

MEAT SELECTIONS

Served with house salad, roll, seasonal vegetable, dessert and Starbucks Coffee.

Prime Rib - Tender prime rib, horseradish, au jus, and a baked potato with sour cream, butter and bacon bits.	Eight-ounce	Ten-ounce	or Twelve-ounce	Market Price
Top Sirloin Steak				29.59
Choice eight-ounce top sirloin steak charbroiled and cooked to medium. Served with a red wine, green peppercorn and mushroom beef sauce. Served with creamy garlic mashed potatoes.				
Beef Tenderloin				
Charbroiled beef tenderloin, cooked to medium and served with Forest Mushrooms. Finished with Bordelaise sauce. Served with creamy garlic mashed potatoes.				
	Six-ounce	39.59	Eight-ounce	45.09
Top Sirloin Roast				24.99
Choice top sirloin, slow roasted to perfection, sliced and served with garlic mashed potatoes and rich beef gravy.				
Teriyaki Green Pepper-top Flank				26.50
Marinated flame broiled flank, topped with sautéed onions, bell peppers, mushrooms, tomatoes and bacon. Simmered in Campbell's teriyaki sauce with a splash of brandy. Served with garlic mashed potatoes.				
Roasted Garlic Pork Loin				23.09
A tender pork loin coated in roasted garlic paste, oven roasted and served with red wine demi glaze. Served with roasted red potatoes.				

POULTRY ENTRÉES

Served with house salad, roll, seasonal vegetable, dessert and Starbucks Coffee.

Huli Huli Chicken				21.29
A chicken breast marinated and grilled, basted with a Hawaiian BBQ sauce and topped with grilled pineapple served on a bed of almond rice.				
Campbell's Signature Country Chicken				20.99
Our famous breast of chicken sautéed with Golden Delicious apples, shallots, mushrooms, sherry and cream. Served with rice pilaf.				
Chicken Mole				20.99
Boneless breast of chicken oven baked and covered with a sweet and savory Mole sauce served with Spanish rice and warm flour tortillas.				

SEAFOOD SELECTIONS

Served with house salad, roll, seasonal vegetable, dessert and Starbucks Coffee.

Campbell's Classic Salmon				26.99
Salmon fillet seasoned with our special blend of lemon, pepper, dill and spices. Oven-baked and topped with Lemon Burre Blanc, served with rice pilaf.				
Russian Style Salmon				26.99
8 oz fresh NW Salmon fillet coated with a citrus sour cream, cheese and dill, oven baked and finished with diced green onion. Served with rice, seasonal vegetables and a roll.				
Butter Herbed Baked Cod				21.29
Fillet of cod drizzled with butter and crusted with cracker crumbs, parmesan, herbs and spices. Served with rice, seasonal vegetables and a roll.				

CLASSIC COMBINATIONS

Classic Combination – Served with house salad, roll, seasonal vegetable, rice pilaf, dessert and **Starbucks Coffee**.

Top Sirloin and Salmon Combo	28.59
Chicken and Salmon Combo	26.79
Salmon and Three Prawn Skewer	28.59
Six-Ounce Choice Top Sirloin and Three Prawn Skewer	30.99

VEGETARIAN SELECTIONS

Served with house salad, roll, dessert and **Starbucks Coffee**.

Vegetable Risotto	18.99
Creamy rice and seasoned vegetables served atop a roasted portobello cap, finished with Parmesan cheese.	
Stuffed Squash	19.29
An acorn squash filled with sautéed seasonal vegetables, wild rice and walnuts.	
Vegetable Gruyere Strudel	18.99
A sauté of carrots, celery, onion, garlic and a splash of cream, layered with Gruyere cheese and rolled in puff pastry, oven baked, draped with a pesto sauce and served on wild rice.	
Cheese Tortellini	17.89
Cheese tortellini tossed with roasted vegetables and a sun dried tomato pesto, finished with seasoned bread crumbs and herbs.	

SPECIAL ADDITIONS

Cup of Soup du Jour 3.99

Upgrade to our delicious Caesar salad for 3.79 more.

A taxable 20% gratuity and 8.1% Washington State sales tax will be added to all food and beverage. All menus subject to one selection and one method of payment. Special dietary requests must be made 72 hours in advance. A guarantee of the number to be served (including vegetarians) is required by noon, 72 hours (working days) prior to the function. *Vegetarian option available. Effective January 2011. All prices subject to change without notice.