

STARTERS

TERIYAKI STEAK BITES ★
top sirloin tips with jasmine rice
9

NW STEAMER CLAMS GF
in a white wine, garlic, tomato & lemon broth
14

BUTTERMILK ONION RINGS 🌿
lightly battered & fried with a smoked chive sour cream dip
6

SPINACH & ARTICHOKE DIP 🌿 GF
cream cheese, garlic, spinach, artichoke & parmesan
9

CALAMARI
with sweet thai chili aioli
10

COCONUT PRAWNS
with mango chutney
12

DUNGENESS CRAB CAKES ★
pan seared with sweet thai chili aioli & field greens
18

SALAD BAR

ALL YOU CAN EAT SOUP & SALAD BAR

(monday through friday)

13

add to any entrée

7

FROM THE LAND

served with sea salt fries or caesar salad

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

THE CLASSIC REUBEN
all natural corned beef, thousand island dressing,
swiss cheese & sauerkraut on marbled rye
13

GRILLED CHICKEN WRAP
lettuce, jasmine rice, tillamook cheddar, tomato,
red onion & ranch dressing in a sun-dried tomato tortilla
12

BISTRO STEAK & FRITES ★
sirloin strip steak served over garlic herb frites & topped
with sautéed mushrooms
21

FRENCH DIP
sliced angus prime rib & caramelized onion on a hoagie roll
served with au jus
14

GRILLED CHICKEN SANDWICH
sliced tomato, red leaf lettuce & herb aioli
12
add: bacon 2

TURKEY & HAM CLUB
applewood smoked bacon, tillamook cheddar,
lettuce & tomato on wheat bread
13

SOUPS & SALADS

LOBSTER BISQUE
brandy, tomato & fresh herbs
7

SOUP OF THE MOMENT
chef's daily soup creation
6
house-made chili 7

SOUP & SALAD COMBO
choice of salad & bowl of soup
11
house-made chili 12

CAESAR ★
parmesan & croutons in a creamy garlic dressing
7

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

MIXED FIELD GREENS GF
carrots, jicama & candied pecans with a balsamic vinaigrette
7

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

ASIAN CHICKEN SALAD
napa cabbage, field greens, carrots, red bell pepper,
wonton strips, almonds & sesame plum vinaigrette
14

ENTRÉE CAESAR ★
parmesan & croutons in a creamy garlic dressing
11
add: chicken 6 / add: grilled wild salmon ★ 9

SEAFOOD

FISH & CHIPS
beer battered cod with coleslaw, tartar & cocktail sauces
2 pc 12 / 4 pc 18

GRILLED FISH TACOS ★ GF
shredded cabbage with spicy chipotle aioli
13
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

CANNELLONI
baked fresh pasta stuffed with ricotta, mozzarella,
mascarpone & topped with bolognese ragout
23

BLACKENED CHICKEN LINGUINE
roasted garlic cream, sun-dried tomatoes &
green onions topped with parmesan
15