

STARTERS

STEAK BITES ★

demi-glace sauce & mashed potatoes
12

NW STEAMER CLAMS & MUSSELS GF

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

BUTTERMILK ONION RINGS 🌱

lightly battered & fried with a smoked chive sour cream dip
6

SPINACH & ARTICHOKE DIP 🌱 GF

cream cheese, garlic, spinach, artichoke & parmesan
10

CALAMARI

with sweet thai chili aioli
12

COCONUT SHRIMP

with mango chutney
15

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

CHEESE BURGER ★

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

19

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
9

SOUP OF THE MOMENT

chef's daily soup creation
7

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

15

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
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