



STARTERS

OYSTER SHOOTERS ★

3 shooters with cilantro-lime cocktail sauce
9

STEAK BITES ★

demi-glace sauce & mashed potatoes
12

COCONUT SHRIMP

with mango chutney
15

SPINACH & ARTICHOKE DIP 🌿 GF

cream cheese, garlic, spinach, artichoke & parmesan
10

JUMBO SHRIMP COCKTAIL

cilantro lime cocktail sauce
15

SPICY CHICKEN DRUMSTICKS

confit of chicken with blue cheese dressing & celery
10

CALAMARI

with sweet thai chili aioli
12

NW STEAMER CLAMS & MUSSELS GF

in a white wine, garlic, tomato & lemon broth
15

DUNGENESS CRAB CAKES ★

pan seared with sweet thai chili aioli & field greens
18

FROM THE LAND

GRILLED 10 OZ RIB EYE ★ GF

choice of baked potato or mash, seasonal vegetable
26

FILET MIGNON 8 oz ★ GF

choice of baked potato or mash, demi-glace
& green beans
34

BISTRO STEAK & FRITES ★

sirloin steak topped with sauteed mushrooms & served
over garlic herb frites
19

ROCK SALT CRUSTED PRIME RIB ★

baked potato, brussels sprouts, au jus &
creamy horseradish
10 oz 27 / 14 oz 35

CHEESEBURGER ★

tillamook cheddar, lettuce, caramelized onions,
tomato & Shilo's special sauce
14
add: bacon 2

CARLTON FARMS PORK CHOP ★

port-wine mushroom sauce served with
mashed potatoes & green beans
21

SOUPS & SALADS

LOBSTER BISQUE

brandy, tomato & fresh herbs
9

SOUP OF THE MOMENT

chef's daily soup creation
7

CAESAR ★

parmesan & croutons in a creamy garlic dressing
9

LIL GEM SALAD

grape tomato, applewood smoked bacon & fried onion
with a blue cheese dressing
8

MIXED FIELD GREENS ★ GF

carrots, jicama & candied pecans with a balsamic vinaigrette
8

QUINOA SALAD 🌿 GF

grilled corn, toasted sunflower seeds, carrots, cilantro, tomato
& green onion in a curry vinaigrette
9

ASIAN CHICKEN SALAD

napa cabbage, field greens, carrots, red bell pepper, wonton
strips, almonds & sesame plum vinaigrette
15

SEAFOOD

DUNGENESS CRAB CAKE ENTRÉE ★

served with yukon gold potato purée &
seasonal vegetable
32

GRILLED WILD SALMON ★ GF

roasted red potato,
dill & green beans
30

ALASKAN KING CRAB LEGS ★

a full pound, steamed with wine, garlic, lemon
& butter with green beans & baked potato
40

GRILLED FISH TACOS ★ GF

shredded cabbage with spicy chipotle aioli
14
sub: wild salmon 20 / sub: prawns 21

HOME MADE PASTA

made from scratch by Chef : Shawn Olson

PAPPARDELLE BOLOGNESE

house made pappardelle noodles in a wagyu beef
& tomato ragout with parmesan
22

BLACKENED CHICKEN LINGUINE

roasted garlic cream, sun-dried tomatoes &
green onions topped with parmesan
18