

LIGHTER SIDE

Maple Sweet Potato Fries ^{GF} 8

Smoky spiced with maple syrup & toasted coconut. Served with sweet chili aioli.

Sliders 11

Four Sliders, choose any two: Cheddar Cheeseburger, classic BBQ pork & cheddar or buffalo chicken & Swiss.

Teriyaki Steak Tips ^{GF} 11

With grilled pineapple & garnished with sesame seeds, scallions & house marinated chilies.

Fried Oysters 12

Cornmeal-breaded with tartar on the side.

Northwest Style Crab Cakes 14

With wasabi aioli.

Hummus ^{HH} 11

With kalamata olives, roasted red peppers, feta, grape tomatoes, cucumber, roasted garlic & warm pita.

Vegetable Plate ^{HH} 8

Fresh seasonal vegetable selection with ranch on the side.

Beer Battered Onion Rings 8

With Ranch.

Hot Wings ^{GF} 12

Twelve wings tossed in your choice: Frank's Hot Sauce, classic BBQ, Thai peanut sauce or teriyaki.

Deep Fried Calamari Rings 13

With pineapple sweet chili sauce.

Prawn Cocktail ^{GF, HH} 12

Six jumbo prawns with diced cucumber & house-made cocktail sauce.

Aztec Pulled Pork Tacos ^{GF} 12

Spiced cocoa rubbed pork on soft corn tortillas, topped with coleslaw, chipotle mayo, crisp apple & toasted pumpkin seed. Served with salsa, avocado & lime on the side. *Sub wheat tortillas

Cheese Plate 10

Selection of cheeses with crackers, sliced apple & pear.

Sidewinder JOJO Potatoes 8

With chipotle ranch.

QUESADILLAS

Quesadillas are made with 13" tortillas & served with avocado & salsa on the side.

Smoked Salmon 14

Smoked salmon with dill havarti, mozzarella, diced tomato & green onion.

BBQ Pork 13

With pepper jack cheese, coleslaw & classic BBQ sauce.

Grilled Chicken 14

With cheddar, mozzarella, black beans, green chili, tomato & green onion.

SOUPS

Cup 4 | Bowl 6

Tuesday ^{GF, DF}

Tomato-Basil Soup

Wednesday ^{GF, DF}

Vegetable Tagine

Thursday

Taco

Friday

Clam Chowder

Saturday

Texas-Style Beef Chili with Beans

Sunday

Soup Du Jour

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

GF: Gluten Free; HH: Heart Healthy
Gluten free substitutions available.

SALADS

All dressings are house-made. Dressings available: ranch, blue cheese, 1000 island, honey mustard, raspberry vinaigrette, cranberry vinaigrette, balsamic brown sugar vinaigrette, herb vinaigrette & Szechuan

Sombrero Salad 14

Taco seasoned chicken breast, diced sweet pepper, cornmeal-fried jalapenos, corn, cheddar cheese, fresh tostada, lime & chipotle ranch.

Chicken Curry Salad GF 14

Curry poached chicken breast with yogurt, mango chutney, roasted red peppers & dried cranberries. Served over mixed greens with fresh fruit & almonds.

Illaha Hills Chef Salad GF 16

Julienned hickory-smoked ham, prime rib, roasted turkey, Tillamook cheddar, Swiss, smoked mozzarella, tomato, hardboiled egg & avocado. Served over mixed greens with your choice of dressing.

Cobb Salad 13

Blue cheese, diced tomato, bacon, turkey, egg & avocado over mixed greens.

Golfer Salad 8

House salad with extra veggies, blue cheese, bacon & sunflower seeds.

Strawberry Brie Salad GF 11

Candied walnuts & raspberry vinaigrette on mixed greens.

Chopped Salad GF, HH 13

Cucumber, tomato, basil, dill havarti, turkey, salami, avocado, garbanzo beans & mixed greens tossed with herb vinaigrette.

Southwest Chipotle Taco Salad GF 15

Mixed greens topped with fresh tortilla chips, black beans, tomato, green onion, cheddar, mozzarella with creamy chipotle dressing, topped with a taco-seasoned chicken breast or ground Angus beef.

Caprese Salad 11

Tomato, fresh mozzarella, basil, roasted garlic, pesto & balsamic dressing with warm pita.

Shrimp Mango Salad GF 16

Six grilled prawns, mango, avocado & honey mustard & bacon dressing served over mixed greens.

Iceberg Wedge Salad 8

Tomato, green onion, bacon, blue cheese & hardboiled egg.

Caesar Salad 8

Crisp romaine, shredded parmesan & seasoned croutons tossed in Caesar dressing.

Yellowfin Tuna Szechuan Salad HH 16

Grilled, cracked pepper & garlic crusted yellowfin tuna topped with cucumber, bell pepper, green onion, mandarin oranges, almonds & wontons. Over mixed greens with Szechuan dressing on the side.

Spinach Salad GF, HH 10

Mushrooms, bacon, tomato & hardboiled egg on spinach. Served with warm herb vinaigrette on the side.

Willamette Salad 10

Diced apples & pears, blue cheese, toasted hazelnuts & dried cranberries on mixed greens. Served with orange cranberry vinaigrette.

Moroccan Salad GF

Crisp romaine, sliced tomatoes, cucumbers, feta cheese, garbanzo beans & mint, served with a smoky red pepper, almond & hazelnut aioli.

Moroccan Chicken 14

Moroccan Salmon 16

Chopped Kale Salad GF, HH 11

Mandarin oranges, avocado, dried cranberries, toasted almonds, cucumbers & tomatoes tossed in a raspberry vinaigrette.

Side House or Caesar Salad 4

Available Salad Additions:

Grilled Chicken 4

Bay Shrimp 5

Snapper 4

Salmon 6

Halibut 8

Yellowfin Tuna 6

Six Grilled Prawns 6

SANDWICHES & WRAPS

All sandwiches, wraps & burgers come with choice of fries, chips, coleslaw, potato salad or fruit.
Sub soup or salad for \$2, Sub gluten-free bun \$1
Sub sweet potato fries or sidewinder fries for \$1

Deli Sandwich 9

Choice of meat & cheese, tuna salad or egg salad. With mayonnaise, lettuce & Tomato.
Half 6

Clubhouse 11

Double decker ham, turkey & cheddar on top of a BLT with choice of toasted bread.

Reuben 11

Sliced beer-braised corned beef brisket. Served on grilled marble rye with 1000 Island, sauerkraut & Swiss cheese.

BLTA 11

Hardwood-smoked bacon, lettuce, tomato, avocado & mayonnaise on toasted nine grain bread.
Add grilled chicken breast 13

Slider Basket 12

Two Sliders, choose from: Cheddar cheeseburger, BBQ pork & cheddar, buffalo chicken & Swiss cheese. Served with coleslaw & fries.

Rooster Wrap 11

Crispy or grilled chicken, spicy Sriracha sauce, cheddar, mixed greens & ranch dressing, tossed & wrapped in a flour tortilla.

Italian Grinder 11

Grilled salami, pepperoni, ham & smoky mozzarella on toasted focaccia with lettuce, tomato, onion & herb vinaigrette.
Half 7

Prime Rib Dip ^{HH} 12

Sliced prime rib served on a grilled hoagie roll au jus on the side.

Cuban Pork Sandwich 11

Mojo pulled pork, smoky ham, swiss cheese, dijon mayonnaise & dill pickle chips on sour dough.

BURGERS

Double Decker Pepperoni Burger 13

Two 1/3lb Certified Angus® patties topped with grilled pepperoni, smoky mozzarella & banana peppers sitting atop a brioche bun with lettuce, onion, tomato & chipotle mayonnaise.

Pub Burger 13

10 oz house ground Certified Angus® burger. With avocado, caramelized onion, bacon & pepper jack cheese atop a brioche bun with chipotle mayonnaise, lettuce, tomato & onion.

Hamburger 9

6 oz Certified Angus® patty, with lettuce, tomato, onion & pickle.
Add cheese \$1, Add bacon \$1

PIZZA

BBQ Pork 14

With smoked mozzarella, garnished with green onion, tomato & cilantro.

Taco 14

Salsa, mozzarella & cheddar. Topped with black beans, crushed tortilla chips, shredded lettuce, diced tomatoes & green onions. Choice of seasoned ground beef or chicken.

Thai Chicken 14

Crispy chicken tossed in sweet chili and Thai peanut sauce, onions, mozzarella & cilantro.

Make Your Own Pizza

House pizza - marinara & mozzarella 11

One topping pizza 12

Two topping pizza 13

Salami
Pepperoni
Prosciutto
Smoked ham
Smoky bacon
Mushrooms
Tomato
Spinach

Onions
Roasted Peppers
Kalamata Olives
Artichokes
Anchovies
Pineapple
Roasted Garlic

PASTA

Pecan Crusted Chicken Fettuccine 18

Grilled chicken breast, creamy basil, roasted red peppers, artichoke & parmesan cheese.

Shrimp Scampi Fettuccine 20

Six prawns with garlic, scallions, tomato & lemon in a white wine butter sauce.

Smoked Salmon Pasta 18

House-smoked salmon in lemon caper dill cream sauce with fettuccini.

Cajun Chicken Pasta 18

Cajun grilled chicken & fettuccini tossed with sautéed mushrooms, garlic & Cajun cream sauce.

MAIN DISHES

The following items marked (*) come with your choice of protein options:

Chicken 14

Six Prawns 16

Salmon 16

Pulled Pork 13

Snapper 14

Grilled Halibut 18

Steak Tips 16

Yellowfin Tuna 16

Teriyaki Rice Bowl* GF, HH

With steamed broccoli & rice.

Thai Pineapple Coconut Curry* GF, HH

With shoestring vegetables & steamed rice

Thai Peanut Stir-Fry* GF

With shoestring vegetables & steamed rice.

Cilantro Lime Bowl* GF

Taco-spiced grilled zucchini, black beans, corn, red peppers, avocado & green onions served over steamed rice with cilantro-lime sauce on the side.

Grilled New York & Prawns 8oz 26

Certified Angus® steak seared in a cast iron pan & topped with three garlic herb-butter & parmesan prawns. Served over creamy mashed potatoes.

Chicken Marsala 18

Lightly floured chicken breast in marsala mushroom cream sauce. Served with mashed potatoes & vegetable du jour.

Pork Schnitzel 15

Breaded & fried pork cutlet topped with an apple cider & Oregon hazelnut butter. Served with mashed potatoes & vegetable du jour.

SEAFOOD

Seafood Baskets 14

Choice of beer-battered cod or cornmeal breaded oysters. Served with fries & coleslaw.

6 Beer battered prawns 15

Beer battered fresh halibut 20

Fish Tacos GF **12**

Grilled spice-rubbed snapper on soft corn tortillas with avocado, lime, tomato, cabbage, cilantro, onion, feta cheese & salsa verde.

Halibut 20

*Sub wheat tortillas

Garlic Potato Crusted Fish GF

With wasabi aioli, rice & steamed vegetables.

Snapper 15

Grilled Halibut 20

Aztec Salmon GF **18**

Spiced cocoa-rubbed salmon with mango coulis, steamed rice & sautéed shoestring vegetables.