island Favorite

Famous Islander Fish & Chips* 15.95
 Three pieces of Wild Alaskan Cod crispy fried in light beer-batter and served with fries & coleslaw and our homemade tartar sauce.

Chicken-Mushroom-Swiss Burger..... 12.95
 Chicken breast fillet with Swiss cheese, lettuce, tomato, grilled mushrooms, and grilled onions with 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

Deluxe Cheddar Cheese Burger*..... 12.95
 Lean ground beef topped with Tillamook cheese, lettuce, tomato, onion and 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, grilled onions and House Burger Sauce served on toasted bun. Add bacon \$1.50

Alaskan Cod Fish Tacos*..... 15.95
 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* 16.95
 Our slow-roasted prime rib, on French roll with creamy horseradish and a side of homemade Au Jus

Beer and Wine

Draft Beer \$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	9.50/29.95
Cascade Ridge Chardonnay, Columbia Valley	9.95/34.95
Maryhill Pinot Gris, 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	28.95
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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